

PREMIUM MENU ABRASA

FIRST COURSE

MENU FOR 4 PEOPLE: BREAD WITH HONEY PESTO AND PARMESAN CHEESE, LARGE BOARD OF ARGENTINE AND CANARY TAPAS, 1 MELTED CHEESE WITH TOMATO JAM

SECOND COURSE

GRILLED THE BEST MEATS IN THE WORLD: SCOTTISH AND BRAZILIAN SIRLOIN, URUGUAYAN RIB-EYE-STEAK AND ENTRECOT WITH HOMEMADE FRIES, GRILLED VEGETABLES AND SALAD

DESSERT

1 CHOCOLATE VOLCANO WITH RASPBERRY MOUSSE AND VANILLA ICE CREAM 1 ABRASA POLVITO

PRICE PER PERSON 35€ (4 DINERS)

The logo for ABRASA is rendered in a bold, serif font. The letters are filled with a fiery, volcanic texture, showing molten lava and ash. The 'A's are particularly prominent, with a bright red and orange glow. The overall effect is one of intense heat and energy, consistent with the restaurant's theme.

BREADS

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| GRILLED GARLIC AND PARSLEY BREAD | 2.40€ |
| BREAD WITH HOMEMADE AIOLI | 2.90€ |
| GRILLED BREAD WITH A LOT OF GARLIC | 2.60€ |
| GRILLED BREAD WITH HERB BUTTER | 2.70€ |
| BREAD GRATIN WITH SMOKED VALSEQUILLO CHEESE | 4.50€ |
| GRILLED BREAD WITH HONEY PESTO, WALNUTS AND PARMESAN | 3.80€ |
| ARGENTINE BRUSCHETTA WITH RED PEPPER, ONION AND TOMATO | 4.50€ |
| GRILLED BREAD WITH TOMATO AND IBERIAN BELLOTA CHORIZO | 5.90€ |

STARTERS

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| 3 BAO BUNS FILLED WITH PORK KNUCKLE AT LOW TEMPERATURE WITH AIOLI AND FRIED ONIONS | 14,90€ |
| 3 BAO ROLLS WITH BEEF SIRLOIN TARTARE WITH TRUFFLE MAYONNAISE AND POTATO STRAWS | 17.80€ |
| GRATINATED VINEYARD SNAILS WITH HERB BUTTER AND BREAD | 16.80€ |
| CLASSIC STEAK-TARTAR (HAND-CUT) OF BEEF SIRLOIN 200G | 24.00€ |
| MIX OF VEGETABLES IN TEMPURA | 8.90€ |
| BREADED MUSHROOMS WITH TARTAR SAUCE | 7.80€ |
| ZUCCHINI CARPACCIO WITH HONEY PESTO AND PARMESAN CHEESE | 7.80€ |
| SQUID TIPS WITH AIOLI AND TARTARE SAUCE | 13.40€ |
| WAGYU BEEF CARPACCIO (SPANISH KOBE) WITH ARCOLA AND PARMESAN PESTO | 17.00€ |
| CARPACCIO OF IBERICA PRESA WHIT SRIRACHA MAYONNAISE | 18,90 € |
| FRIED AUBERGINE WITH CANE HONEY | 7.80€ |
| GRILLED VEGETABLES | 8.80€ |
| MELTED CHEESE WITH TOMATO JAM AND BREAD | 7.80€ |
| FRIED CAMEMBERT WITH TOMATO JAM | 8.90€ |
| HOMEMADE ONION RINGS | 6.60€ |
| GRILLED ARGENTINE CHORIZO WITH ABRASA-CHURRI SAUCE | 3.90€ |
| 4 MOROCCAN CHICKEN SKEWERS WITH AIOLI | 7.50€ |

