

## classic tapas

Falafel croquettes, harissa emulsion and yogurt.	3,75
Bravas potatoes, “vera” mayonnaise and citrus from Murcia.	4,50
Baby chorizos chilindron sauce and anise.	4,95
Mediterranean cheese board with seasonal marmalade.	9,85
Iberian ham platter.	12,00
Tomato rubbed coca bread.	3,30



## vegetarian tapas

Seasonal vegetable and fruit salad, olive tapenade, fig and orange vinaigrette.	6,45
Trio of hummus (beetroot, mint peas and classical), sesame crisp.	4,95
Zucchini cannelloni with cauliflower couscous, goat cheese & turmeric sauce.	6,45
Chef’s eggplant moussaka.	5,75
Spanish truffled potato tortilla with ceps mayonnaise.	6,00
Seasonal grilled vegetables, baba ganoush and onion confit juice.	5,75

Bread: 1,10 / Bread with pressed tomato: 3,30

## seafood tapas

Salmon tartar Mediterranean style.	10,95
Sauted mussels with saffron sauce.	7,75
Squid surf and turf with chorizo and aioli.	8,95
Seabass filet with turmeric butter, carrots confit in citrics.	10,45
Cod confit, Moroccan sauce, pine nuts praline and spinach.	10,95
Catalan monkfish casserole.	7,50

## meat tapas

Iberian porc ragout “Pincho”, Parmesan shavings, anise and madeira mustard.	3,85
Crispy boneless chicken legs in its juice stuffed with figs, couscous with toasted almonds.	9,95
Lamb shank confit, Greek sauce with lentils and tempered vegetables salad.	10,95
Beef filet, thyme and lemon demiglace sauce, potato and chives parmentier.	12,95
Duck confit, orange sauce and parsnip mousse.	10,45
Slow cooked Iberian pork cheeks, Port sauce and celeriac pure.	8,95

## rice (tapas)

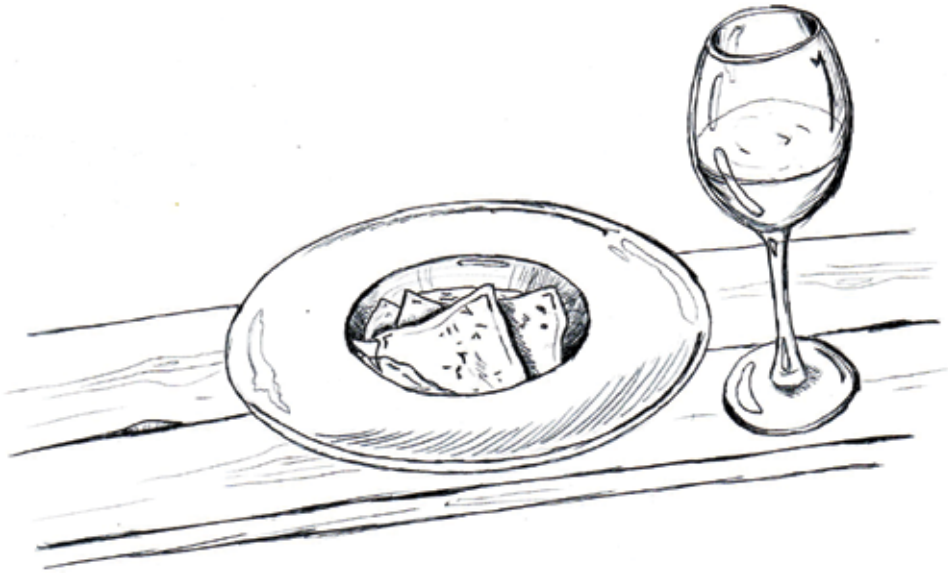
Seafood paella. 7,65

Squid ink risotto, baby squids & roasted garlic emulsion. 7,95

## pasta (tapas)

Oxtail lasagna and sage bechamel. 7,00

Fresh truffle ravioli, parmesan cream and truffle oil. 8,20



## desserts

Pineapple infused with anis, vanilla cream & coffee granita 5,95

Crème brûlée with lavender 5,45

Mediterranean cheese board with seasonal marmalade 9,85

Cheesecake 6,00

Cheesecake with “dulce de leche” (The best!) 7,20

Chocolate fondant (for dark chocolate lovers) 7,90

Espresso Martini 8,80

