

**APPETIZERS**

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

**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.