

# PESCETARIAN MENU

375

To be ordered by the whole table - served family style

## 1.SERVING

PAN TOSTADO CON TOMATE, AJO Y ACEITE DE OLIVA  
Toasted bread with tomato, garlic and olive oil

TIRADITO DE ATUN  
Seared tuna with salsa verde, tigers milk, and red chili

BROCCOLINI CON MAIZE  
Broccolini with corn puree, crispy corn, and manchego

BOQUERONES  
Pickled anchovies from Biscaya with parsley and garlic

PIMIENTOS PADRÓN  
Small green peppers from Spain with lemon

## 2.SERVING

PULPO  
Octopus with tomatoes, pickled red onions, olives, onion, celery and parsley

CEVICHE  
Ceviche with leche di tigre, green chili, grape fruit and coriander

GAMBAS AL AJILLO  
Peeled wild Argentinian shrimps fried with oil, garlic and chili

ALMEJAS  
Danish cockels with sobrassada, white wine and parsley

## 3.SERVING

BACALAO A LA PROVENZAL  
Fried Cod with tomato, olives and onions

PATATAS BRAVAS  
Fried potatoes with spicy tomato sauce and aioli

ENSALADA MIXTA  
Pointed cabbage, carrots and sesame

## 4.SERVING

FLAN  
Vanilla, lime, passion fruit syrup and coffee crumble

# TAPAS MENU

375

To be ordered by the whole table - served family style

## 1.SERVING

PAN TOSTADO CON TOMATE, AJO Y ACEITE DE OLIVA  
Toasted bread with tomato, garlic and olive oil

CHORIZO CHISTORRA  
Chorizo made from Duroc pork from Rioja

JAMÓN MANGALICA  
From the Hungarian pig Mangalica. Matured 28 months in Spain.

BOQUERONES  
Pickled anchovies from Biscaya with parsley and garlic

PIMIENTOS PADRÓN  
Small green peppers from Spain with lemon

## 2.SERVING

PULPO  
Octopus with tomatoes, pickled red onions, olives, onion, celery and parsley

CEVICHE  
Ceviche with leche di tigre, green chili, grape fruit and coriander

ALMEJAS  
Danish cockels with sobrassada, white wine and parsley

GAMBAS AL AJILLO  
Peeled wild Argentinian shrimps fried with oil, garlic and chili

## 3.SERVING

IBERICO ABANICO  
Meat from the Spanish Iberico pork with Salsa Verde

CHULETAS DE CORDERO  
Lamb chops with chimichurri

PATATAS BRAVAS  
Fried potatoes with spicy tomato sauce and aioli

## 4.SERVING

FLAN  
Vanilla, lime, passion fruit syrup and coffee crumble

# SET MENU

455

To be ordered by the whole table - served family style

## 1.SERVING

PAN Y ACEITE DE OLIVA  
Bread and olive oil

PIMIENTOS PADRÓN  
Small green Spanish bell peppers w. lemon

CHORIZO CHISTORRA  
Chrizo made on Duroc pork from Rioja

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

## 2.SERVING

GAMBAS AL AJILLO  
Peeled wild Argentinian prawns fried in oil with garlic and chili

CEVICHE  
Ceviche with leche di tigre, green chili, grape fruit and coriander

PULPO  
Octopus with tomatoes, pickled red onions, olives, onion, celery and parsley

## 3.SERVING

CHULETÓN (275 GR)  
Grain-fed Uruguayan rib-eye steak with chimichurri

PATATAS BRAVAS (V)  
Fried potatoes with spicy tomato sauce and aioli

ENSALADA MIXTA  
Mixed green salad, with peas, tomato, pimento and Chardonnay vinaigrette

## 4.SERVING

FLAN  
Vanilla, lime, passion fruit syrup and coffee crumble

Drink package 1

Everything served ad libitum for 2.5 hours

**White wine:** Verum, Airén Tarra, Elias Lopez Montero

**Red wine:** Verum, Cencibel, Selección Pacelas, Elias Lopez Montero

**Beer:** Tuborg Classic draft

**Water:** Mineral and sparkling water

350 per person

Drink package 2

Wine, water and beer served ad libitum for 2.5 hours

**Aperitif:** Tinto de Verano

**White wine:** Verum, Airén Tarra, Elias Lopez Montero

**Red wine:** Verum, Cencibel, Selección Pacelas, Elias Lopez Montero

**Beer:** Estrella Galicia draft

**Water:** Mineral and sparkling water

450 per person

Bocado