

TAPAS

Savory Tapas

ALBÓNDIGAS DE LA ABUELA

Jesús' abuela's beef meatballs with sweet tomato cream and purple potato confit 9

CROQUETAS DE JAMÓN

Creamy Serrano ham croquettes 8

TORTILLA DE PATATAS

Updated Spanish potato omelet, served in a martini glass with different textures 10

PULPO A LA GALLEGA

Galician-style octopus with tomato, Spanish smoked paprika and Spanish virgin olive oil 14

SANDWICH DE TRIGUEROS, JAMÓN Y QUESO MANCHEGO

Manchego cheese, Serrano ham and asparagus sandwich 10

PIMINETOS DEL PIQUILLO RELLENOS DE BACALAO

Spanish roasted piquillo peppers stuffed with sated cod and tomato served with a piquillo pepper sauce 13

GAMBAS AL AJILLO

Sauteed shrimps served in a spicy garlic sauce 13

BOCADILLO DE CALAMARES CON ALIOLI

Fried calamari baguette sandwich dressed with alioli 9

EMPANADILLAS DE VIEIRAS Y MEJILLONES

Savory Spanish pastry stuffed with scallops, leeks and mussels 9

ARROZ CALDOSO CON BOGAVANTE Y AZAFRÁN

Creamy saffron rice with lobster and assorted vegetables 15

Sweet Tapas

BUÑUELOS DE CHOCOLATE CON NARANJA

Warm liquid-chocolate fritters served with orange textures 7

TORRIJA CON FRESAS

Spanish-style French toast with cinnamon cream and strawberries 7

ARROZ CON LECHE

Spanish rice pudding with a date foam 6

TAPAS

CREMA CATALANA DE VAINILLA

Catalan creme brougle, garnished with caramel crisp 6

Charcuterie

(All of cured meats are accompanied with bread, tomato and olive oil)

Jamón Ibérico 16

Jamón Serrano 11

Lomo Ibérico 12

Chorizo 10

Cheese

(1 for 5 | 3 for 15 | 5 for 20)

VALDEÓN: Made with pasteurized cow and goat's milk.

Tasting Notes: Valdeón has a pungent aroma but is milder and more accepting in palates that do not enjoy a very strong blue cheese.

MANCHEGO: Made with pasteurized milk from Manchega sheep (12 months).

Tasting Notes: This cheese is slightly granular and ideal for grating. It has a strong aroma, is slightly piquant and oily and has nutty finishing notes

TETILLA: Made with pasteurized cow's milk.

Tasting Notes: This cheese is firmer in texture and slightly elastic. You will find a persistent smoky aroma and flavor that lingers in your mouth.

MAHÓN: This is an extra special Mahón, made with unpasteurized cow's milk and aged for 12 months.

Tasting Notes: In this artisan Mahón you will find various developed, complex flavors reminiscent of the sea.

The taste is defined, pronounced, a bit dry and grainy with a tart finish.

MONTENEORO: Made from pasteurized goat's milk and aged for 2 months.

Tasting Notes: This cheese has a complex, lightly acidic blend of flavors with a creamy, slightly salty finish that leaves a perfect balance of flavors on the palate.

IDIAZÁBAL: Made with raw Lacha Sheep's milk and cured for 6 months.

Tasting Notes: This is a full-flavored cheese. It has a perfect balance of salt and piquant flavors that leaves a slight smoky aroma on the palate.

NATA DE CANTABRIA: This is a creamy cow's milk cheese.

Tasting Notes: This cheese is known for its melt-in-your mouth texture and lingering flavors of smooth cream cheese with hints of bitterness.