

BOCADO MENU

395

To be ordered by the whole table - served family style

1.SERVERING

PAN ACEITE DE OLIVA
Bread and olive oil

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

TARTAR DE ATUN
Tuna tartar with celery, cucumber,
tomato vinegrette, lime emulsuion

CROQUETAS DE BACALAO
Croquettes with salted cod, potatoes and coriander

MEJILLONES CON N'DUJA Y SOBRASADA
Steamed blue mussels with N'duja, sobrasada,
tomato, onion, garlic and parsley

2.SERVERING

PAELLA DE NEGRA
With octopus and shrimps

PIMIENTOS PADRÓN
Small green peppers
from Spain with lemon

3.SERVERING

CHULETON
Rib-eye from Uruguay with Chimichurri

BROCCOLINI CON HONGOS
Fried Broccolini with mushrooms,
herbs and sesame seeds

PATAS BRAVAS
Fried potatoes with spicy
tomato sauce and aioli

4.SERVERING

FLAN
Vanilla, lime, passion fruit syrup and coffee crumble

TAPAS MENU

375

To be ordered by the whole table - served family style

1.SERVERING

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.SERVERING

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

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

CROQUETAS DE BACALAO
Croquettes with salted cod, potatoes and coriander

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

3.SERVERING

DUROC
Meat from the Spanish Duroc
pork with Salsa Verde

CHULETAS DE CORDERO
Lamb chops with chimichurri

PATATAS BRAVAS
Fried potatoes with spicy tomato sauce and aioli

4.SERVERING

FLAN
Vanilla, lime, passion fruit syrup and coffee crumble

SET MENU

455

To be ordered by the whole table - served family style

1.SERVERING

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.SERVERING

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

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

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

3.SERVERING

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.SERVERING

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