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.

○ **ARTICHOKES** 7.5
Josper grilled artichokes, romesco sauce, creme fraiche and truffle.

● **LAS GYOZAS** 7.5
Confit mushroom gyozas, truffle cream and crispy Nori.

○ Vegan option ● Vegan

FISH

ZAMBUREIAS 12
Galician queen scallops, miso cream and currants.

O BACALLAO 10.5
Bilbaína-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.

MEAT

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.

SONNY CROCKETT 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

€ KG

CHULETÓN 59

45-DAY AGED RUBIA GALLEGA BONE-IN RIBEYE

Served with piquillo peppers and potatoes

— Option without
Gluten
Eggs
Fish
Crustaceans
Soya
SO2 Sulphites
Milk
Nuts
Sesame
Molluscs
Vegetarian
Mustard

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