

## 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 Guijuelo	
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>PRAWNS CROQUETAS</b>	9
Ham, chorizo and smoked bacon		Pimenton aioli	
<b>BROKEN EGGS</b>	10	<b>TORTILLA</b>	8
Fried potatoes, pork sobrasada, eggs		Potatoes, onion, eggs	
<b>CHORIZO &amp; MORCILLA</b>	15	<b>TORTILLA DE CHORIZO</b>	9
Pan fried with piquillo pepper and quail egg		With piquillo pepper	
<b>BLACK RICE PAELLA</b>	15	<b>PATATAS BRAVAS</b>	7
Squid, prawns, cuttlefish ink and aioli		Fried potatoes with spicy brava sauce	
<b>PRAWNS IN GARLIC</b>	15	<b>GRILLED ASPARAGUS</b>	14
Prawns, garlic chilli and olive oil		with Romesco sauce	
<b>GRILLED OCTOPUS LEG</b>	26	<b>GREEN SALAD</b>	7
With sweet potato and chorizo bits		Baby gem, fennel, courgette, almonds, lemon dressing	

## 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 STEAK</b>	18	<b>PRESA IBERICA &amp; ROASTED PEPPERS</b>	17
Grilled ribeye with potatoes and churrasco sauce		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		With fennel salad	

## 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.