

APPETIZERS

PICKLED CHILLIES	6	CHARCUTERIE BOARD	23
MIXED OLIVES	6	Selection of Iberico acorn fed chorizo, salchichon, loin and Iberico ham	
MANCHEGO AND QUINCE	12	IBERICO HAM	20
Mature sheep's cheese with quince paste		Cured Iberico ham from Guijuelo	
CHEESE SELECTION	20	WHITE ANCHOVIES & VINAIGRETTE	10
Selection of 3 cheeses, quince and olive oil biscuit		BREAD (aioli / olive oil)	5
PADRON PEPPERS	8	PAN CON TOMATE	7

TAPAS

CROQUETAS	9	TORTILLA CLASSIC	10
Ham, chorizo and smoked bacon		Potatoes, onion, eggs	
PRAWNS CROQUETAS (3)	9	TORTILLA CHORIZO & PIQUILLO	12
Pimenton aioli		Piquillo pepper, chorizo, aioli	
BROKEN EGGS	11	PATATAS BRAVAS	8
Fried potatoes, pork sobrasada, eggs		Fried potatoes with spicy brava sauce	
GRILLED CHORIZO & MORCILLA	9	SAUTEED MIXED MUSHROOMS	13
Piquillo pepper and quail eggs		Tender steam broccoli, croutons and fried egg	
PRAWNS IN GARLIC	16	ROASTED BEETS & SQUASH	9
Prawns, garlic chilli and olive oil		Honey yogurt dip and toasted almonds	
GRILLED OCTOPUS LEG	29	GREEN SALAD	8
With sweet potato and chorizo bits		Baby gem, fennel, courgette, almonds, lemon dressing	
BLACK RICE PAELLA	16		
Squid, prawns, cuttlefish ink and aioli			

MEAT TAPAS

CHULETÓN	49	IBERICO FILLET AND TRINXAT	16
Sirloin on the bone. 600 g. To share		Marinated pork fillet with trinxat potatoes	
IBERICO PORK SELECTION	42	SECRETO IBERICO & MOJO POTATOES	17
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	20	PRESA IBERICA & ROASTED PEPPERS	18
Grilled ribeye with potatoes and churrasco sauce		Pan fried shoulder of iberico pork	
MEATBALLS	12	HERB CRUSTED LAMB RACK	20
Pork and beef meatballs with tomato sauce and crispy parsnip		Fennel and lemon salad.	

DESSERTS

DOUBLE CHOCOLATE & PISTACHIO CAKE	9
DULCE DE LECHE CHEESECAKE	9
CREMA CATALANA	8
SORBET / ICE CREAM	7

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.