

Ibericos y queso

Jamon de pata negra	Hand cut, 36 months cured Spanish Ham, served with toasted bread and tomato pure	25
Seleccion de Ibericos	Cold cuts platter "Lomo", "Salchichon", "Chorizo", "Jamon" and Cheese, Served with toasted bread and tomato pure	32
Manchego	Manchego cheese platter variation Extra bread	3 24
Queso Retorta	Artisan soft paste cheese, warm country bread	32
Pan con tomate	Toasted "cristal" bread and fresh tomato sauce	8

Tapas bar tasting menu

The selection of the tapas is to be order in once & the tapas must be different

** Plus \$6 tasting menu*

Wine offer with any tasting tapas

White wine El paso ,Verdejo Viura 35++

6 Tapas		79
8 Tapas		95
Aceitunas verdes	Assorted Spanish green olives	12
Croquetas de setas	Mushroom croquettes	12
Croquetas binomio	Ham, chicken and boiled egg croquettes	14
Croquetas de queso	Blue cheese croquettes	14
Pollo al ajillo	Chicken "al ajillo" style served with cauliflower puree	18
Chopitos fritos	Fried baby calamari & soft egg served with "chorizo" and asparagus	15
Tartar de atun	Tuna tartar and avocado salad served with "ajo blanco"	16
Chorizo iberico	Char grilled chorizo and melted manchego cheese (3 Pieces)	12
Pimiento padron	Fried padron peppers, sea salt	14
Berenjenas con miel	Eggplant chips served with organic honey and pine nuts	14
Almejas marinera	Sautee clams with sofrito	18

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Pan con tomate	Toasted "crystal" bread and fresh tomato sauce	8
Tortilla de patatas	Traditional Spanish potato and onion omelette	9
Patatas bravas	Fried potato cubes served with "bravas" sauce	14
Pate de Anchoas	Homemade Anchovies pate wiht toast	18
Terrina de queso	Fresh cheese terrine, served with honey olive oil and toasted black olive bread	14
Hígado de pato	Grilled foie grass and scallops served with sherry vinegar sauce	24*
Paella frita	Fried paella rice and manchego "friters"	14
Brocolini y Romesco	Grilled broccoli sprouts, braised leeks served with fried brussels and romesco	14
Pulpo a la gallega	Atlantic octopus served with smoked paprika, boiled potatoes and extra virgin olive oil	24*
Navajas al Ajillo	Grilled fresh razor clams cooked white wine, garlic and chilli	19
Cochifrito	Fried suckling pig "trinchat" potatoes and confit garlic	24*
Cordero	Char grilled lamb chops (2) served with figs, goat cheese and pinenuts	24*
Tallarines de Sepia	Grilled cuttlefish strips , served with "sofrito" and veal sauce	18
Fritura pescado	Andalusian fried fish served with aioli and lemon	15
Gambas al Ajillo	Prawns sauté in olive oil, garlic and parsley	16
Fideua negra	Black ink noddle paella	21

You can also include desserts inside the tasting menu , see them on the next page 😊

Postres y Vino

Desserts & Wine paring

Torrijas a la andaluza

Pan fried brioche "torrija" stuffed with "dulce de leche" served with "torrija" ice cream 14
Sherry Moscatel Emilin 16

Tarta de Santiago

"Santiago" almond tart served with raspberry ice cream and almond ice cream 14
Sherry old Harvest 20

Churros con chocolate

Traditional "Churros" with Chocolate sauce 14
Sherry East india 17

Tarta fria al whisky

Cold Whisky cake served with toasted egg yolk and shave almonds 16
Sweet wine Mistela Blanca 16

Frutas del bosque con helado de yogurt y sorbete de frambuesa

Wild forest fruits with organic yogurt and honey, raspberry sorbet and yogurt ice-cream 14
Sweet wine Mistela Blanca 16

Crema Catalana

Traditional toasted "catalan" cream custard 12
Sherry Vinatge Ximenez Spinola 22

Tarta de Chocolate Binomio

Chocolate cake served with Vanilla Ice cream 12
Sherry Ximenez Spinola vintage 17

Queso La retorta

Artisan soft paste cheese, warm country bread 32
Sherry East india 17