

## TAPAS BAR TASTING MENU

Kindly to select the tapas all in once

\* plus \$6 tasting menu

*Wine promotion with any tasting tapas @ 49++ ( Bottle of Cava Rose)*

	6 Tapas		106
	8 Tapas		124
<b>Aceitunas verdes</b> Green olives "gordales"	14		
<b>Ocroquetas de setas</b> Mushroom croquettes	17	<b>Sardinas plancha</b> Grilled fresh sardines & tomato salad (2 pcs)	19
<b>Ocroquetas Binomio</b> Ham, chicken and boiled egg croquettes	17	<b>Pisto Manchego con huevo frito</b> Mediterranean vegetables stewed with fried egg	18
<b>Ocroquetas de espinacas</b> Spinach and blue cheese croquettes	17	<b>Migas almerienses</b> Semolina crumbs, fried anchovies and chorizo	18
<b>Canelon de ternera</b> Beef canelón with grilled asparagus	21	<b>Esparragos verdes</b> Green asparagus and brussels sprouts, potato purée and shaves of manchego	18
<b>Chorizo iberico</b> Chargrilled chorizo and manchego cheese (3 pcs)	16	<b>Puerros en mantequilla tostada</b> Organic leeks braised in brown butter and romesco	16
<b>Pimiento padron</b> Fried padron peppers with sea salt	17	<b>Pluma iberica</b> Iberico pork "pluma" with apple honey cider gel	18
<b>Berenjenas con miel</b> Eggplant chips with organic honey and pine nuts	16	<b>Pulpo a la brasa</b> Chargrilled octopus' leg, paprika aioli & baby potatoes	24*
<b>Almejas marinera</b> Sautéed clams with sofrito	18	<b>Tartar de buey</b> Beef tartar topped with bone marrow and caviar	19
<b>Pan con tomate</b> Country style bread served with fresh tomato puree	9	<b>Cordero</b> Lamb T-bone (2) with goat cheese, fresh peas & mint	24*
<b>Tortilla de patatas</b> Traditional Spanish potato and onion omelette	9	<b>Gambas al ajillo</b> Prawns sautéed in olive oil, garlic and parsley	19
<b>Patatas bravas</b> Fried potato cubes drizzled with "bravas" sauce	14	<b>Chopitos fritos</b> Fried calamari, soft egg and "riojana" puree	19
<b>Tortas de ines rosales</b> Sweet olive oil tortas with goat cheese & anchovies	18	<b>Fideua negra</b> Black ink noodles paella	21

Vinos Espumosos   Sparkling Wines	Glass	Bottle	
NV. Creaura Rose Penedes - Macabeo, Xarello, Parellada	16	75	
Vinos Blancos   White Wines	Glass	½ Bottle	Bottle
2020 Los injertos Montilla – PX	16	39	76
2021 Pazo de San Mauro Rias Baixas- Albarino	17	40	79
Vinos Tintos   Red Wines	Glass	½ Bottle	Bottle
2018 Versos de Valtuille Bierzo - Mencia	16	39	76
2018 La del Terreno (Natural wine) Bullas - Monastrell	18	44	85

## *Ibericos y quesos Iberian Cold cuts & Cheese*

<b>Jamon de pata Negra</b> Hand cut, 60 months cured Spanish ham, served with toasted bread and tomato puree	45
extra bread	4
<b>Seleccion de Ibericos</b> Cold cuts platter "Lomo", "Salchichon", "Chorizo", "Jamon" & cheese, served with toasted bread and tomato puree	48
<b>Seleccion de quesos espanoles</b> Spanish cheeses selection with chutneys and toasted country bread	41
<b>Pates de la casa</b> Homemade chicken pate and chorizo pate, toasted country bread	32