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JAMÓN IBÉRICO 	Cured ham from bérico pigs served with rustic sourdough.	30
PAN DE LA CASA	Home baked sourdough, served with live oil and basamic vinegar.	7
TABLA DE ENTREMESSES	Serrano ham, Salamanca chorizo, salami, Manchego cheese & marinated olives. Served with sourdough. UPGRADE Ibérico ham instead Serrano + 12	24
SELECCION DE QUESOS ESPAÑOLES   	Selection of Spanish cheeses. Served with grapes & rustic sourdough	
MANCHEGO QUESO AZUL. OVEJA TRUFADA	sheep milk Cow & goat milk Goat milk & truffle	Each 14
ACEITUNAS ALIÑADAS	A blend of the finest imported marinated olives.	7
PISTO MANCHEGO CON ESPÁRRAGOS TRIGUEROS   	Traditional Spanish vegetables stew with grilled green asparagus.	13
CHAMPIÑONES AL AJILLO   	Seasoned garlic mushrooms.	16
PATATAS BRAVAS   	Deep fried potato wedges with brava sauce and alioli.	15
CALAMARES FRITOS   	Deep fried calamari with crushed chili salt served with alioli.	18
GAMBAS AL AJILLO  	Traditional garlic and chilli prawns.	24
CROQUETAS CASERAS DE QUESO  	4 homemade cheese croquettes.	18
CROQUETAS CASERAS DE JAMON IBÉRICO 	4 homemade Ibérico ham croquettes.	18
ALBÓNDIGAS EN SALSA MADRILEÑA 	100% Wagyu meatballs in Madrid style sauce	19
CHORIZO A LA SIDRA  	Chorizo cooked in cider.	16
EMPANADAS  	4 empanadas. Choices of: Beef, chicken, cheese & guava	20









PAELLAS

PAELLA MIXTA    	King prawns, calamari, fresh fish, chicken, pork, chorizo & clams.	68
PAELLA DE CARNE  	Pork, chicken, chorizo & seasonal vegetables.	67
PAELLA DE LA HUERTA   	Vegetarian paella made with seasonal vegetables.	65
PAELLA DE MARISCOS    	King prawns, clams, scampi, calamari and fresh fish.	68
PAELLA DE ARROZ NEGRO    	Our seafood paella with spanish squid ink and topped with alioli. Minimun order for 2 people, extra person + 29	68





CHEF SPECIALS

CEVICHE PESCADO    	Prawns, calamari, fresh fish, octopus, in tiger milk	15
CEVICHE CARNE  	Pork belly and vegetables in citrus sauce.	17
MEJILLONES EN SALSA    	Mussels in spice tomato sauce.	14
WAGYU BURGER	100% wagyu served with fries.	25
SAQUITOS DE CAMARON    	Prawn pockets with prawn and Philadelphia sauce	20








CARNES *Meats*

CORDERO LECHAL  	Slow cooked lamb served with quinoa.	45
COSTILLAS DE CERDO EN SALSA BARBACOA  	FULL RACK Pork ribs basted in BBQ sauce served with baked potatoes and salad	70
JARRETE <i>Serves 2</i>	Slow cooked veal shank in red wine and demi glace with truffle Smashed potatoes ad pickled cabbage.	99
POLLO CASERO EN SALSA DE ROMESCO 	Whole chicken in romesco sauce served with seasonal vegetables contain nuts.	49
PORK BELLY 	1/2 Kg crispy skin pork belly served with truffle mashed potatoes and mashed congo purple potato.	39

ENSALADAS *Salads*

ENSALADA MIXTA  	Mixed lettuce, tomatoes, onion. OPTIONAL Tuna & boiled eggs 3\$ each.	15
ENSALADA DE RÚCULA CON CALABAZA, REMOLACHA Y QUESO DE CABRA  	Rocket salad, pumpkin, beetroot onion, dry tomatoes with honey dressing & goat cheese.	18

MARISCO *Seafood*

FISH OF THE DAY   	Daily picked form the market, ask your server.	Market price
CIGALAS   	3 simple and delicious fresh scampi cut half and oven cooked with parsley, olive oil, garlic and chilli.	Market price
PULPO A LA GALLEGA 	Galician style octopus served over thin potato slices and spinkled with hot paprika.	27



VEGETARIAN



VEGAN



DAIRY FREE



EGG



FISH



GLUTEN FREE



SHELLFISH