

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 CLASSIC	9
Ham, chorizo and smoked bacon		Potatoes, onion, eggs	
PRAWNS CROQUETAS (3)	9	TORTILLA CHORIZO & PIQUILLO	11
Pimenton aioli		Piquillo pepper, chorizo, aioli	
BROKEN EGGS	10	PATATAS BRAVAS	7
Fried potatoes, pork sobrasada, eggs		Fried potatoes with spicy brava sauce	
GRILLED CHORIZO & MORCILLA	8	HEIRLOOM TOMATO SALAD	9
Piquillo pepper and quail eggs		Black olive vinaigrette, pickle chillies, red onion	
PRAWNS IN GARLIC	15	ROASTED AUBERGINE	11
Prawns, garlic chilli and olive oil		Tahini sauce, smoked paprika oil, almonds	
GRILLED OCTOPUS LEG	26	GREEN SALAD	7
With sweet potato and chorizo bits		Baby gem, fennel, courgette, almonds, lemon dressing	
BLACK RICE PAELLA	15		
Squid, prawns, cuttlefish ink and aioli			

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	19	PRESA IBERICA & ROASTED PEPPERS	17
Grilled ribeye with potatoes and churrasco sauce		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.