

APPETIZERS

MIXED OLIVES	5	CHARCUTERIE BOARD	22
CHORIZO MORCIILLA Piquillo pepper and quail eggs	8	Selection of Iberico acorn fed chorizo, salchichon, loin and Iberico ham	
WHITE ANCHOVIES & VINAIGRETTE	9	IBERICO HAM	19
MANCHEGO AND QUINCE Mature sheep's cheese with quince paste	11	Cured Iberico ham from Gujuelo	
CHEESE SELECTION Selection of 3 cheeses, quince and olive oil biscuit	19	FOIE GRAS MI-CUIT	16
		Quince sauce, toasted bread	
		BREAD (aioli / olive oil)	5
		PAN CON TOMATE	6

TAPAS

CROQUETAS Ham, chorizo and smoked bacon	9	PADRON PEPPERS Maldon sea salt	7
PRAWNS CROQUETAS (3) Pimenton aioli	9	TORTILLA CLASSIC Potatoes, onion, eggs	9
BROKEN EGGS Fried potatoes, pork sobrasada, eggs	10	TORTILLA CHORIZO & PIQUILLO Piquillo pepper, chorizo, aioli	11
PRAWNS IN GARLIC Prawns, garlic chilli and olive oil	15	PATATAS BRAVAS Fried potatoes with spicy brava sauce	7
GRILLED OCTOPUS LEG With sweet potato and chorizo bits	26	ASPARAGUS & IBERICO CHEESE	14
BLACK RICE PAELLA Squid, prawns, cuttlefish ink and aioli	15	Grilled asparagus, romesco and fried egg.	
		GREEN SALAD	7
		Baby gem, fennel, courgette, almonds, lemon dressing	

MEAT TAPAS

CHULETÓN Sirloin on the bone. 600 g. To share	48	IBERICO FILLET AND TRINXAT Marinated pork fillet with trinxat potatoes	15
IBERICO PORK SELECTION 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
RIBEYE STEAK Grilled ribeye with potatoes and churrasco sauce	18	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 Fennel and lemon salad.	24

DESSERTS

DOUBLE CHOCOLATE & PISTACHIO CAKE	8
DULCE DE LECHE CHEESECAKE	8
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.