

TAPAS

BITES

Bread with dips

Tomato-basil dip, truffle butter, garlic-rosemary oil 8.⁹⁵

Garlic bread 6.⁹⁵

Marinated olives 5.⁹⁵

Pan con tomate 6.⁹⁵

Manchego platter 8.⁹⁵

Cheese platter 14.⁹⁵

Empanadas

Choice of beef, cheese and jalapeño or chicken served with aioli 7.⁹⁵

Charcuterie 13.⁹⁵

Pimientos de Padrón 6.⁹⁵

Patatas bravas 5.⁹⁵

Bites platter 21.⁹⁵

VINTAGE PLATTERS

Choice of fish, meat, vegetarian or a mix.

Starting from 2 people 24.⁹⁵ p.p.

VEGGIE TAPAS COLD

Burrata

Grilled tomato, pesto, balsamic dressing and pine nuts 11.⁹⁵

Roasted chickpeas

Sundried tomatoes, smoked almonds and honey mustard 5.⁹⁵

Goat cheese

With caponata of eggplant, tomato, raisins, walnut and fresh basil 8.⁹⁵

Jackfruit montadito

Toasted bread with pulled jackfruit, radish, onion, garlic and vegan mayonnaise 5.⁹⁵

MEAT TAPAS COLD

Steak tartare

Horseradish cream, pickled onion, pecorino and crumbled egg 9.⁹⁵

Serrano ham

Rucola and Cantaloupe melon 6.⁹⁵

Fuet montadito

Toasted bread with fuet, Scamorza Affumicata and honey 6.⁹⁵

Carpaccio

Truffle mayonnaise, pine nuts, capers, rucola and parmesan 7.⁹⁵

FISH TAPAS COLD

Oyster

Raspberry vinaigrette or gin with cucumber
Per piece 4.⁹⁵ | half dozen 24.⁹⁵

Anchovies montadito

Toasted bread with anchovies, pimientos del piquillo and olives 4.⁹⁵

Marinated salmon

Truffle, pickled fennel and dill cream 7.⁹⁵

Tuna ceviche

Coconut cream, green peppers, spring onion, little gem and toast 10.⁹⁵

Salmon tacos

Little gem, guacamole, pickled shallots and fresh chili 9.⁹⁵

VEGGIE TAPAS WARM

Marinated mushrooms

White wine, garlic and fresh herbs 5.⁹⁵

Chickpea burger

Brioche, little gem, cucumber, pickled onion and honey mustard 6.⁹⁵

Tomato and mozzarella croquettes

Pesto mayonnaise 6.⁹⁵

Risotto

Zucchini, lemon, macadamia, asparagus and parmesan 9.⁹⁵
Extra prawns +4.⁹⁵

Tortilla de Patatas

Goat cheese, sundried tomatoes, walnut, pimientos de padrón, rucola and pan con tomate 8.⁹⁵

FISH TAPAS WARM

Gambas

Fried in piri-piri and garlic with lemon 8.⁹⁵

Gamba croquettes

Aioli 6.⁹⁵

Scallops

Fried scallops with garden pea puree, pickled cauliflower, samphire and caviar 12.⁹⁵

Paella de pescado

Fish, mussels, squid and gambas 11.⁹⁵

Calamares

Fried squid rings, aioli and lemon 7.⁹⁵

MEAT TAPAS WARM

Wagyu burger

Brioche, pickled onion, little gem, tomato and chimichurri 6.⁹⁵

Cava chorizo

Baked in cava with red onion 9.⁹⁵

Beef tenderloin

Potato, roasted cherry tomatoes and chimichurri 10.⁹⁵

Chorizo croquettes

Truffle mayonnaise 6.⁹⁵

Pollo al ajillo

Roasted chicken wings with white wine, garlic and parsley 8.⁹⁵

DESSERTS

Blood orange sgroppino

Blood orange sorbet with cava and vodka 9.⁹⁵

Churros

Chocolate sauce and caramel ice cream 7.⁹⁵

Passionfruit mousse

Served with dark chocolate ganache 7.⁹⁵

Tarta de la Abuela

Traditional Spanish cake, prepared according to grandma's recipe with cream, biscuit and chocolate sauce 7.⁹⁵

Crème Catalana

Traditional Catalan custard 7.⁹⁵

ALLERGIES? LET US KNOW!

NO CASH, CARDS ONLY