PARA PICAR



PAN, QUESO Y MÁS

Aceitunas marinadas 5,-
Olives with herbs and orange zest

Aceitunas rellanas de anchoa 3,50
Anchovy-stuffed olives, served in a tin

Almendra Valencia frita 4,-
Almonds with sea salt and rosemary

Manchego 8,50
Manchego with fig chutney

Pan con aioli 5,50
Baguette with aioli

Pan con tomate 5,50
Pan de cristal with tomato, garlic and olive oil
+ Serrano ham 3,50



CROQUETAS

Croquetas de chorizo 8,-
Chorizo croquettes with paprika mayo, 4 pieces

Croquetas de jamón ibérico 8,50
Ibérico ham croquettes with aioli, 4 pieces

Croquetas de queso y espinacas 7,50
Cheese-spinach croquettes, tomato sauce, 4 pieces

Croquetas mixtas 12,-
Mixed croquettes, 6 pieces



JAMÓN Y TABLAS

Tabla mixta 15,-
A selection of cured meats, Manchego and olives

Tabla de jamón y chorizo 9,-
Serrano ham and chorizo ibérico de bellota platter

Jamón serrano 9,-
Spanish dry-cured ham

Jamón iberico 15,-
Ibérico ham, aged for 30 months



TAPAS



CARNE

Albóndigas 8,-
5 Meatballs in a herbed tomato sauce

Pinchos de pollo 8,-
2 Marinated chicken thigh skewers

Pinchos de solomillo de ternera 9,-
2 Beef tenderloin skewers

Pinchos mixtos 24,-
2 Prawn, 2 chicken and 2 beef tenderloin skewers

Chorizo a la sidra 9,-
Spicy chorizo in a warm cider jus

Mini hamburguesa 6,50
Grilled mini beef burger with paprika mayo and caramelised onions

Pollo al ajillo 9,-
Chicken thigh cooked in garlic, olive oil and white wine

Carpaccio español 10,-
Carpaccio with chorizo mayo, Manchego and almonds

Filete a la plancha con mojo romesco 16,50
Thinly sliced grilled steak with romesco sauce

Dátiles con jamón Serrano 6,-
Dates wrapped in Serrano ham



PESCADO

Calamares a la romana 11,-
Fried squid rings with aioli

Pinchos de gambas 9,-
2 Marinated prawn skewers

Gambas al pil pil 12,-
Peeled prawns in spicy garlic oil

Chipirones fritos 11,-
Fried baby squid with black garlic aioli and lemon

Gamba's al aioli 12,-
Grilled large shell-on prawns

Lubina con beurre blanc de limón 13,-
Skin-on pan-fried sea bass with lemon beurre blanc

Boquerones en vinagra 6,50
Anchovies in oil and vinegar with herbs and garlic



TAPAS

VEGETARIANO

Verduras a la plancha 8,–
Grilled vegetables with garlic and herbs

Pimientos de Padrón 8,–
Mild green peppers with sea salt

Patatas bravas 7,50
Crispy potatoes with aioli and spicy brava sauce

Berenjenas fritas con miel 8,–
Crispy aubergine with honey and sea salt

Puerros confitados con romesco 8,–
Slow-cooked leek, romesco sauce and herb oil

Tortilla de patatas 7,50
Spanish potato omelette with onion and black aioli

Champiñones a la crema 8,–
Mushrooms in a creamy garlic and sherry sauce

Ensalada de la casa 5,–
Little gem lettuce, herb oil, Manchego cheese, citrus-sherry dressing (crispy Serrano ham +2,50)

Burrata con pimientos 9,50
Burrata with grilled peppers, romesco sauce, herb oil and almonds (Serrano ham +3,50)

Ensalada de tomate 6,50
Tomato salad with onion and olive oil







POSTRES

Tarta de Santiago 8,50
Almond cake, apple-pear compote and vanilla ice cream

Crema Catalana 7,50
Creamy cinnamon and orange custard with a crisp sugar crust (scoop of vanilla ice cream +2)

Tarta de queso 8,50
Cheesecake with raspberry sauce

Churros con chocolate 8,50
Crispy warm churros with chocolate sauce

Churros con dulce de leche 8,50
Crispy warm churros with caramel

Helado de turrón 8,50
Nougat ice cream served with turrón

Café con Licor 43 8,–
Coffee with Licor 43 and whipped cream

One table, one bill. Keep it convivial.

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MENÚ DE FAVORITOS

LET OUR FAVOURITES SURPRISE YOU.

We start with a platter of Spanish ham,
cheese, olives and bread with aioli.

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Then we serve two rounds of our favourite tapas,
featuring meat, fish and vegetables.

€ 37,50 p.p.

For groups of 8 or more, we exclusively serve the Menú de Favoritos.

Any dietary requirements, allergies or foods you prefer to avoid?
Let us know and we will be happy to accommodate you.