

Tapas y Pollito

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TO BE ORDERED FOR THE ENTIRE TABLE
TO BE SERVED FAMILYSTYLE
395,- PR. PERSON

ADD WINE MENU 4 GLASSES
250,- PR. PERSON

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PAN Y ACEITE DE OLIVA
Bread and olive oil

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

GAMBAS AL AJILLO
Peeled wild Argentinian prawns fried in oil with
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

— • —
PROFITEROLES
with vanilla cream and chocolate sauce

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Bread and olive oil

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