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| 4 MOROCCAN CHICKEN SKEWERS WITH PEANUT SAUCE AND TOASTED COCONUT | 8.50€ |
| PREMIUM GARLIC SHRIMP CATCHED AT SEA | 12.80€ |
| DATES WITH BACON AND HONEY | 8.40€ |
| CANARY CHEESE BOARD | 7.40€ |
| WRINKLED POTATOES WITH A DUO OF MOJOS | 5.80€ |
| PADRÓN PEPPERS | 6.90€ |
| STUFFED POTATOES STUFFED WITH THREE CANARY CHEESES AND RED MOJO | 6.90€ |
| IBERIAN ACORN-FED HAM WITH BREAD AND THE BEST OLIVE OIL IN THE WORLD | 24.10€ |
| HOMEMADE ACORN FRIES WITH EGG YOLK WITH TEARS OF IBERIAN ACORN-FED CHORIZO | 13.50€ |
| PREMIUM TEMPURA SHRIMP WITH AIOLI AND TARTARE SAUCE | 13.50€ |
| SWEET POTATO FRIES WITH DATE MAYONNAISE AND CURRY | 6.50€ |
| SMOKED EEL FILLETS WITH BREAD AND BUTTER | 22.00€ |
| CROQUETTES OF SHRIMPS | 13.80€ |
| CROQUETTES OF TRUFFLE AND MUSHROOMS | 15.80 € |

SALADS

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| MIXED SALAD WITH TUNA | 8.40€ |
| SALAD WITH CRISPY MARINATED CHICKEN AND HONEY MUSTARD SAUCE | 12.90€ |
| MIXED SALAD WITH CAMEMBERT, PEAR, HONEY AND WALNUTS | 9.40€ |
| TOMATO CARPACCIO WITH HONEY PESTO, ROCKET, PARMESAN | 8.90€ |

PREMIUM WOOD-GRILLED VEAL

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| PRIME-ANGUS SIRLOIN 200G (SCOTLAND) EXTRA TENDER | 25.90€ |
| SIRLOIN 12H COOKED AT LOW TEMPERATURE FINISHED ON THE GRILL (HALF ROSE) | 23.00€ |
| SIRLOIN 12H COOKED AT LOW TEMPERATURE GRILLED (HALF ROSE) WITH FRIED ONIONS AND HERB BUTTER | 25.80€ |
| PRIME-ANGUS SIRLOIN 200G (ARGENTINA) | 26.30€ |
| GALICIAN SIRLOIN 200GR (SPAIN) | 24.80€ |
| ENTRAÑA (GALICIA) 200G | 18.90€ |
| FLANK STEAK DELICIOUS FAT-FREE MEAT WITH GREAT FLAVOR | 7,5 €/ 100 GR |

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| FLAT IRON STEAK FROM GALICIAN COW AMERICAN CUT FOR TWO | 7,5 €/ 100 GR |
| HANGER STEAK TASTY AND JUICY (GALICIA) | 7,5 €/ 100 GR |
| LARGE SIRLOIN 300GR (URUGUAY) | 27,00€ |
| RIB-EYE-STEAK 200GR (URUGUAY) | 18,90€ |
| DOUBLE RIB-EYE-STEAK 400GR (URUGUAY) | 26,20€ |
| T-BONE Y CHULETON OF SCOTTONA PIEMONTESE BEEF (ITALY) | SUBJECT TO AVAILABILITY 8,5 € - 7,5 €/ 100 GR |

CHICKEN AND PORK

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| KFC CRISPY BATTERED CHICKEN IN KELLOGG'S | 14,80€ |
| IBERIAN SECRET (SPAIN) | 19,60€ |
| PLUMA IBERICA (SPAIN) SUPER TASTY | 22,00€ |
| DELICIOUS WHOLE PORK RIBS (SPAIN) WITH BBQ, HONEY OR SPICY SAUCE (CHOOSE UP TO 2 FLAVORS) | 19,80€ |

SAUCES

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| PEPPER SAUCE | 2,10€ |
| ROQUEFORT SAUCE | 2,10€ |
| MUSHROOM SAUCE | 2,10€ |
| BÉARNAISE SAUCE | 2,80€ |
| PEANUT SAUCE | 2,50€ |
| HERB BUTTER | 2,50€ |
| KETCHUP WITH CHILI AND SPICES | 1,50€ |
| MUSTARD / HONEY SAUCE | 1,50€ |
| STEAK-SALSA-PONCHO (MAYONNAISE WITH SPICES) | 1,50€ |
| KETCHUP OR MAYONNAISE | 1,50€ |
| AIOLI SAUCE | 1,50€ |
| RED OR GREEN MOJO | 1,50€ |
| TARTARE SAUCE | 1,50€ |
| CHIMICHURRI | 1,50€ |

