

## Ibericos y queso

Jamon de pata negra	Hand cut, 36 months cured Spanish Ham, served with toasted bread and tomato pure	29
Seleccion de Ibericos	Cold cuts platter "Lomo", "Salchichon", "Chorizo", "Jamon" and Cheese, Served with toasted bread and tomato pure	33
Manchego	Manchego cheese platter variation Extra bread	3 29
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 with 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 de dulce de leche*

Pan fried brioche "torrija" stuffed with "dulce de leche" served with "torrija" ice cream 14  
Sherry Vintage Ximenez Spinola 22

*Helados del sur*

Homemade ice cream bars Trio "Andalucia flavours" 18

*Tarta de Santiago*

Santiago" almond tart served with raspberry ice cream and almond ice cream 14  
Sherry Cristina Medium 16

*Churros con chocolate*

Traditional "Churros" with Chocolate sauce 15  
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  
Sherry Fernando de Castilla Moscatel 15

*Crema Catalana*

Traditional toasted "catalan" cream custard 12  
Sherry Maestro Sierra Cream 16

*Tarta de Chocolate Binomio*

Chocolate cake served with Vanilla Ice cream 12  
Sherry Vintage Ximenez Spinola 22

*Retorta*

Artisan soft paste sheep's cheese , toasted bread and honey 32  
Sherry Maestro Sierra Cream 16

*Quesos*

Assorted Cheese platter and chutney 32