

# Tapas menu

13 retter

# Paella menu

# Set menu

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

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455,- 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 MERLUZA

Hake ceviche with lime, shallots,  
coriander, chili, fennel and grapefruit

## PULPO

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

## ALMEJAS

Spanish clams with white wine, ham,  
garlic, chili and parsley

## GAMBAS AL AJILLO

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

## 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

## PAN Y ACEITE DE OLIVA

Bread and olive oil

## JAMÓN MANGALICA

From the Hungarian pig Mangalica.  
Matured 28 months in Spain

## TOMATE CON CHORIZO FRITO

Tomatoes with fried chorizo and basil

## TARTAR DE BUEY

Beef tartar with smoked paprika mayo,  
mancheqo and potato crisps

## ESPÁRRAGOS BLANCOS CON LIMON Y JAMON

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

## DORADA RIAS BAIXAS

sea bream fried on the placha with  
green and red peppers

## CALAMARES

Loligo squid with parsley, garlic and lemon

## CEVICHE DE MERLUZA

Hake ceviche with lime, shallots, coriander,  
chili, fennel and grapefruit

## ATÚN FRITO

Lightly seared tuna with green apples,  
fennel and toasted rice oil

## MIXED PAELLA

Paella with chicken, chorizo, shrimps and squid

## PROFITEROLES

Lemon cream with salt caramel sauce.

## PAN Y ACEITE DE OLIVA

Bread and olive oil

## CHORIZO CHISTORRA

Chorizo made on Duroc pork from Rioja

## PIMIENTOS PADRÓN

Small green Spanish bell peppers w. lemon

## JAMÓN MANGALICA

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

## GAMBAS AL AJILLO

Peeled wild Argentinian prawns fried in oil  
with garlic and chili

## CEVICHE DE MERLUZA

Hake ceviche with lime, shallots, coriander,  
chili, fennel and grapefruit

## PULPO

Squid with tomato, olives and basil

## CHULETÓN (300 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

## PROFITEROLES

And a scoop of ice cream of the day.

## Drink package 1

1 aperatif and 3 glass of wine during dinner

Pre- drinks: Tinto de Verano

- CHARDONNAY, Hierbas Locas

- VERDEJO, Bodega Valdehermoso

- SYRAH, Hierbas Locas

Mineral and sparkling water ad libitum

350

## Drink package 2

1 aperatif and wine ad libitum during dinner

Pre- drinks: Tinto de Verano

- LIGNUM BLANCO

- CHARDONNEY, Hierbas Locas

- SYRAH, Hierbas Locas

Mineral and sparkling water ad libitum

450

Bocado