GRILLS

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| RANCHERA (FOR 2 PEOPLE) PORK RIBS WITH HONEY, RIB-EYE-STEAK, MARINATED CHICKEN, ENTRECOTE, CHORIZO | 63.00€ |
| PARRANDA (FOR 2 PEOPLE) BEEF SIRLOIN, PORK SIRLOIN, GRILLED CHORIZO, RIB-EYE-STEAK, CHICKEN SKEWERS | 59.00€ |
| THE BEST 3 SIRLOINS IN THE WORLD (2-3P) ARGENTINE AND SCOTTISH PRIME ANGUS SIRLOIN, GALICIAN SIRLOIN | 89.00€ |
| ABRASA (2 PEOPLE) SCOTTISH PRIME ANGUS SIRLOIN, IBERIAN SECRET, ENTRAÑA, IBERIAN PLUMA | 79.00€ |
| ABRASADOS (2 PEOPLE) SCOTTISH PRIME ANGUS SIRLOIN, IBERIAN SECRETO, GALICIAN SIRLOIN, CHORIZO | 78.00€ |
| ARGENTINE TORRADA (2 PEOPLE) ARGENTINE PRIME ANGUS SIRLOIN, ENTRAÑA, 12-HOUR SIRLOIN, CHORIZO | 79.00€ |
| THE BEST 4 SIRLOINS IN THE WORLD (2-4P) PRIME-ANGUS SIRLOIN FROM ARGENTINIAN AND SCOTTISH, BRAZILIAN AND URUGUAYAN SIRLOIN | 103.00€ |

BURGERS

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| CLASSIC CHEESE BURGER BACON, HOMEMADE FRIED ONION, CHEDDAR CHEESE, TOMATO, LETTUCE | 14.80€ |
| BBQ-RIB-BURGER BONELESS PORK RIBS, BBQ SAUCE, ONION, PICKLE | 16.60€ |
| SMOKY CHEESE BURGER SMOKED CHEESE, HOMEMADE FRIED ONION, TOMATO, LETTUCE | 14.40€ |
| TRUFFLE BURGER MUSHROOM SAUCE, WHITE TRUFFLE OIL, HOMEMADE FRIED ONIONS | 15.80€ |
| HONEY PESTO BURGER ZUCCHINI CARPACCIO, HONEY PESTO, PARMESAN, TOMATO, LETTUCE | 14.80€ |
| BLUE BURGER ROQUEFORT SAUCE, HOMEMADE FRIED ONION, FRIED BACON, TOMATO, LETTUCE | 14.80€ |
| HILTON BURGER CAMEMBERT, PEAR, WALNUTS, TOMATO, LETTUCE | 13.40€ |
| DEVIL'S BURGER HOT SAUCE, ONION RINGS, FRIED BACON, TOMATO, LETTUCE | 13.80€ |
| FICTION-BURGER PEANUT SAUCE, TOASTED COCONUT, HOMEMADE FRIED ONION, TOMATO, LETTUCE | 14.90€ |

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| CRISPY CHICKEN BURGER MARINATED AND BREADED CHICKEN TENDERLOINS IN CEREALS, MUSTARD/HONEY SAUCE, ONION RINGS | 13.40€ |
| VEGGIE BURGER RED PEPPER, ZUCCHINI, AUBERGINE AND ONION IN TEMPURA, CANE HONEY | 10.80€ |
| BBQ-BACON-BURGER BBQ SAUCE, FRIED BACON, ONION, PICKLE, TOMATO, LETTUCE | 14.40€ |
| FONDUE BURGER WITH LOTS OF CHEDDAR CHEESE, BACON AND HOMEMADE FRIED ONIONS | 15.50€ |
| ACORN BURGER BEEF BURGER, 100% ACORN-FED IBERIAN CHORIZO, FRIED EGG, TOMATO, LETTUCE | 15.80€ |
| ARUGULA-PARMESAN BURGER HONEY PESTO, ARCOLA, TOMATO, PARMESAN, HOMEMADE FRIES | 14.80€ |
| BIG ABRASA BURGER BIG SAUCE, CHEDDAR CHEESE, ESCAROLE, HOMEMADE FRIES | 15.80€ |
| TROJA BURGER GREEK CHICKEN GYROS KEBAB, ONION, ZAZIKI JOGUR SAUCE, LETTUCE, TOMATO | 13.90€ |
| BOMBAY BURGER 250G YEARLING BURGER, CURRY DATE SAUCE, CRISPY BACON, FRIED EGG FRIED ONION | 14.90€ |
| BANANA JOE BURGER 250G YEARLING BURGER, FRIED PLANTAIN, CHEDDAR CHEESE, CRISPY BACON, LETTUCE | 14.90€ |
| ALL AMERICAN RELISH BURGER 250G YEARLING BURGER, SWEET CUCUMBER AND ONION RELISH SAUCE, CHEDDAR CHEESE, TOMATO, LETTUCE | 15.20€ |

