

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 Guijuelo	
CHEESE SELECTION	22	CHORIZO IBERICO	7
Selection of 3 cheeses, quince and olive oil biscuit		Iberico Acorn fed chorizo	
PADRON PEPPERS	8	WHITE ANCHOVIES & VINAIGRETTE	11
		BREAD (aioli / olive oil)	6
		PAN CON TOMATE	7

TAPAS

CROQUETAS	9	TORTILLA CLASSIC	11
Ham, chorizo and smoked bacon		Potatoes, onion, eggs	
PRAWNS CROQUETAS (2)	8	TORTILLA CHORIZO & PIQUILLO	13
Pimenton aioli		Piquillo pepper, chorizo, aioli	
BROKEN EGGS	12	PATATAS BRAVAS	9
Fried potatoes, pork sobrasada, eggs		Fried potatoes with spicy brava sauce	
CHORIZO ROLL	13	ARTICHOKES & ROMESCO	9
Grilled chorizo, rocket, piquillo peppers		Grilled artichokes, almond and tomato dip	
PRAWNS IN GARLIC	17	ESCALIVADA & GOAT CHEESE	11
Prawns, garlic chilli and olive oil		Roasted vegetables and caramelised goat cheese	
GRILLED OCTOPUS LEG	31	GREEN SALAD	9
With sweet potato and chorizo bits		Baby gem, fennel, courgette, almonds, lemon dressing	
BLACK RICE PAELLA	17		
Squid, prawns, cuttlefish ink and aioli			

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	29	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.