

IBERICO

CHORIZO BELLOTA 100% IBÉRICO

Cured pork sausage with smoked paprika and garlic. A bold Spanish classic.

JAMÓN IBÉRICO DE BELLOTA

Cured 24Months IBÉRICO Shoulder.

MAKE IT A PLATTER

A selection of Iberico paleta and chorizo, served with gherkins and pickled onions.

TAPAS

OSTRA FRESCA/OSTRA 'A LA BARSA'

Choose between fresh oyster or barbecue with escabeche sauce.

HOMEMADE SOURDOUGH

Made with whole wheat, fermented for 36 hours.

PA AMB TOMÀQUET 4 pcs

Your first introduction to tapas. Have it with jamón, anchovies or simply on its own!

JAMÓN IBÉRICO CROQUETTES 2 pcs

Creamy béchamel sauce with melting ham, coated in a crispy potato crust.

CANTABRIAN ANCHOVIES 4 pcs

A tasty tapa of anchovies marinated in olive oil and Piparra peppers.

ESCALIVADA TARTA 2 pcs

Smoky roasted vegetable salad with foie gras terrine.
(Vegetarian version available with cheese instead)

PADRÓN PEPPER

Mild, smoky peppers with a surprising kick in every bite.

PIQUILLO PEPPER

Sweet, fire-roasted pepper with creamy cheese sauce.

FRESH MUSSEL 'ANCHOVY MEUNIÈRE'

Steamed fresh mussels in anchovy butter sauce.

GAMBAS AL AJILLO

Classic Spanish garlic prawns with smoked potato foam and sweet paprika.



\$24

\$38

\$52



\$9/\$10

\$12

\$12

\$14

\$16

\$16

\$18

\$18

\$28

\$34



RICE & PASTA

FOR SHARING



PASTA PUNTALETTE

Creamy pasta with parmesan cheese, green asparagus and sautéed portobello mushrooms.

PAELLA - SEASONAL VEGETABLES

Served with roasted vegetables.

PAELLA - MEDITERRANEAN SEAFOOD

Classic Mediterranean paella served with sea bass and shrimps.

LOBSTER ARROZ MELOSO

Barbecued whole lobster with silky, rich seafood-flavoured rice.



\$36

\$42

\$56

\$76



DISHES FROM MEDITERRANEAN SEA

HAPPY EGGGGG

"Born from a happy chicken", featuring pumpkin purée and truffle sabayon.

PULPO DE GALICIA

Grilled octopus 'A la plancha' served with potato, sweet corn and sobrasada sofrito.

TEA SMOKED KING SALMON WITH AVRUGA CAVIAR

House-smoked fresh salmon with vichyssoise, parsley emulsion and wasabi oil.

FOIE GRAS 'A LA BRASA'

Barbecued foie gras with sweet and sour endive and burnt onion soup.

IBERICO PORK RIBS

Roasted Iberian ribs glazed with honey and quince sauce.

WAGYU SHORT RIB

Charcoal grilled, exceptionally tender with deep buttery flavour.

MEDITERRANEAN SEABREAM 'PILAKI STYLE'

Barbecued whole sea bream (700g) with slow braised tomato sauce.



\$18

\$32

\$34

\$38

\$56

\$68

\$68

"YOU CAN'T LEAVE THE TABLE WITHOUT HAVING DESSERT"
- BY CHEFS