




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
Red tuna tataki	16

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
Duck magret with red fruit sauce !NEW!	15


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	15
Fish and chips	12
Grilled seabas with potato millefeuille	17

Drinks



Tapas

Foie micuit with apple puree	!NEW!	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	!TAPAS COMPETITION WINNER!	11 /2 units
Mini burger with mango sauce and jalapenos		5.5
Smoked bonito tataki		8
Cheese “manchego” toast with honey		3

Our desserts

Tarta Pavlova / Simple cheesecake

Chocolate cake / Passion fruit crème brûlée

6

Prices in €, VAT incl. Bread has an additional cost of € 1.5 per person.

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

070125