

























# 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.

## 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   9  
Meat cannelloni au gratin + drink and dessert.

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

## CHULETÓN

€ KG  
59

### 45-DAY AGED RUBIA GALLEGA BONE-IN RIBEYE

Served with Padrón peppers and potatoes



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

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