

Tapas Bundles

4 tapas (for 2 persons) 59
7 tapas (for 3-4 persons) 98
10 tapas (for 5-6 persons) 138

Curate your bundle from the tapas options. We kindly ask that all selections are finalized and ordered together. Premium selections are subject to a small surcharge of either \$6 or \$12

Tapas

- Jamon Ibérico (50g) (+12)**  32
100% acorn-fed cured Spanish ham
- Charcuterie Platter (+12)**    36
Chef's selection of Spanish cold cuts & cheeses
- Pan con Tomato**   10
Toasted cristal bread with freshly grated tomatoes
- Cogollos con Pipirrana y Anchoas**  16
Baby gem lettuce with an Andalusian chopped tomato vinaigrette & anchovies
- Pulpo a la Gallega (+12)**  36
Spanish octopus with confit potatoes, paprika & EVOO
- Alcachofas con Jamón Ibérico**    22
Grilled artichoke with Jamón, romesco & hazelnut
- Piquillos de Bacalao**  16
Piquillo peppers stuffed with codfish brandade
- Pisto Manchego con Huevo Frito**  18
Traditional Spanish vegetable stew with crispy fried egg
- Croquetas Caseras**    11
Homemade Jamon croquettes (3 pieces)
- Croquetas de Calamar en su Tinta**   12
Homemade squid ink croquettes (3 pieces)
- Croquetas de Espinaca y Piñones**    10
Homemade creamy spinach & pine nuts croquettes (3 pieces)

- Pimientos del Padrón**  15
Deep fried Padrón peppers
- Patatas Bravas**  15
Crispy potatoes with brava & alioli sauce
- Tortilla de Patatas**  14
Traditional Spanish omelette with piquillo peppers & alioli sauce
- Coles de Bruselas**  15
Deep-fried Brussels sprouts with honey & paprika
- Albondigas en Salsa de Tomate (+6)** 24
Braised beef meatballs in a homestyle tomato sauce
- Calamares a la Andaluza (+6)**    18
Fried baby calamari with lime mayonnaise
- Almejas al Ajillo (+6)**   26
Fresh clams in garlic & chili EVOO with focaccia
- Gambas al Ajillo (+6)**   26
Argentinian king prawns in garlic & paprika EVOO with focaccia
- Chistorra al Vino**   20
Navarra-style sausage stew in white wine with focaccia
- Callos**   22
Slow-cooked tripe & chickpea stew with focaccia
- Pincho Moruno**  16
Grilled chicken skewers with sweet potato purée (3 pieces)
- Setas con Hueva a baja Temperatura**   18
Chorizo potato puree with sauteed mushrooms & onsen egg

Paellas & Mains

Please allow **30+ minutes** for our freshly crafted paellas & mains (**longer during peak hours**). Relax with a sangria while you wait. Paellas serve up to 2 guests max.

- Cerdo y Setas Paella**  38
Ibérico pork collar & wild mushrooms
- Pato y Foie Paella**  58
Shredded duck confit, seared Foie Gras & baby carrots
- Setas Paella**  30
Mixed mushrooms with garlic
- Mar y Montaña Paella**  38
Mixed Seafood of Argentinian king prawns & clams with chicken
- Fideuà Negra Paella**  38
Squid Ink Spanish-style short pasta with calamari and clams
- Arroz Caldoso de Langosta Paella**  68
Seafood wet rice with whole lobster
- Lubina con Almejas**    34
Pan-seared seabass with clams & beans stew
- Txuleton (400g)** 68
Black Angus ribeye with piquillo peppers
- Costillas de Cerdo (400g)**   38
Spanish pork ribs in quince BBQ sauce
- Desserts**
- Churros con Chocolate**   12
Churros with cinnamon sugar & chocolate dip
- Tarta de Queso**   14
Creamy burnt Basque cheesecake with lemon curd & mint
- Helado de Vainilla**  8
Vanilla ice cream

 contains Dairy  Vegetarian  contains Pork  contains Gluten  contains Nuts  contains Seafood