

## **APPETIZERS**

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

## TAPAS

<b>CROQUETAS</b> Ham, chorizo and smoked bacon	9	<b>TORTILLA</b> Potatoes, onion, eggs	9
<b>GRILLED CHORIZO &amp; MORCILLA</b> Piquillo pepper and quail eggs	8	<b>PATATAS BRAVAS</b> Fried potatoes with spicy brava sauce	7
<b>BROKEN EGGS</b> Fried potatoes, pork sobrasada, eggs	10	ASPARAGUS & IBERICO CHEESE	14
<b>PRAWNS IN GARLIC</b> Prawns, garlic chilli and olive oil	15	Grilled asparagus, romesco and fried egg. BAKED TETILLA CHEESE	10
<b>GRILLED OCTOPUS LEG</b> Romesco sauce, alioli, burnt lemon	18	Sauteed mixed mushrooms and truffle oil 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	<b>IBE</b> Mai
<b>IBERICO PORK SELECTION</b> Selection of the Iberico cuts with roasted peppers, mojo potatoes and trinxat. To share	41	<b>SEC</b> The fatt
<b>RIBEYE AND FOIE GRAS</b> Beef ribeye steak with pan-fried foie gras	24	<b>PRI</b> Par
<b>MEATBALLS</b> Pork and beef meatballs with tomato sauce and crispy parsnip	11	<b>HE</b> I Fen
DESSERTS		
DOUBLE CHOCOLATE & PISTACHIO CA	KE	8
DULCE DE LECHE CHEESECAKE		8
CREMA CATALANA		7

SORBET / ICE CREAM

<b>IBERICO FILLET AND TRINXAT</b> Marinated pork fillet with trintxat potatoes	15
<b>SECRETO IBERICO &amp; MOJO POTATOES</b> The 'hidden' cut of the Iberico pork, naturally fatty and full of flavour	16
<b>PRESA IBERICA &amp; ROASTED PEPPERS</b> Pan fried shoulder of iberico pork	17
HERB CRUSTED LAMB RACK Fennel and lemon salad.	24

## \_\_\_\_\_ 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.

\* If you have any questions about ingredients or need allergy advice, please ask your server. \* A discretionary gratuity of 12.5% will be added to your bill. \* Manchego Cheese and Cheese Selection might include unpasteurised dairy products.

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