

Build Your Own

TAPAS

PIMIENTOS M, G, V Fried pimiento paprika	5,90	PINCHOS DE ANCHOA L Cantabrian anchovies and grilled paprika	5,90
PATATAS BRAVAS M, G Hot chili potatoes and aioli	5,90	SALMÓN M, G Salmon marinated with ginger and lime	5,90
MANCHEGO L, G Marinated manchego cheese	5,90	CROQUETAS L Serrano ham and potato croquettes, aioli	5,90
PINCHOS DE QUESO VL Goat's cheese pinchos, figs	5,90	JÁMON SERRANO M, G Serrano ham and marinated melon	7,90
GAZPACHO M Chilled gazpacho soup and red king crab	7,90	COSTILLAS L, G Small pork ribs and chili mayonnaise	7,90
GAMBAS PILPIL M, G Scampi in garlic oil	7,90	CHORIZO Y CASTAÑA L, G House chorizo and chestnuts	7,90

Built For You

MENU MÁS GRANDE TAPAS 42,00

Cantabrian anchovies and grilled paprika L

Marinated manchego cheese L, G

Serrano ham and marinated melon M, G

Scampi in garlic oil M, G

Small pork ribs and chili mayonnaise L, G

Hot chili potatoes and aioli M, G

Spanish churro pastry, chocolate dip sauce L

RECOMMENDED WITH TAPAS

SANGRIA 25€ / 1L JAR

ROJA	BLANCA
24cl red wine	24cl white wine
4cl Antica Formula	4cl Napue Gin
Cranberry	Apple juice
Jaffa	7up

SEGURA VIUDAS RESERVA
12 CL | 6,80 75 CL | 42,50

CAVA BRUT Segura Viudas, DO Cava, Spain
Very dry, crisp, with notes of citrus, green apple, lime, pineapple, soft herbs

Simply Mains

IBÉRICO L, G 24,00
Ibérico pork neck from the rotisserie grill,
cauliflower purée, cabbage and red onion

SALMÓN Y ZARZUELA L, G 28,00
Grilled salmon, scampi and blue mussels in spicy
tomato and shellfish sauce

SOLOMILLO L, G 36,00
Grilled domestic tenderloin steak, mushrooms in
sherry cream and roast potatoes

VIEIRAS L, G 30,00
Fried scallops, bomba rice with saffron and butter
dressing with lemon

PAELLA FRITO M, V 21,00
Deep-fried vegetable “paella” rice balls, salsa fresca,
vegan aioli and a warm summer vegetable salad

ROTISSERIE
CHICKEN L, G 23,00
Rotisserie chicken, salsa fresca, patatas bravas and
aioli

Orders for children
(under 13)
at half the list price.

Built For You

MÁS SEASONAL MENU 45,00

Chilled gazpacho soup and red king crab M
Goat’s cheese pinchos and figs VL

× × ×

Ibérico pork neck from the rotisserie grill,
cauliflower purée, cabbage and red onion L, G

OR

Grilled salmon, scampi and blue mussels in spicy
tomato and shellfish sauce L, G

× × ×

Crema catalana L, G

TREAT YOURSELF TO
GOOD FOOD,
get lost in conversation and
fall in love with life.

Sweet Ending

CREMA CATALANA L, G Catalan cream pudding, strawberry and mango salsa	8,90	ORANGE COFFEE HOT OR COLD 4 cl cointreau, espresso, cacao, milk, cream	12,00
TARTA DE LIMÓN VL Warm lemon cake and amaretto ice cream	8,90	COFFEE ESPRESSO CAPPUCCINO LATTE	4,00 4,00 4,60 4,80
XOCO L Chocolate ganache, silencio olive oil and toast	8,90		
FRESAS Y CAVA M, G Marinated strawberries and cava sorbet	6,50		
CHURRO L Spanish churro pastry, chocolate dip sauce	6,50		

ONE MORE ROUND?

Why go home when you
can stay for a while.