

## APPETIZERS

<b>MIXED OLIVES</b>	5	<b>CHARCUTERIE BOARD</b>	22
<b>PADRON PEPPERS</b>	7	Selection of Iberico acorn fed chorizo, salchichon, loin and Iberico ham	
<b>WHITE ANCHOVIES &amp; VINAIGRETTE</b>	9	<b>IBERICO HAM</b>	19
<b>MANCHEGO AND QUINCE</b>	11	Cured Iberico ham from Gujuelo	
Mature sheep's cheese with quince paste		<b>BREAD</b> (aioli / olive oil)	5
<b>CHEESE SELECTION</b>	19	<b>PAN CON TOMATE</b>	6
Selection of 3 cheeses, quince and olive oil biscuit			

## TAPAS

<b>CROQUETAS</b>	9	<b>TORTILLA</b>	8
Ham, chorizo and smoked bacon		Potatoes, onion, eggs	
<b>CHORIZO AL VINO</b>	8.5	<b>PATATAS BRAVAS</b>	7
Chorizo cooked in red wine		Fried potatoes with spicy brava sauce	
<b>BROKEN EGGS</b>	10	<b>GRILLED ARTICHOKEs</b>	9
Fried potatoes, pork sobrasada, eggs		Piquillo pepper dip, black olives tapenade	
<b>PRAWNS IN GARLIC</b>	15	<b>BAKED TETILLA CHEESE</b>	10
Prawns, garlic chilli and olive oil		Sauteed mixed mushrooms and truffle oil	
<b>GRILLED OCTOPUS LEG</b>	18	<b>GREEN SALAD</b>	7
Romesco sauce, alioli, burnt lemon		Baby gem, fennel, courgette, almonds, lemon dressing	
<b>BLACK RICE PAELLA</b>	15		
Squid, prawns, cuttlefish ink and aioli			

## MEAT TAPAS

<b>CHULETÓN</b>	48	<b>IBERICO FILLET AND TRINXAT</b>	15
Sirloin on the bone. 600 g. To share		Marinated pork fillet with trinxat potatoes	
<b>IBERICO PORK SELECTION</b>	41	<b>SECRETO IBERICO &amp; MOJO POTATOES</b>	16
Selection of the Iberico cuts with roasted peppers, mojo potatoes and trinxat. To share		The 'hidden' cut of the Iberico pork, naturally fatty and full of flavour	
<b>RIBEYE AND FOIE GRAS</b>	24	<b>PRESA IBERICA &amp; ROASTED PEPPERS</b>	17
Beef ribeye steak with pan-fried foie gras		Pan fried shoulder of iberico pork	
<b>MEATBALLS</b>	11	<b>HERB CRUSTED LAMB RACK</b>	21
Pork and beef meatballs with tomato sauce and crispy parsnip		Bechamel potato, chilli jam, quail egg.	

## DESSERTS

<b>DOUBLE CHOCOLATE &amp; PISTACHIO CAKE</b>	8
<b>DULCE DE LECHE CHEESECAKE</b>	8
<b>CREMA CATALANA</b>	7
<b>SORBET / ICE CREAM</b>	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.