

## 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>FOIE GRAS MI-CUIT</b>	16
<b>CHEESE SELECTION</b>	19	Quince sauce, toasted bread	
Selection of 3 cheeses, quince and olive oil biscuit		<b>BREAD</b> (aioli / olive oil)	5
		<b>PAN CON TOMATE</b>	6

## TAPAS

<b>CROQUETAS</b>	9	<b>TORTILLA CLASSIC</b>	9
Ham, chorizo and smoked bacon		Potatoes, onion, eggs	
<b>PRAWNS CROQUETAS (3)</b>	9	<b>TORTILLA CHORIZO &amp; PIQUILLO</b>	11
Pimenton aioli		Piquillo pepper, chorizo, aioli	
<b>BROKEN EGGS</b>	10	<b>PATATAS BRAVAS</b>	7
Fried potatoes, pork sobrasada, eggs		Fried potatoes with spicy brava sauce	
<b>GRILLED CHORIZO &amp; MORCILLA</b>	8	<b>HEIRLOOM TOMATO SALAD</b>	9
Piquillo pepper and quail eggs		Black olive vinaigrette, pickle chillies, red onion	
<b>PRAWNS IN GARLIC</b>	15	<b>ROASTED AUBERGINE</b>	11
Prawns, garlic chilli and olive oil		Tahini sauce, smoked paprika oil, almonds	
<b>GRILLED OCTOPUS LEG</b>	26	<b>GREEN SALAD</b>	7
With sweet potato and chorizo bits		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 STEAK</b>	19	<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>	19
Pork and beef meatballs with tomato sauce and crispy parsnip		Fennel and lemon 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.