

TAPAS MENU 375,- pr. person. 13 courses. To be ordered for the entire table.

- 1. serving •

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

- 2. serving •

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 chili

- 3. serving •

PLUMA IBÉRICO

Meat from the Spanish Ibérica pork, with rhubarb

CHULETAS DE CORDERO

Lamb chops with chimichurri, pointed cabbage, peas and shallots

PATATAS BRAVAS

Fried potatoes with spicy tomato sauce and aioli

- 4. serving •

PROFITEROLES

White chocolate with rhubarb compote

Bread

PAN Y ACEITE DE OLIVA

Bread and olive oil 10,-

PAN TOSTADO CON ACEITE DE OLIVA

Toasted bread and olive oil 20,-

PAN TOSTADO CON TOMATE, AJO Y ACEITE DE OLIVA

Toasted bread with tomato, garlic and olive oil 35,-

PAELLA MENU 375,- pr. person. 10 courses. To be ordered for the entire table.

- 1. serving •

PAN Y ACEITE DE OLIVA

Bread and olive oil

JAMÓN MANGALICA

From the Hungarian pig Mangalica. Matured 28 months in Spain

TOMATE

Tomatoes with shallots and basil

TARTAR DE BUEY

Beef tartar with smoked paprika mayo, manchego and potato crisps

ESPÁRRAGOS BLANCOS CON LIMON Y JAMON

Fried white asparagus with lemon emulsion, paprika, crispy ham, and herbs

- 2. serving •

GAMBAS AL AJILLO

5 pcs peeled wild Argentinian shrimps fried with oil, garlic and chili

CALAMARES

Loligo squid with parsley, garlic and lemon

CEVICHE DE HIPOGLOSA

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

TARTAR DE ATUN

Tuna tartare with avocado cream, spicy tomato coulis, tostada and coriander

- 3. serving •

MIXED PAELLA

Paella with chicken, chorizo, shrimps and squid

- 4. serving •

PROFITEROLES

Lemon cream with salt caramel sauce.

DEEP FRIED

PATATAS BRAVAS

Fried potatoes with spicy tomato sauce and aioli 40,- **V**

PIMIENTOS PADRÓN

Small green peppers from Spain (fried) with lemon 50,- **VG**

CALAMARES FRITOS

Crispy fried loligo squid with tarragon mayo and lemon 75,- **G**

PESCADITO FRITO

Crispy fried small fish with lemon and aioli 45,- **G**

CROQUETAS DE BACALAO

Croquettes with salted cod, potatoes and coriander pr. pcs 25,- **G•L**

CROQUETAS DE JAMÓN

Croquettes with air dried ham, cheese and bechamel pr. pcs 25,- **G•L**

Tapas

COLD KITCHEN

TARTAR DE ATUN

Tuna tartar with avocado cream, spicy tomato coulis, tostada and cilantro 85,-

BOQUERONES

Pickled anchovies from Biscaya with parsley and garlic 55,-

ANCHOAS

Hand filleted anchovies from the Biscaya bay matured in salt and olive oil 45,-

ZANAHORIAS ALIÑADAS

Marinated carrot with salsa romesco 50,- **V•G•N**

ENSALADA MIXTA

Mixed green salad with green asparagus, peas, tomato, piment and Chardonnay vinaigrette 45,- **VG**

CEVICHE DE HIPOGLOSA

Halibut ceviche with leche di tigre, green chili, grape fruit and coriander 75,-

PULPO

Octopus with tomatoes, pickled red onions, olives, onion, celery and parsley 85,-

TOMATE

Tomatoes with shallots and basil 55,- **VG**

TARTAR DE BUEY

Beef tartar with smoked paprika mayo, manchego and potato crisps 75,-

WARM KITCHEN

GAMBAS SALVAJES

Wild Argentinian shrimps in its own shell with aioli and lemon pr. pcs 35,-

CALAMARES

Loligo squid with parsley, garlic and lemon 65,-

VIEIRA CON REPOLLO

Fried scallops with scallion, onion, chili and garlic 95,-

ESPÁRRAGOS BLANCOS

Fried white asparagus with lemon emulsion, paprika, crispy ham, and herbs 95,-

POLENTA CON TOMAQUET

Fried polenta with tomatoes, goat cheese and basil 75,- **V**

CHORIZO CHISTORRA

Chorizo made on Duroc pork from Rioja 50,-

ALBÓNDIGAS

Spicy meatballs made from pork, beef and chorizo sausage in a spicy tomato sauce 60,-

CHULETAS DE CORDERO

Lamb chops with chimichurri, pointed cabbage, peas and shallots 115,-

PLUMA IBÉRICO

Meat from the Spanish Ibérica pork, with blackberry 115,-

MINI HAMBURGUESA DE CERDO IBÉRICO

Slider with slices of Ibérico pork, smoked chili mayo, gherkin and salad 50,- **G**

CHULETÓN

Corn fed rib-eye from Uruguay with Chimichurri. (150/300gr) 135/270,-

CHEESE

MONTE ENEBRO

Goat cheese with tomato jam 35,- **V•L**

VALDEÓN

Blue cheese from cow milk, with quince compote 35,- **V•L**

MANCHEGO EXTRA

Sheep milk cheese, aged for a minimum 9 months - with quince 35,- **V•L**

MAHÓN Cow milk cheese with quince

35,- **V•L**

SURTIDO CUATRO QUESOS All four cheeses

120,- **V•L**

HAM

JAMÓN MANGALICA

From the Hungarian pig Mangalica. Matured 28 months in Spain Small 75,- Large 135,-

IBERICO BELLOTA 5 JOTAS

100% Iberico ham matured a minimum of 36 months. Small 200,- Large 395,-

BIG SHARING PLATES

HUESO EN CHULETÓN

1 kg. Rib-eye on bone, 12 to 15 years old galician cattle from "Txogitxu" – served with patatas bravas and salad with green asparagus, tomatoes and bell pepper in Chardonnay vinaigrette 995,-

PAELLA *Bocado*

Our paella is made with Spanish Bomba paella rice and boiled seafood, meat or vegetable stock. Our focus is on the "socarrat" which is the crispy crust at the bottom.

DE CALAMARES Y GAMBAS

With squid and shrimps 235,-

DE CALABAZA, ESPARRAGOS Y TOMATE

With squash, green asparagus, and tomatoes 185,- **VG**

DESSERTS

PROFITEROLES

White chocolate with rhubarb compote. pr. pcs 25,-
Lemon cream with salt caramel sauce. pr. pcs 25,-

HELADO

Vanilla ice cream **VL** or lemon sorbet **VG** pr. scoop 25,-

VG = Vegan **V** = Vegetarian **L** = Lactose **G** = Gluten **N** = Nuts