FISH

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| SQUID TIPS WITH AIOLI, WRINKLED POTATOES AND A SIDE SALAD | 16.50€ |
| FISH & CHIPS PREMIUM - HAKE FILLET IN BEER TEMPURA WITH TARTARE SAUCE | 16.40€ |
| GRILLED SALMON FILET WHIT BERNAISE-SAUCE | 21,90 € |

ESCALOPES

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| FRENCH ESCALOPE WITH FRIED CAMEMBERT AND TOMATO JAM | 17.00€ |
| SEARED ESCALOPE WITH HOMEMADE AIOLI SAUCE AND LEMON SLICES | 15.80€ |
| VIENNA ESCALOPE WITH HOMEMADE TARTARE SAUCE AND LEMON SLICES | 15.80€ |
| CORDON BLEU IBERICO WHIT SMOKED CHEESE AND IBERICO CHORIZO | 16,80 € |

DESSERTS

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| COULANT (CHOCOLATE VOLCANO) WITH VANILLA ICE CREAM, RASPBERRY MOUSSE AND CREAM | 6.80€ |
| POLVITO CAMELIZED COOKIE, DULCE DE LECHE, CREAM AND SIGH OF MOYA | 5.80€ |
| BROWNIE WITH VANILLA ICE CREAM, LIQUID CHOCOLATE AND CREAM | 5.90€ |
| PREMIUM BROWNIE WITH LIQUID CHOCOLATE, DULCE DE LECHE, NUTS, VANILLA ICE CREAM AND CREAM | 6.50€ |
| VANILLA ICE CREAM WITH CHOCOLATE SYRUP AND CREAM | 4.90€ |
| MANCHEGO CHEESE COULANT RASPBERRY SAUCE, JOGURT ICE CREAM, COOKIE | 7.80€ |

RED WINES

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| WHITE, RED OR ROSÉ WINE GLASS, 0.2L | 6.00€ |
| SEMELE (RIBERA DEL DUERO) TEMPRANILLO | 29,90€ |
| HALF BOTTLE | 20,90€ |
| PAGO DE CARRAOVEJAS (RIBERA DEL DUERO) TEMPRANILLO | 68.00€ |
| VENTAS LAS VACAS (RIBERA DEL DUERO) TEMPRANILLO 2022 | 37,90€ |
| VENTAS LAS VACAS LA CUARTILLEJA RESERVA 2019 (RIBERA DEL DUERO) TEMPRANILLO | 89,90€ |
| LA MONTESA (RIOJA) TEMPRANILLO | 34,90€ |
| PACO GARCIA CRIANZA (RIOJA) TEMPRANILLO | 29,90€ |
| HALF BOTTLE | 20,90€ |
| MARTINEZ LACUESTA CRIANZA 2022 (RIOJA) TEMPRANILLO | 29,80€ |
| TAMERAN (GRAN CANARIA) LISTAN NEGRO | 46,50€ |
| BAROLO RESERVA (PIEMONTE, ITALIA) NEBBIOLO | 64,90€ |
| NEBBIOLO D'ALBA (PIEMONTE, ITALIA) NEBBIOLO | 38,90€ |
| BARBERA D'ASTI (PIEMONTE, ITALIA) BARBERA | 30,90€ |
| GALLO (TENERIFE) VIJARIEGO -TINTILLA | 34,00€ |
| DEMUERTE (YECLA) MONASTRELL - SYRAH - PETIT VERGOT | 34,50€ |
| LA ATALAYA DEL CAMINO (ALMANSA) GARNACHA - MONASTRELL | 28,00€ |
| ALAYA TIERRA (ALMANSA) GARNACHA TINTORERA | 38,50€ |
| EL VIGIA DEL ATALAYA (ALMANSA) GARNACHA - ORGANIC WINE | 23,80€ |
| SEÑORIO REAL (CASTILLA Y LEON) | 19,80€ |

