




## Drinks




## To start

Plate of Altanera Iberian Ham 80 g	15
Salad with prawns, mango and avocado	14
Avocado salad with cherry tomatoes, pomegranate and yuzu vinaigrette	9
Burrata with locally sourced tomatoes and fresh basil oil 	13
Autumnal ceviche with truffle	15
Prawns carpaccio	12
Salmorejo with quailed egg, smoked cod and jamón serrano 	10

## To share

Russian salad	6 / 11
Toasted noodles with prawns and red grilled peppers	11.5
Oxtail croquetas	12
Gyozas (prawns/chicken/vegetarian  )	13

## Soups

Pumpkin creamy soup with grilled portobello mushrooms 	9
Bean and Truffle Soup with Chorizo	10

## Drinks



## Paellas

Vegetable paella 	13 / per person (min. 2 people)
Chicken paella	15 / per person (min. 2 people)
Iberian paella with chorizo	19 / per person (min. 2 people)
Mixed paella	17 / per person (min. 2 people)
Seafood paella	18 / per person (min. 2 people)
Black paella	19 / per person (min. 2 people)

## Meat

Roasted pork knuckle with baby potatoes	19
Iberico Secreto ("secret" cut hidden close to the shoulder)	17
Chicken breast with coleslaw	14
Oxtail Stew	19

## From the sea

Red tuna steak	17
Scallops with pea purée	12
Red tuna tartar with wasabi ice cream	19
Grilled / fried octopus	18
Fried squid Tasca laska	15
Fish and chips	12
Grilled seabas with potato millefeuille	17


Prices in €, vat incl.

If you have any type of food allergy or intolerance, ask our staff.

## Drinks



## Tapas

Foie micuit with apple puree	<b>!NEW!</b>	9.5
Crunchy red tuna tartar		9.5
Pepper, Olive, and Anchovy Skewers (Pintxos Gilda)		4.5 /2 units
Salmorejo (cold tomatoe soup-with Iberian ham, quail egg and smoked cod)		5.5
Russian salad		4.5
Smoked sardine toast with tomato jam		5
Sautéed garlic portobello mushrooms with brioche		4.5
Pil-Pil prawns		9.5
Toasted noodles with prawns		4.5
Pipirrana octopus		5.5
Patata brava filled with minced beef and spicy sauce		5
Traditional Oxtail croquetas		5.5
Spring rolls with pulled goat		5.5
Iberian pork brioche, shiitake and truffle sauce	<b>!TAPAS COMPETITION WINNER!</b>	11 /2 units
Mini burger with mango sauce and jalapenos		5.5
Cheese “manchego” toast with honey		3

## Our desserts

Tarta Pavlova / Simple cheesecake

Chocolate cake / Passion fruit crème brûlée

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