

Tapas menu

13 courses

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

ADD WINE MENU 4 GLASSES
250,- pr. person

PAN TOSTADO CON TOMATE, AJO Y ACEITE DE OLIVA

Toasted bread with tomato, garlic and olive oil

ENSALADILLA RUSA

Vegetables and tuna in mayo dressing
with crispy bread

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 bell peppers from Spain with lemon



CROQUETAS DE BACALAO

Croquettes with salted cod,
potatoes and coriander

PULPO

Octopus with tomatoes, pickled red onions, olives and basil

ALMEJAS

Cockles with white wine, ham,
garlic, chili and parsley

GAMBAS AL AJILLO

Peeled wild Argentinian shrimps fried
with oil, garlic and chili



PLUMA IBÉRICO

Meat from the Spanish Ibérica pork with blackberries

CHULETAS DE CORDERO

Lamb chops with chimichurri

PATATAS BRAVAS

Fried potatoes with spicy tomato sauce and aioli



PROFITEROLES

Vanilla cream with chocolate sauce and
a scoop of vanilla ice creme