

TAPAS

León P.D.O. cecina croquette 3

Kimchi croquette 3

Grilled Scallop wrapped in iberian pork jowl, with cured egg yolk and shichimi togarashi 5.90

Mushroom bites filled with "Cassette de Paris" sauce (4 un) 10.40

Patatas Bravas 6.90

Torrezno (Thick, crispy, fried pork belly) 9.90

Fried Eggplants: Topped with lime-mayo, okonomi sauce, nori seaweed powder, and katsuobushi bonito flakes 11.80

Nachos: Served with cheese, guacamole, jalapeños, cilantro, and charred pineapple sauce 12.00 (Add slow-cooked pork for €3.00)

"Pata de mulo" cheese platter (raw sheep's milk) 9.6

SMALL PLATES

Traditional Leonese spreadable blood sausage served with fig jam and crystal bread 12.50

León P.D.O. Cecina: Premium cured beef platter 15.20

Cassette Salad: King prawns, mango, cucumber, cashews, and a ginger-lime vinaigrette 12.50

Tacos: Grilled tortillas filled with slow-cooked pulled pork, and melted cheese 13.50 (Add guacamole for €2.00)

"Bluefin" Red Tuna sashimi with ponzu sauce and yuzu mayonnaise 17.80

SANDWICHES

Leonese Lust: Blood sausage, "Pata de mulo" cheese, and heather honey 11.50

Beef: Roast beef, Havarti cheese, and honey mustard sauce 12.50

Good Morning Vietnam: Slow-cooked pork shoulder, peanut sauce, julienned cucumber and carrot, cilantro, sriracha, and crushed peanuts 12.70

Gatsby: Cured and marinated beef tongue, raw sheep's milk cured cheese, lettuce, caramelized red peppers, and black garlic aioli 12.50

Suena Brillante: Andalusian-style fried fresh squid (sourced from La Boquería market), lime-mayo, and shichimi 13.50

Korea Town: Pastrami, kimchi, sweet and sour pickles, Havarti cheese, and gochujang aioli 14

Autoreverse: Mushroom filled with "Cassette de Paris" sauce, arugula, caramelized onions and mustard 11

Extra Fancy Olives 3.40

Tomato bread 4.00