

APPETIZERS

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

TAPAS

CROQUETAS	9	TORTILLA	11
Ham, chorizo and smoked bacon		Potatoes, onion, eggs	
PINTXO DE CHISTORRA	7	PATATAS BRAVAS	9
Chistorra sausage & piquillo pepper on sourdough		Fried potatoes with spicy brava sauce	
BROKEN EGGS	12	BAKED TETILLA CHEESE	12
Fried potatoes, pork sobrasada, eggs		Sauteed mixed mushrooms and truffle oil	
PAN FRIED SALTED COD	13	ARTICHOKES AND ROMESCO	9
Braised Mediterranean vegetables		Grilled artichokes, almond and tomato dip	
PRAWNS IN GARLIC	17	ROASTED CAULIFLOWER	9
Prawns, garlic chilli and olive oil		Red mojo sauce	
GRILLED OCTOPUS LEG	24	GREEN SALAD	9
Romesco sauce, aioli, burnt lemon		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	ASIAN INSPIRED PORK BELLY	14
Pork and beef meatballs with tomato sauce and crispy parsnip		Miso sweet potato puree, pickle cucumber and quince sauce	

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.