

SIGNATURE TAPAS

VEGETABLES

- THAILANGUERA 🌿🌱 8
Creamy baby vegetable, coconut and coriander curry with Venere rice. Spicy touch.
- LEEKS 🌿🥔🌱 8
Roasted leeks with romesco sauce, almonds cream and roasted tomatoes.
- ROASTED AUBERGINE 🍆🌱 9
Teriyaki glaze, seaweed sauce and pickled onions.
- ARTICHOQUES 🌿🥔🌱 7.5
Josper grilled artichokes, romesco sauce, creme fraiche and truffle.
- LAS GYOZAS 🌿🍷🌱 7.5
Confit mushroom gyozas, truffle cream and crispy Nori.

PESCADO

○ Opción Vegana ● Vegano

- SONNY CROCKETT 🌿🥔🍷 2.5
Creamy octopus croquette with smoked cheese cream.
- ZAMBUREIAS 🐠🌿🍷 12
Galician queen scallops, miso cream and currants.
- BACALLAO 🌿🐠🍷 10.5
Bilbaina-style cod with couscous stew and creamy beetroot
- EL PECADO DE MARC 🐠🍷🍷 8.5
Wild corvina ceviche
- LINGOTAZO 🌿🐠🍷🍷 8
Crispy rice ingot with red prawn tartare on truffled sweet potato.
- ARROSIÑO 🍷🐠🍷 9.5
Red prawn rice, Josper-grilled marinated scallop and alioli.
- ENSALADILLA POP STAR 🌿🐠🍷🍷 9
Fresh and intense Spanish potato salad with a punchy gilda, red prawn carpaccio and crispy flatbread.

TO SHARE

- BURRATA SALAD 🥔🌱 12
Figs, burrata, cherry tomatoes and honey dressing.
- SPINACH GREEN SALAD 🍆🌱 10
Avocado, spinach, crushed nuts and miso vinagrette.
- PATATÓ BRAVO 🌿🍷🥔🌱 8
Mallorcan roasted and deep fried potato, our spicy sauce and a smoked touch.
- TABLA DE JAMÓN 🌿 16
Acorn fed ibérico pork ham.
- ASSORTMENT OF CHEESES 🌿🥔🌱 14
Tetilla cheese from Galicia, Idiazabal cheese from Basque Country, Goat cheese from Cádiz, half aged Mahon cheese from Menorca and blue cheese from Asturias.
- SAPULPEIRA 🐠🍷🍷 18
Fresh mallorcan octopus, paprika and potatoes.

CARNE

- LA MADURITA 13.5
45-day dry-aged rump cap, sautéed baby potatoes and piquillo pepper
- CARRILLERA AHUMADA 🌿🍷🥔🍷 8.5
Slow-cooked beef cheek brioche with smoked burrata and kimchi mayonnaise.
- STEAK TARTAR 🌿🍷🍷 8
Aged Rubia Gallega beef seasoned with our special sauce, served with seed toasts.
- CROQUETA 🌿🍷🥔 2.5
Homemade Ibérico ham and cecina croquette with a crispy panko coating.
- EL CANELÓN 🌿🍷🍷🍷 8.5
Braised oxtail cannelloni, parmesan and almonds.
- TACORDERO 🍷🥔🍷 8.5
Marinated lamb tacos with guacamole cream and compressed onions. 2 units.
- PATAcón Y CUENTA NUEVA 8.5
Seasoned patacón with mustard and chimichurri sauce, crispy pork belly, roasted apple, pico de gallo and pickled onions.
- WONTONES 🌿🐠 8.5
Duck, roasted apple and teriyaki wontons. 3 units.
- KIDS MENU 🌿🍷🥔 10
Meat cannelloni au gratin + drink and dessert.

BREAD 2.5 - OLIVES 2.5 - ALIOLI 2.5 | TRIO: 6.5

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CHULETÓN

59

45-DAY AGED RUBIA GALLEGA BONE-IN RIBEYE

Served with piquillo peppers and potatoes



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| — Option without | 🍷 Crustaceans | 🥜 Nuts |
| 🌿 Gluten | 🐠 Soya | 🍷 Sesame |
| 🍷 Eggs | SO2 Sulphites | 🍷 Molluscs |
| 🐠 Fish | 🥔 Milk | 🌱 Vegetarian |
| | | 🍷 Mustard |

Please inform our staff of any food allergies. Thank you.