

DESSERTS

**EGG & VANILLA CUSTARD, SWEET OLOROSO SHERRY,
POACHED BLUEBERRIES** 7.50

Crema de huevo y vainilla con Oloroso dulce y arándanos

MANCHEGO SOFT CHEESECAKE WITH POMEGRANATE 7.50

Tarta ligera de queso manchego con granada

**CARAMELISED PAPAYA WITH FROZEN
YUZU-COCONUT CREAM, RASPBERRY SNOW** 8.50

Papaya caramelizada con crema helada de yuzu-coco, nieve de frambuesa

JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA *Glass (100ml)*
12.00

**WHITE CHOCOLATE GANACHE, ROAST PISTACHIO,
PASSION FRUIT, GINGER ICE CREAM** 7.50

Ganache de chocolate blanco, pistachio tostado, fruta de la pasión,
helado de genjibre

JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA *Glass (100ml)*
12.00

HOT CHOCOLATE & CHURROS PASTRIES 7.50

Chocolate con churros

NOE (PEDRO XIMENEZ) *Glass (100ml)*
7.50

**CAÑAREJAL DELICIOUS & CREAMY SHEEP'S CHEESE
FROM VALLADOLID WITH QUINCE & CRACKERS** 7.50

Queso cremoso Cañarejal, oveja, Valladolid con membrillo y pan de pipas

DELGADO ZULETA CREAM *Glass (100ml)*
6.00

HOMEMADE ICE CREAM (per scoop) 3.25

**BUBBLE GUM • RASPBERRY • LEMON-THYME
GINGER • CHOCOLATE • VANILLA • STRAWBERRY**

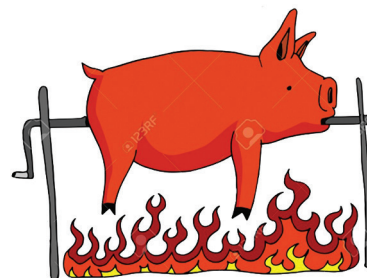
Helados caseros

Chicle · Frambuesa · Tomillo limonero
Jengibre · Chocolate · Vainilla · Fresa

NOE (PEDRO XIMENEZ) *Glass (100ml)*
7.50



CAMBIO DE TERCIO



PIG'S FEAST

Whole roasted suckling pig
from Segovia
8-10 people

175.00

HEAD CHEF
Alberto Criado

Choose 3 to 4 tapas dishes per person and NO main course
OR

Choose 1-2 tapas dishes per person and a Main course

CLASSIC TAPAS

IBERIAN HAM 100% ACORN FEED "5 JOTAS SANCHEZ ROMERO CARVAJAL" PICOS BREAD Jamon de bellota iberico 100% "5 jotas sanchez romero carvajal" con picos	25.75
CATALAN STYLE TOASTED BREAD, TOMATO "DE PENJAR" OLIVE OIL Pan tumaca con tomate "de penjar"	3.75
OUR FAMOUS IBERICO HAM CROQUETTES Nuestras famosas croquetas de jamon iberico	7.75

RAW TAPAS

SPANISH BABY ANCHOVIES MARINATED IN SHERRY VINEGAR AND OLIVE OIL, AVOCADO, SPRING ONION Boquerones marinados con aguacate y cebolleta fresca	8.50
TUNA TARTAR "AJO BLANCO" (MALAGA'S FAMOUS ALMOND SAUCE) Tartar de atún y ajoblanco	12.50

MEAT TAPAS

ROASTED GROUSE, SWEET CORN, PURPLE CARROTS, ROASTING JUICES Grouse asado, maíz, zanahorias orgánicas, su propio jugo	13.00
GRILLED LAMB CUTLETS, THYME & SPINACH MASHED POTATOES Chuletillas de cordero a la parrilla, patata chafada con espinacas	12.50
FLAME GRILLED "5 JOTAS" PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & CHARD Pluma ibérica "5 Jotas" a la brasa, piña asada y acelgas	13.00
OXTAIL CARMELISED IN RED WINE, COLOMBIAN TAMARILLO & POTATO PURÉE Rabo de toro al vino tinto, tamarillo y puré de patata	13.00
MINI WAGYU BEEF BURGER (MEAT FROM FINICA SANTA ROSALIA, BURGOS), SECRET SAUCE Mini hamburguesa de vaca wagyu (Finca Santa Rosalía, Burgos), salsa secreta	4.25

FISH TAPAS

HAKE COOKED IN SHERRY AND PARSLEY SAUCE WITH SPINACH NEW Merluza en salsa verde de vino fino con espinacas	12.50
CRISPY SALMON NIGIRI-CROQUETA (5 PIECES) Nigiri-croquetas de salmon (5 piezas)	15.00
GRILLED SCALLOPS & SQUID, INK VINAIGRETTE, HERITAGE TOMATOES Vieiras y calamar a la plancha, vinagreta de tinta, tomates heritage	14.00
WHOLE SEA BASS FRIED "ANDALUCIAN" STYLE WITH KIMCHI AND LIME MAYO Lubina frita a la Andalusia con salsa kimchi y mayo de Lima	16.50
FLAME GRILLED SPANISH OCTOPUS, POTATO & CAULIFLOWER SMOOTH PUREE Pulpo a la brasa, parmentier de patata y coliflor, aceite de pimenton	13.00
GARLIC AND CHILLI PRAWNS Gambas al ajillo	12.25

VEG TAPAS

BEETS SALAD, RED ENDIVES, BASIL, MINT, BEETS YOGHURT Ensalada d remolacha asada, endivia roja, menta, albahaca y yogurt de remolacha	V	8.50
SPICY PATATAS BRAVAS NEW WAY Las nuevas patatas bravas	V	8.75
SWEET HERITAGE CARROTS, SMOKED AUBERGINE PURÉE, MACADAMIA PESTO Zanahorias heritage asadas, pure ahumado de berenjena, pesto de macadamia	V	8.50
SPANISH OMELETTE WITH MANCHEGO CHEESE Tortilla espanola con queso Manchego	V	7.50
"8 HOURS ROASTED TOMATOES" IN SWEET OLOROSO SHERRY, BASIL, LIME & LA PERAL CHEESE Tomates asados "8 horas" en oloroso dulce, albahaca, lima y crema de queso la peral	V	9.75
GALICIAN PADRON PEPPERS Pimientos del padron	V	6.50

MAIN DISHES

ROASTED GROUSE, SWEET CORN, PURPLE CARROTS, ROASTING JUICES Grouse asado, maíz, zanahorias orgánicas, su propio jugo	25.00
GALICIAN COW RIB, GRILLED WITH ROASTED POTATOES AND SECRET SAUCE 500G Chuleton de vaca gallega, patatas asadas, salsa secreta	33.00
OXTAIL CARMELISED IN RED WINE, COLOMBIAN TAMARILLO & POTATO PURÉE Rabo de toro al vino tinto, tamarillo y puré de patata	26.50
FLAME GRILLED "5 JOTAS" PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & CHARD Pluma ibérica "5 Jotas" a la brasa, piña asada y acelgas	27.00
HAKE COOKED IN SHERRY AND PARSLEY SAUCE WITH SPINACH NEW Merluza en salsa verde de vino fino con espinacas	23.00
GRILLED SCALLOPS & SQUID, INK VINAIGRETTE, HERITAGE TOMATOES Vieiras y calamar a la plancha, vinagreta de tinta, tomates heritage	26.00