

Tapas menu

13 courses

TO BE ORDERED FOR THE ENTIRE TABLE
TO BE SERVED FAMILYSTYLE
WITH ONE GLASS OF BUBBLES
345,- pr. person

ADD WINE MENU 4 GLASSES
250,- pr. person

PAN TOSTADO CON TOMATE, AJO Y ACEITE DE OLIVA

Toasted bread with tomato, garlic and olive oil

JAMÓN MANGALICA

Ham from the woolly Hungarian Mangalica pig.
Spanish-produced and matured for approx. 28 months

CHORIZO CHISTORRA

Chrizo made on Duroc pork from Rioja

BOQUERONES

Pickled Biscay anchovies with parsley and garlic

PIMIENTOS PADRÓN

Spanish-grown small green peppers with lemon



CEVICHE DE BACALAO

Cod ceviche with lime, shallots, coriander, chili,
fennel crudite and fennel pure

PULPO

Squid w. tomato, pickled red onion, olives and basil

ALMEJAS

Spanish clams with white wine, ham,
garlic, chili and parsley

GAMBAS AL AJILLO

Peeled wild Argentinian prawns fried in oil
with garlic and chili



PLUMA IBÉRICO

Neck fillet of pork from the Spanish Black Iberico pig,
with blackberries

CHULETAS DE CORDERO

Lamb chops with chimichurri

PATATAS BRAVAS

Fried potatoes with spicy tomato sauce and aioli



PROFITEROLES

With vanilla cream and chocolate sauce

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Tapas y Pollito

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PAN Y ACEITE DE OLIVA
Bread and olive oil

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GAMBAS AL AJILLO
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garlic and chili

PIMIENTOS PADRÓN
Spanish-grown small green pimientos with lemon

— • —
BERENJA CON TOMATE VINAGRE
Fried eggplant w. tomato, capers,
green bell peppers and basil

ALBÓNDIGAS
Spicy meatballs mad from pork, beef and
chorizo sausage in a spicy tomato sauce.

TARTAR DE BUEY
Beef tartare with smoked paprika mayonnaise,
Manchego and potato chips

— • —
POLLITO ASADO
Chicken from our rotisserie - marinated with piri piri chili,
garlic, paprika and lemon - served with rotisserie fried
potatoes and salad with peas, tomatoes and pimientos in
Chardonnay vinaigrette

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