

Tapas menu

13 courses

TO BE ORDERED FOR THE ENTIRE TABLE
TO BE SERVED FAMILYSTYLE
375,- pr. person

ADD WINE MENU 3 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

Chorizo made on Duroc pork from Rioja

BOQUERONES

Pickled Biscay anchovies with parsley and garlic

PIMIENTOS PADRÓN

Spanish-grown small green peppers fried with lemon

CEVICHE DE HIPOGLOSA

Halibut ceviche with leche di tigre, green chili,
grape fruit and coriander

PULPO

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

VIEIRA CON REPOLLO

fried scallops with scallion, onion,
chili and garlic

GAMBAS AL AJILLO

peeled wild Argentinian shrimps fried with oil,
garlic and chilibi

PLUMA IBÉRICO

Meat from the Spanish Ibérica pork,
with rhubarb

CHULETAS DE CORDERO

2 pcs. lamb chops with chimichurri,
pointed cabbage, peas and shallots

PATATAS BRAVAS

Fried potatoes with spicy tomato sauce and aioli

PROFITEROLES

White chocolate with rhubarb compote