

## **APPETIZERS**

MIXED OLIVES PADRON PEPPERS WHITE ANCHOVIES & VINAIGRETTE MANCHEGO AND QUINCE Mature sheep's cheese with quince paste CHESS SELECTION Selection of 3 cheeses, quince and olive oil biscuit	5 7 9 11	CHARCUTERIE BOARD Selection of Iberico acorn fed chorizo, salchichon, Ioin and Iberico ham  IBERICO HAM Cured Iberico ham from Guijuelo  BREAD (aioli / olive oil)  PAN CON TOMATE	<ul><li>22</li><li>19</li><li>5</li><li>6</li></ul>
<u>TAPAS</u>			
CROQUETAS Ham, chorizo and smoked bacon	9	<b>TORTILLA</b> Potatoes, onion, eggs	9
CHORIZO AL VINO Chorizo cooked in red wine	8.5	PATATAS BRAVAS Fried potatoes with spicy brava sauce	7
<b>BROKEN EGGS</b> Fried potatoes, pork sobrasada, eggs	10	GRILLED ARTICHOKES  Piquillo pepper dip, black olives tapenade	9
PRAWNS IN GARLIC Prawns, garlic chilli and olive oil  GRILLED OCTOPUS LEG Romesco sauce, alioli, burnt lemon	15	BAKED TETILLA CHEESE Sauteed mixed mushrooms and truffle oil	10
	18	GREEN SALAD	7
<b>BLACK RICE PAELLA</b> Squid, prawns, cuttlefish ink and aioli	15	Baby gem, fennel, courgette, almonds, lemon dressing	
MEAT TAPAS			
<b>CHULETÓN</b> Sirloin on the bone. 600 g. To share	48	IBERICO FILLET AND TRINXAT  Marinated pork fillet with trintxat potatoes	15
<b>IBERICO PORK SELECTION</b> Selection of the Iberico cuts with roasted peppers, mojo potatoes and trinxat. To share	41	SECRETO IBERICO & MOJO POTATOES  The 'hidden' cut of the Iberico pork, naturally fatty and full of flavour	16
<b>RIBEYE AND FOIE GRAS</b> Beef ribeye steak with pan-fried foie gras	24	PRESA IBERICA & ROASTED PEPPERS Pan fried shoulder of iberico pork	17
MEATBALLS Pork and beef meatballs with tomato sauce and crispy parsnip	11	HERB CRUSTED LAMB RACK Bechamel potato, chilli jam, quail egg.	21

## **DESSERTS**

DOUBLE CHOCOLATE & PISTACHIO CAKE

DULCE DE LECHE CHEESECAKE

CREMA CATALANA

7

SORBET / ICE CREAM

6

## THE PACK \_

We are the result of our attitude. We like thinking out of the plate and that is why we understand what we do in a way that is everything but conventional. We don't believe in indifference, to be honest, we don't know how to pronounce it

We rely not on the menu but on tracks of smell, taste and the feeling that comes into play when you let your instincts guide you. Just a matter of attitude.