

Ibericos y quesos Iberian Cold cuts & Cheese

Jamon de pata negra	Hand cut, 60 months cured Spanish Ham, served with toasted bread and tomato puree	41
Seleccion de Ibericos	Cold cuts platter "Lomo", "Salchichon", "Chorizo", "Jamon" and Cheese, served with toasted bread and tomato puree	45
	Extra bread	4
Seleccion de quesos espanoles	Spanish cheese selection with chutneys and toasted country bread	47
Pan con tomate	Country style bread served with fresh tomato puree	8

Tapas bar tasting menu

The selection of the tapas is to be order in once & the tapas must be different

** Plus \$6 tasting menu*

Wine: White wine 2000 Leguas @40++

6 Tapas		95
8 Tapas		118
Aceitunas verdes	Green Olives "gordales"	14
Croquetas de setas	Mushroom croquettes	16
Croquetas binomio	Ham, chicken and boiled egg croquettes	16
Croquetas de queso y espinacas	Cheese and spinach croquettes	16
Albondigas con tomate	Meatballs in tomato sauce accompanied by potato puree	21
Chorizo iberico	Char-grilled chorizo and melted manchego cheese (3 Pieces)	14
Pimiento padron	Fried padron peppers with sea salt	16
Berenjenas con miel	Eggplant chips served with organic honey and pine nuts	14
Almejas marinera	Sauteed clams with sofrito	18

Price are subjected to 10% Service charge & 7% GST

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Pan con tomate	Country style bread served with fresh tomato puree	8
Tortilla de patatas	Traditional Spanish potato and onion omelette	9
Patatas bravas	Fried potato cubes drizzled with "bravas" sauce	14
Tortas de Ines Rosales	Sweet olive oil tortas, topped with goat cheese and anchovies	18
Pate de Pollo	Homemade chicken pate with toasted country bread	19
Pate de Chorizo	Homemade chorizo pate with toasted country bread	17
Pisto Manchego con huevo frito	Mediterranean vegetables stew with fried egg	18
Hígado de pato	Grilled foie grass and scallops served with sherry vinegar sauce	24*
<i>Esparragos verde</i>	Green asparagus with brussels sprout, potato puree and manchego cheese	18
Tempura de puerros	Organic leeks fried in tempura served with "romesco"	14
Pluma Iberica	Grilled Iberico pork "pluma" with apple honey cider gel	18
Pulpo a la gallega	Atlantic octopus, smoked paprika, boiled potatoes and extra virgin olive oil	24*
Tartar de buey	Beef tartar topped with bone marrow and caviar	18
Cordero	Lamb T-bone (2) with goat cheese, fresh peas, and mint	24*
Gambas al Ajillo	Prawns sauteed in olive oil, garlic, and parsley	18
Chopitos fritos	Fried baby calamari & soft egg served with "riojana" puree	18
Ortiguillas de mar con alioli de albahaca	Fried sea anemone with basil aioli	18
Fideua negra	Black ink noodle paella	

You can also include desserts inside the tasting menu, see them on the next page ☺

Postres

Tarta de Whisky

Vanilla tart with glazed egg yolk and whisky ice cream 18

Tarta de Santiago

"Santiago" almond tart served with raspberry sorbet and almond ice cream 14

Churros con Chocolate

Traditional "churros" with chocolate sauce 14

Tarta de Queso Clasica

Classic cheesecake Basque country style and raspberry sorbet 18

Mini Magnums Trio

Homemade ice cream bars trio "Andalusina flavours" Olive oil, Prickly pear, Raisins 18

Crema Catalana

Traditional toasted "catalan" cream custard 14

Arroz con Leche

Spanish rice pudding

Seleccion de Quesos Españoles

Spanish cheese selection toasted country bread and chutneys 45

