

# TAPAS

## **WATERMELON & SANGRIA**

Water infused sangria, citrus and evoo

## **TRADITIONAL IBERICO ROASTED**

Iberico roasted ham with smoked potato foam, olive oil and paprika

## **HOMEMADE SOURDOUGH**

Made with whole wheat, fermented for 36 hours

## **JAMÓN IBÉRICO CROQUETTES**

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

## **PADRÓN PEPPER**

Mild, smoky peppers with a surprising kick in every bite

## **HAPPY EGGGGG**

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

# ON BARBECUE STATION

## **POLLITO A LA BRASA**

Barbecue spring chicken with special alioli sauce

## **ARROZ CON CHISTORRA**

Grilled chistorra sausage with silky, deeply flavoured meat broth rice

## **IBERICO PORK RIB**

Roasted Iberian ribs glazed with honey and quince sauce

# DESSERT

## **BASQUE BURNT CHEESECAKE**

Refined Basque classic with savoury blue cheese complexity



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