WHITE WINES

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| PULPO (RIAS BAIXAS) ALBARIÑO - DRY WITH A FRESH / FLORAL TOUCH | 28,00 € |
| SYBARYS - FRUITY (LANZAROTE) MALVASIA VOLCANICA | 28,00 € |
| FERRERA - DRY (TENERIFE) LISTAN BLANCO | 29,90 € |
| FERRERA - FRUITY (TENERIFE) MOSCATELL - LISTAN BLANCO | 29,90 € |
| 828 - SEMISWEET- FRUITY (RIOJA) TEMPRANILLO | 19,80€ |
| SEÑORIO REAL -DRY (CASTILLA Y LEON) | 19,80 € |
| CASTILLO MONJARDIN - DRY - (NAVARRA) CHARDONNAY | 29,50 € |
| SIERRA CANTABRIA - DRY - (RIOJA) SAUVIGNON BLANC | 29,90 € |
| LUGANA - SEMIDRY - (ITALIA) TURBIANA 2024 | 33,90 € |

ROSÉ WINES

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| FERRERA - FRUITY (TENERIFE) LISTAN NEGRO | 29,90 € |
| SANTA DIGNA RESERVA -DRY- (CHILE) CABERNET SAUVIGNON | 24,60 € |
| SEÑORIO REAL -DRY- (CASTILLA Y LEON) | 19,80 € |

SPARKLING WINES/COCKTAILS

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| PROSECCO ALBERTO TORRESI (ITALY) 0.7L DRY BOTTLE OF CAVA | 19,80€ |
| APEROL-SPRITZ WITH CAVA | 7,90€ |
| BRUT CAVA GLASS | 3,80€ |
| HUGO SAUCA SYRUP, CAVA, SPARKLING WATER | 7,80€ |
| MOJITO WHIT LIME, PINEAPPLE, STRAWBERRY, COCONUT | 10,00€ |
| CAIPIROSKA WHIT LIME, PINEAPPLE, STRAWBERRY, COCONUT | 10,00€ |
| TEQUILA DE MANGO | 5,80€ |
| PIÑA COLADA | 10,00€ |
| CAIPIRINHA WHIT LIME, PINEAPPLE, STRAWBERRY, COCONUT | 10,00€ |
| ESPRESSO MARTINI | 7,80€ |
| MARGARITA | 10,00€ |

SANGRIA

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| TRADITIONAL SANGRIA 0.8L | 18.60 € |
| CAVA SANGRIA 0.8L | 21.30 € |
| SANGRIA LARGE GLASS | 6.80 € |
| SANGRIA OF CAVA LARGE GLASS | 7.80 € |

BEERS

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| SAN MIGUEL DRAFT | 2.80 € |
| BIG SAN MIGUEL DRAFT | 4.10 € |
| SAN MIGUEL 0% BOTTLE | 2.40 € |
| SMALL SHANDY DRAFT | 3.00 € |
| BIG SHANDY DRAFT | 4.10 € |
| 1906 RED | 4.00 € |

SOFT DRINKS

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| COCA COLA 0.35L | 3.60 € |
| COCA-COLA ZERO 0.35L | 3.60 € |
| FANTA LEMON 0.35L | 3.60 € |
| FANTA ORANGE 0.35L | 3.60 € |
| SPARKLING WATER 0.5L | 2.60 € |
| STILL FUENTEROR WATER 0.33L | 1.90 € |
| APPLETISER 0.275L | 3.00 € |
| NESTEA LEMON 0.3L | 3.60 € |
| TONIC 0.2L | 3.60 € |
| ORGANIC BLOOD ORANGE LEMONADE | 3.80 € |
| PINEAPPLE, PEACH, APPLE JUICE, 200 ml DON SIMON | 2.80 € |

CAFES

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| CORTADO | 1.90€ |
| CORTADO LARGE | 2.20€ |
| COFFEE WITH MILK | 2.40€ |
| COFFEE LECHE LECHE SHORT | 2.00€ |
| COFFEE LECHE LECHE LARGE | 2.40€ |
| IRISH COFFEE | 5.10€ |
| COFFEE WITH LICOR | 3.80€ |
| BARRAQUITO | 3.80€ |
| ESPRESSO | 1.80€ |
| DOUBLE ESPRESSO | 2.80€ |
| CAPPUCCINO | 2.60€ |
| ICED COFFEE | 1.80€ |
| AMERICAN COFFEE | 2.60€ |
| DECAFFEINATED COFFEE | 2.00€ |

