NIBBLES and BITES

PATATAS BRAVAS

Spanish style fried potatoes, spicy tomato-pepper sauce, aioli

WHITE ANCHOVY CROUTONS White anchovies on crisp garlic croutons

V SAUTÉED GARLIC MUSHROOMS Mixed garlic mushrooms on grilled whole wheat bread

ANCHOVY & ONION TART Crisp pastry with caramelized onions & anchovies

V TOMATO & MOZZARELLA EMPANADA 190 Tomato & mozzarella empanada with garlic mayonnaise

MUSHROOM CROQUETTES Deep fried creamy mushroom croquettes

COD CROQUETTES Cod croquettes with garlic mayonnaise

IBERICO HAM CROQUETTES 220 Creamy traditional Iberico ham croquettes

SPANISH MEATBALLS 220 Spicy meatballs with smokey tomato sauce

MINCED BEEF AND CHORIZO Sautéed minced beef & chorizo on fried potato topped with quail eggs

MINI BEEF BURGERS 3x beef sliders with green mojo sauce

- V AVOCADO GOAT CHEESE Baked goat cheese with avocado
- TRI CALAMARI CHORIZO Fresh calamari sautéed with chorizo
- TRI CHISTORRA CHORIZO Chistorra chorizo grilled served on mashed potatoes

TAPAS SETS

SET 1

190

190

190

190

190

220

250

210

260

250

Tomato & mozzarella empanada Cod croquettes White anchovy croutons

SET 2 Patatas bravas Ham croquettes Garlic prawns

SET 3 Baked goat cheese with avocado Grilled octopus Chistorra and mashed potato

BEGINNINGS

GRILLED OCTOPUS Marinated octopus grilled with lemon GAZPACHO

Chilled traditional Andalusian soup VP

SPANISH STYLE SALAD Romaine lettuce, boiled egg, olives, onion & tomato

GREEK SALAD Romain lettuce, tomato, onion, capsicum, feta cheese, Kalamata olives Olive oil & lemon dressing

DATE & BLUE CHEESE SALAD Dates, blue cheese, Serrano ham with apple & asparagus

PAN SEARED FOIE GRAS Pan seared foie gras with porcini cream and mango relish

TIGER PRAWNS Tiger prawns sautéed with garlic & chili

SIGNATURE MUSSEL POT Mussel pot with white wine sauce

250 🗯 TUNA TARTARE Tuna tartare with traditional Gazpacho sauce from Malaga & chili

TAPAS-VINO

350

350

450

220

250

280

280

280

450

450

450

450

"Sharing of food is the essence of social life"

PASTA

PENNE PASTA WITH SPICY TOMATO SAUCE 320 Penne pasta sautéed with garlic, chili and tomato sauce SPAGHETTI CARBONARA WITH MUSHROOMS 320 Creamy sauce with bacon, onion and mushrooms SPAGHETTI SEAFOOD 450 Spaghetti with garlic, tiger prawns, scallops, white wine & paprika PAELLA (1-2 PERSONS) Estimated time: 30 MINUTES MEAT PAELLA 850 Paella with chicken, pork ribs, and fresh sausage SEAFOOD PAELLA 950 Paella with seafood MIXED PAELLA 990 Traditional paella with chicken and seafood We will be happy to prepare personalized paella including vegetarian for your taste buds.

🗯 seafood 🐨 pork Y chicken 🧹 goose 🕂 lamb 📆 beef Vvegetarian

SHARING is CARING

- BLACK RICE Mediterranean style - Black rice with squid, shrimps & aioli sauce

- GRILLED SALMON STEAK 540 Salmon steak, broccoli, cauliflower puree, romesco sauce & pesto

M GRILLED PORK TENDERLOIN Pork tenderloin manchego cheese gratinee, apple compote, caramelized onions

> PAN SEARED COD 690 Pan fried cod fish, sautéed mushrooms. asparagus, olive oil, garlic & parsley

GRILLED LAMB CHOPS Grilled lamb chops, vegetables and ajili mojili sauce

GRILLED BEEF TENDERLOIN 1.250 Grilled beef tenderloin, manchego cheese mash red wine sauce and grilled peppers

GRILLED WAGYU RIB EYE 300 gr 1,650 Grilled waygu rib eye, caramelized onion, peppers, potatoes and red wine reduction

GRILLED BEEF TOMAHAWK Grilled beef Tomahawk, red wine jus Grain Fed 1 kg Wagyu 1 kg

> Choice of 2 sides with your Tomahawk Mashed potato

- (with or without manchego cheese)
- Roasted potatoes
- French fries
- Mixed grilled vegetables
- Caramelized onion
- Piquillo peppers
- Grilled asparagus
- Sautéed mushrooms

Additional side dishes

130

480

550

750

3.300

4.400

All prices are subject to 10% service charge and applicable government taxes

GRILLED BEEF TOMAHAWK 4,400

GRILLED SALMON STEAK 540

SPAGHETTI CARBONARA WITH MUSHROOMS 320

PENNE PASTA WITH SPICY TOMATO SAUCE

GRILLED WAGYU RIB EYE 300 gr 1,650

BLACK RICE 480

COLD CUTS & CHEESE

Cured Ham	50 g	100
Jamon Serrano 24 months	280	47
Jamon Iberico pata negra Aged 42 months	480	88
🚔 Parma Ham	240	48
ARRAY OF COLD CUTS WITH CRUSTY BREAD*		6
PLATTER OF FINE CHEESES WITH CRUSTY BREAD*		6
BEST OF BOTH PLATTERS WITH CRUSTY B 2 each of our selection of cold cuts and chee		69

* please see our daily selection of cold cuts and cheeses

SPANISH STYLE SALAD 280

GRILLED LAMB CHOPS

750

SEAFOOD PAELLA 950 CHISTORRA CHORIZO 250



GRILLED PORK TENDERLOIN 550

TIGER PRAWNS 450

70

50

90

SPAGHETTI SEAFOOD 450

GRILLED BEEF TENDERLOIN 1,250

TUNA TARTARE 450

PAN SEARED FOIE GRAS 450

GREEK SALAD 280