



Tapas

- Piquillo peppers roasted, stuffed with crab meat and king prawns cutlets
GF 6 each
- Macaroon of Beetroot and Jerez vinegar with yellowfin tuna mousse DF/GF/NF 6 each
Goat cheese churros, mojo verde sauce
V/NF 6 each
- Croqueta of Jamon iberico and truffle ghee, manchego béchamel
NF 5 each
- Morcilla blood sausage, pickled pimento and roasted garlic sauce
GF/DF/NF 6 each
- House rice arancini filled with mozzarella cheese in a spicy tomato sauce V/NF 12
Goat cheese and beetroot albondigas, served with pesto
V 13
- Smoked bacalao bunuelos served with romesco sauce
13
- Manzanilla Olives, Cantabria anchovies and boquerones, salted almonds
GF/DF/P 11
- Hand cut sweet potatoes chips
GF/DF/V/P/NF 9
- Grilled chorizo and sautéed Alubias white beans
GF/DF/NF 16

Cured

- Served with house bread of gluten free bread, extra virgin and aged balsamic
Charcuterie Board, selection of the house
GF/DF/NF 25
- Jamon Iberico "Bellota Puro" Julian Martin 28 MONTHS 50gr
GF/DF/NF 30
- Parma prosciutto, Consorzio Parma, Italy, 24 MONTHS 50gr
GF/DF/NF 23
- Wagyu Bresaola 50gr
GF/DF/NF 23