LIQUEURS

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| MAGNO | 3.80€ |
| VETERAN | 3.80€ |
| 103 WHITE | 4.30€ |
| GRAND DUKE OF ALBA GRAN RESERVA | 11.30€ |
| CARDINAL MENDOZA | 10.20€ |
| +SOFT DRINK/TONIC | 2.80€ |
| HAVANA CLUB 7 YEARS | 4.90€ |
| AREHUCAS BLANCO | 3.30€ |
| AREHUCAS GOLD LETTER | 3.80€ |
| BACARDI | 4.50€ |
| SANTA TERESA AÑEJO | 4.90€ |
| SANTIAGO DE CUBA | 4.90€ |
| OLD BARCELO | 6.50€ |

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| BEEFEATER | 4.10€ |
| GORDONS | 4.10€ |
| LONDON NO.1 | 4.60€ |
| BOMBAY SAPPHIRE | 5.60€ |
| TANQUERAY | 4.60€ |
| MACARONISIAN | 5.60€ |
| BROCKMANNS | 7.30€ |
| ABSOLUT | 4.30€ |
| SMIRNOFF | 4.30€ |
| J&B | 3.80€ |
| JOHN HAIG | 3.80€ |
| CHIVAS REGAL 12 YEARS | 5.20€ |
| JOHNNY WALKER RED LABEL | 4.90€ |
| JOHNNY WALKER BLACK LABEL | 5.90€ |
| CARDHU 12 YEARS | 8.60€ |
| JIM BEAM | 4.30€ |
| JACK DANIELS | 4.50€ |
| BAILEYS | 5.90€ |
| AMARETTO DISARONNO | 5.90€ |
| AMARETTO WITHOUT ALCOHOL | 3.30€ |
| FRANGELIC | 5.90€ |
| FERNET BRANCA | 4.80€ |
| LIQUOR 43 | 4.90€ |
| COINTREAU | 4.80€ |
| DRAMBUIE | 4.30€ |
| MARTINI | 4.80€ |
| RAMAZZOTTI | 4.80€ |
| JÄGERMEISTER | 5.80€ |
| PERNOD | 4.50€ |

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| HONEY RUM | 3.80€ |
| CARAMEL VODKA | 3.80€ |
| CAMPARI | 3.80€ |
| DRY PORT | 4.30€ |
| RUBY PORT | 4.30€ |
| SAMBUCA | 4.50€ |
| PEDRO XIMENEZ | 5.80€ |
| GRAND MARNIER | 4.80€ |
| HERBAL POMACE | 4.50€ |
| GRAPPA PINOT | 5.40€ |
| GRAPPA BARBER | 5.90€ |
| GRAPPA NONINO | 6.50€ |
| MANGO TEQUILA | 5.80€ |
| LIMONCELLO | 4.50€ |

PRICES AND PRODUCTS ARE SUBJECT TO CHANGE AND AVAILABILITY

TAPAS

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| ABRASA TAPA-BOARD | 36,00 € |
| TAPA FRIED MUSHROOMS WITH TARTARE SAUCE | 3,70 € |
| TEMPURA VEGETABLE TAPA | 3,30 € |
| HALF ZUCCHINI CARPACCIO WITH HONEY AND PARMESAN PESTO | 4,40 € |
| FRIED AUBERGINE TAPA WITH CANE HONEY | 3,30 € |
| GRILLED VEGETABLE LID | 3,00 € |
| SMALL MELTED CHEESE TAPA WITH TOMATO JAM | 3,90 € |
| FRIED CAMEMBERT TAPA WITH TOMATO JAM | 3,40 € |
| COVER HOMEMADE ONION RINGS | 2,80 € |
| COVER 2 MOROCCAN CHICKEN SKEWERS WITH AIOLI | 3,90 € |
| COVER 2 MOROCCAN CHICKEN SKEWERS WITH PEANUT AND COCONUT SAUCE | 4,40 € |
| SQUID TIPS WITH AIOLI | 4,20 € |
| TAPA DATES WITH BACON AND HONEY FROM GRAN CANARIA | 3,90 € |
| TAPA 3 CANARY CHEESES | 3,90 € |
| WRINKLED POTATO TAPAS WITH RED MOJO SAUCE | 3,30 € |
| PADRON PEPPERS COVER | 3,10 € |
| TAPA SANDWICH POTATOES STUFFED WITH 3 CANARY CHEESES AND RED MOJO | 3,30 € |
| TAPA OF BELLOTA FRIES WITH EGG YOLK AND BELLOTA CHORIZO | 7,00 € |
| SPICY GREEN OLIVE LID | 2,90 € |