

Tapas Tasting 5 tapas of your choice 69
7 tapas of your choice 89

50% off the 2nd bottle of wine!

White Wine: Suelos Macabeo 2022 85
Medium bodied white from Yecla. Intense flavours of pear and apples and a touch of jasmin

Red Wine: Suelos Monastrell 2021 85
Mediterranean-inspired aromas, including berries like liquorice and white pepper, are complemented by a well-structured, tasty, and balanced palate.

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 Tomate**  10
Toasted cristal bread with freshly grated tomatoes
- Piquillos de Bacalao** 16
Piquillo peppers stuffed with cod brandade
- Chistorra al Vino**  20
Navarra-style sausage stew in white wine with focaccia
- Pisto Manchego con Huevo Frito**  18
Traditional Spanish vegetable stew with crispy fried egg
- Patatas Bravas**   15
Crispy potatoes with brava and alioli sauce
- Croquetas Caseras** 11
Homemade 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)
- Cogollos con Pipirrana y Anchoas**  16
Baby gem lettuce with an Andalusian chopped tomato vinaigrette and anchovies

- Albondigas en Salsa de Tomate (150g) (+6)**  24
Braised beef meatballs in a homestyle tomato sauce
- Tortilla de Patatas**   14
Traditional Spanish omelette with piquillo peppers and alioli sauce
- Coles de Bruselas**   15
Brussels sprouts with honey and paprika
- Calamares a la Andaluza** 18
Fried baby calamari with lime mayonnaise
- Almejas al Ajillo (+6)** 26
Fresh clams in garlic and chili EVOO with focaccia
- Gambas al Ajillo (+6)** 26
Argentinian king prawns in garlic and paprika EVOO with focaccia
- Pulpo a la Gallega (+12)**  36
Spanish octopus with confit potatoes, paprika and EVOO
- Callos**   22
Slow-cooked tripe & chickpea stew with focaccia
- Alcachofas con Jamón Ibérico**  ( / ) 22
Grilled artichoke with Jamón, romesco and hazelnut
- Pimientos del Padrón**   15
Deep fried Padrón peppers
- 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 and onsen egg



Paellas & Mains

To better enjoy our paellas or mains. please allow us at least 30 minutes to prepare them.

- Cerdo y Setas**   38
Ibérico pork collar and wild mushrooms
- Pato y Foie**  58
Shredded duck confit, seared Foie Gras and baby carrots
- Setas**   30
Mixed mushrooms with garlic
- Mar y Montaña**  38
Seafood and chicken
- Fideuà Negra** 38
Spanish-style short pasta with calamari and clams
- Arroz Caldoso de Langosta**  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 and chocolate dip
- Tarta de Queso** 14
Burnt cheesecake with lemon curd and mint
- Sorbete**  8
Lemon sorbet

 Vegetarian includes eggs and dairy  Contains pork  Gluten-free  Contains nuts