

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 Gujuelo	
Mature sheep's cheese with quince paste		BREAD (aioli / olive oil)	5
CHEESE SELECTION	19	PAN CON TOMATE	6
Selection of 3 cheeses, quince and olive oil biscuit			

TAPAS

CROQUETAS	9	TORTILLA	9
Ham, chorizo and smoked bacon		Potatoes, onion, eggs	
GRILLED CHORIZO & MORCILLA	8	PATATAS BRAVAS	7
Piquillo pepper and quail eggs		Fried potatoes with spicy brava sauce	
BROKEN EGGS	10	BAKED TETILLA CHEESE	10
Fried potatoes, pork sobrasada, eggs		Sauteed mixed mushrooms and truffle oil	
PRAWNS IN GARLIC	15	HEIRLOOM TOMATO SALAD	9
Prawns, garlic chilli and olive oil		Black olive vinaigrette, pickle chillies, red onion	
GRILLED OCTOPUS LEG	19	ROASTED AUBERGINE	11
Romesco sauce, alioli, burnt lemon		Tahini sauce, smoked paprika oil, almonds	
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 AND FOIE GRAS	24	PRESA IBERICA & ROASTED PEPPERS	17
Beef ribeye steak with pan-fried foie gras		Pan fried shoulder of iberico pork	
MEATBALLS	11	HERB CRUSTED LAMB RACK	19
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.