

picoteo HOW ABOUT SOME SNACKS?

Olivas marinadas con aromas del mediterráneo/ 
Marinated olives with Mediterranean herbs ... 12

Pa amb tomàquet y aceite de oliva virgen extra/ 
Toasted bread with tomato and garlic spread ... 9

Anchoas del cantábrico Santoña/
Santoña salted anchovies from Cantabrian sea ... 38


Cecina de León Angus Vacuum/
Smoked Angus dried beef ... 48

Embutidos premium de vacuno con picos/
Premium beef cold cuts with olive oil crackers ... 33

Pulпитos fritos con allioli/
Crispy baby squid with allioli ... 22

Gamba frita con pasta filo y mayonesa de cilantro/
Deep-fried prawn in filo pastry with coriander mayo (3 pieces) ... 16


Croquetas de chorizo con allioli y salsa brava/
Chorizo croquettes with allioli and brava sauce (2 pieces) ... 12


Patatas bravas con salsa picante/ 
Patatas bravas with spicy sauce ... 16

Pimientos de Padrón/ 
Deep-fried Padrón peppers ... 22


tapas SHALL WE CONTINUE EATING?

Ensalada con vinagreta de PX y queso azul/ 
Mesclun with PX vinegar dressing and blue cheese ... 23


Sopa de setas con pan tostado/ 
Wild mushrooms soup with croutons ... 24

Escalivada con espinacas y aceite de ajo/ 
Roasted "escalivada" vegetables with spinach and garlic oil ... 28

Verduras orgánicas a la parrilla con salsa romesco/ 
Grilled organic vegetables with romesco sauce ... 28

Tortilla abierta de espárragos y mozzarella fresca/ 
Spinach, mozzarella, pinenuts and asparagus open omelette ... 31

Huevos rotos con cecina y trufa/
Spanish scramble eggs with dried beef and truffle dressing ... 31

Queso de cabra frito con confitura de cebolla/ 
Crispy goat cheese with onion jam ... 28

Gambas al ajillo/
Prawns al ajillo with chilli, rosemary and olive oil ... 34


Polbo á feira con Pimentón de La Vera/
Spanish octopus with potatoes and Pimentón de La Vera ... 68

Almejas y mejillones con salsa de vino y perejil/ 
Clams and mussels with white wine sauce and parsley ... 34

Canelons Sant Esteve/
Cannelloni "Sant Esteve" with beixamel sauce ... 28

Pinchos morunos de pollo con salsa mojo picón/
Chicken skewers with spicy "mojo picón" sauce ... 28

Albondigas de cordero con salsa de tomate/
Lamb meatballs in tomato sauce ... 32

Carrillera de ternera Vacuum con pure de patata trufado/ 
Braised Vacuum beef cheek with truffle parmentier ... 98

compartir' WHAT WOULD YOU LIKE TO SHARE?

Pollo de campo con pisto/
Half slow-cooked chicken with traditional Spanish ratatouille ... 48

Bacalao con nata y pasta de olivas kalamata/
Baked cod with olive tapenade cream sauce ... 82

Suquet de l'Empordà/
Classic stew with fish, seafood, rich lobster stock and saffron ... 88

Solomillo de ternera Vacuum con pimientos de Padrón y patatas fritas/
Dry-aged Vacuum tenderloin with Padrón peppers and french fries ... 128

Cordero lechal de Aranda al romero con patatas a lo pobre/
Spanish suckling lamb cooked with rosemary and potatoes "a lo pobre" ... 228

Selección de quesos Españoles/
Our Spanish cheese selection ... 68

arroces WOULD YOU LIKE SOME RICE?

Arroz negro con allioli/
Squid ink paella with squid, prawns and allioli ... 54

Arroz caldoso con carabineros del mediterráneo/
Mediterranean carabinero prawn (2 units) creamy rice ... 98

Arroz de verduras orgánicas/ 
Organic vegetables rice ... 48

 vegetarian  contains wine

Prices in RM and are subject to 10% service charge and 6% SST