

TABERNA

PLATOS FRIOS

ACEITUNAS ARBEQUINA MARINADAS /5
Marinated Arbequina olives

PA AMB TOMAQUET /5
Toasted bread with tomato, garlic and olive oil

GAZPACHO DE FRESAS Y CEVICHE DE VIEIRAS /8
Spring strawberry gazpacho with sea scallop ceviche

ESPARRAGOS BLANCOS CON AIL-HOLI DE PIQUILLO /8.5
White asparagus with piquillo pepper aioli

CARPACCIO DE ALCACHOFAS CON HUEVAS DE SALMON /9.5
Artichoke carpaccio with salmón roe

SARDINAS MARINADAS AL JEREZ Y TARTAR DE TOMATE /8
Sherry vinegar marinated sardines with tomato and herb tartar

ENSALADA CODORNIZ EN ESCABECHE CON GELATINA /9.5
Marinated quail salad with Pedro Ximenez gel

CARPACCIO, VIRUTAS Y EMULSION /10
Angus beef Carpaccio with shaved rosemary Manchego and watercress

SELECCION DE QUESOS ESPAÑOLES /13 /18
*Selection of Spanish cheeses
(Choice of three or five)*

*Rosemary Manchego, Garrotxa, Gamoneda, La Serena and Mahón
Served with Toasted Bread, Membrillo & Tomato Mermalade*

TABLA DE EMBUTIDOS ESPAÑOLES /16
*Selection of Spanish cured meats:
Chorizo, Fuet and Lomo Embuchado*