

APPETIZERS

MIXED OLIVES	5	CHARCUTERIE BOARD	22
PADRON PEPPERS	7	Selection of Iberico acorn fed chorizo, salchichon, loin and Iberico ham	
WHITE ANCHOVIES & VINAIGRETTE	9	IBERICO HAM	19
MANCHEGO AND QUINCE	11	Cured Iberico ham from Guijuelo	
Mature sheep's cheese with quince paste		FOIE GRAS MI-CUIT	16
CHEESE SELECTION	19	Quince sauce, toasted bread	
Selection of 3 cheeses, quince and olive oil biscuit		BREAD (aioli / olive oil)	5
		PAN CON TOMATE	6

TAPAS

CROQUETAS	9	BROKEN EGGS	10
Ham, chorizo and smoked bacon		Fried potatoes, pork sobrasada, eggs	
PRAWNS CROQUETAS (3)	9	TORTILLA CLASSIC	9
Pimenton aioli		Potatoes, onion, eggs	
GRILLED CHORIZO & MORCILLA	8	TORTILLA CHORIZO & PIQUILLO	11
Piquillo pepper and quail eggs		Piquillo pepper, chorizo, aioli	
PRAWNS IN GARLIC	15	PATATAS BRAVAS	7
Prawns, garlic chilli and olive oil		Fried potatoes with spicy brava sauce	
GRILLED OCTOPUS LEG	26	ASPARAGUS & IBERICO CHEESE	14
With sweet potato and chorizo bits		Grilled asparagus, romesco and fried egg.	
BLACK RICE PAELLA	15	GREEN SALAD	7
Squid, prawns, cuttlefish ink and aioli		Baby gem, fennel, courgette, almonds, lemon dressing	

MEAT TAPAS

CHULETÓN	48	IBERICO FILLET AND TRINXAT	15
Sirloin on the bone. 600 g. To share		Marinated pork fillet with trinxat potatoes	
IBERICO PORK SELECTION	41	SECRETO IBERICO & MOJO POTATOES	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	
RIBEYE STEAK	18	PRESA IBERICA & ROASTED PEPPERS	17
Grilled ribeye with potatoes and churrasco sauce		Pan fried shoulder of iberico pork	
MEATBALLS	11	HERB CRUSTED LAMB RACK	24
Pork and beef meatballs with tomato sauce and crispy parsnip		Fennel and lemon salad.	

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.