

APPETIZERS

PICKLED CHILLIES	6	CHARCUTERIE BOARD	25
MIXED OLIVES	6	Selection of Iberico acorn fed chorizo, salchichon, loin and Iberico ham	
MANCHEGO AND QUINCE	13	IBERICO HAM	21
Mature sheep's cheese with quince paste		Cured Iberico ham from Gujuelo	
CHEESE SELECTION	22	CHORIZO IBERICO	7
Selection of 3 cheeses, quince and olive oil biscuit		WHITE ANCHOVIES & VINAIGRETTE	11
PADRON PEPPERS	8	BREAD (aioli / olive oil)	6
		PAN CON TOMATE	7

TAPAS

CROQUETAS	9	TORTILLA	11
Ham, chorizo and smoked bacon		Potatoes, onion, eggs	
GRILLED CHORIZO & MORCILLA	10	PATATAS BRAVAS	9
Piquillo pepper and quail eggs		Fried potatoes with spicy brava sauce	
BROKEN EGGS	12	BAKED TETILLA CHEESE	12
Fried potatoes, pork sobrasada, eggs		Sauteed mixed mushrooms and truffle oil	
PRAWNS IN GARLIC	17	SAUTEED MIXED MUSHROOMS	14
Prawns, garlic chilli and olive oil		Tender steam broccoli, croutons and fried egg	
GRILLED OCTOPUS LEG	24	ROASTED BEETS & SQUASH	10
Romesco sauce, alioli, burnt lemon		Honey yogurt dip and toasted almonds	
BLACK RICE PAELLA	17	GREEN SALAD	9
Squid, prawns, cuttlefish ink and aioli		Baby gem, fennel, courgette, almonds, lemon dressing	

MEAT TAPAS

CHULETÓN	52	IBERICO FILLET AND TRINXAT	17
Sirloin on the bone. 600 g. To share		Marinated pork fillet with trinxat potatoes	
IBERICO PORK SELECTION	45	SECRETO IBERICO & MOJO POTATOES	21
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	27	PRESA IBERICA & ROASTED PEPPERS	19
Beef ribeye steak with pan-fried foie gras		Pan fried shoulder of Iberico pork	
MEATBALLS	13	HERB CRUSTED LAMB RACK	22
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	9
SORBET / ICE CREAM	8

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.