

DESSERTS

MANGO ALPHONSO WITH FROZEN YUZU-COCONUT CREAM, RASPBERRY SNOW 8.50

Mango Alphonso con crema helada de yuzu-coco, nieve de frambuesa

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

MOCK AVOCADO 8.50

El falso aguacate

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 jengibre

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

BROKEN LEMON TART 7.50

Tarta de limón rota

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**

Helados caseros

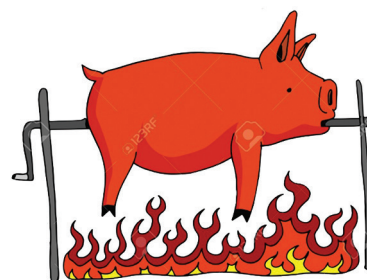
Chicle · Frambuesa · Tomillo limonero

Jengibre · Chocolate · Vainilla

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

TASTING MENU

"NEW CREATIONS WINTER 2018"
45.00pp

Only served for the whole table

MENU

HAM CROQUETTE, PATATA BRAVA

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ANDALUSIAN GAZPACHO SOUP, CUCUMBER TARTAR,
RASPBERRY SORBET

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BEETS SALAD, RED ENDIVES, BASIL, MINT, BEETS YOGHURT

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LEMON SOLE "A LA PLANCHA", BLOOD ORANGE,
OLIVES & BROCCOLINI, SHERRY VINEGAR

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FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM
SPANISH ICONIC PIGS) ROASTED PINEAPPLE & CHARD

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BROKEN LEMON TART

CLASSIC TAPAS

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

RAW TAPAS

SPANISH BABY ANCHOVIES MARINATED IN SHERRY VINEGAR AND OLIVE OIL, AVOCADO, SPRING ONION	8.50
Boquerones marinados con aguacate y cebolleta fresca	
YELLOW TAIL TIRADITO, ALPHONSO MANGO TARTAR, PICKLED RED ONION	14.00
Tiradito de pez limón, tartar d mango Alphonso, cebolla roja	
TUNA TARTAR LIGHTLY SMOKED WITH WAKAME SEAWEED	12.50
Tartar de atún ligeramente ahumado con alga wakame	

VEG TAPAS

BEETS SALAD, RED ENDIVES, BASIL, MINT, BEETS YOGHURT	V 8.50
Ensalada d remolacha asada, endivia roja, menta, albahaca y yogurt de remolacha	
ANDALUSIAN GAZPACHO SOUP, CUCUMBER TARTAR, RASPBERRY SORBET	V 7.50
Gazpacho Andalus, tartar de pepino, sorbete de frambuesa	
WYE VALLEY ASPARAGUS, ALMOND VINAIGRETTE, TARRAGON LIGHT SAUCE	V 12.00
Wye Valley espárragos, vinagreta de almendras, salsa de estragon	
SPICY PATATAS BRAVAS NEW WAY	V 8.75
Las nuevas patatas bravas	
SWEET HERITAGE CARROTS, SMOKED AUBERGINE PURÉE, MACADAMIA PESTO	V 8.50
Zanahorias heritage asadas, pure ahumado de berenjena, pesto de macadamia	
SPANISH OMELETTE WITH BLACK TRUFFLE	V 12.00
Tortilla espanola con trufa negra	

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

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

"8 HOURS ROASTED TOMATOES" IN SWEET OLOROSO SHERRY, BASIL, LIME & LA PERAL CHEESE	V 9.75
Tomates asados "8 horas" en oloroso dulce, albahaca, lima y crema de queso la peral	
GALICIAN PADRON PEPPERS	V 6.50
Pimientos del padron	

MEAT TAPAS

GRILLED LAMB CUTLETS, THYME & SPINACH MASHED POTATOES	12.50
Chuletillas de cordero a la parrilla, patata chafada con espinacas	
FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & CHARD	13.00
Pluma ibérica a la brasa, piña asada y acelgas	
OXTAIL CAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH, PARSNIPS	13.00
Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, chiribia	
MINI WAGYU BEEF BURGER (MEAT FROM FINICA SANTA ROSALIA, BURGOS), SECRET SAUCE	4.25
Mini hamburguesa de vaca wagyu (Finca Santa Rosalia, Burgos), salsa secreta	

FISH TAPAS

DORSET CRAB ON SQUID INK BREAD TOAST, LIME MAYO, GRAPEFRUIT	7.50
Tostas de pan negro de tinta con cangrejo, mayo de lima y pomelo	
BABY SQUID "A LA PLANCHA", ROASTED JERSEY ROYALS, SPICY RED & GREEN MOJO FROM CANARY ISLANDS	12.50
Chipirones a la plancha, Jersey Royals asadas, mojo rojo y verde	
LEMON SOLE "A LA PLANCHA", BLOOD ORANGE, OLIVES & BROCCOLINI, SHERRY VINEGAR	14.00
Lenguado a la plancha, naranja sanguínea, broccolini, aceitunas y vinagre de jerez	
WILD CORNISH TURBOT, GRILLED ARTICHOKEs, LEEKS IN ESCABECHE	15.00
Rodaballo salvaje de Cornwall asado con alcachofas y puerros escabechados	
WHOLE SEA BASS FRIED "ANDALUCIAN" STYLE WITH KIMCHI AND LIME MAYO	16.50
Lubina frita a la Andalusia con salsa kimchi y mayo de Lima	
FLAME GRILLED SPANISH OCTOPUS, POTATO & CAULIFLOWER SMOOTH PUREE	13.00
Pulpo a la brasa, parmentier de patata y coliflor, aceite de pimenton	
GARLIC AND CHILLI PRAWNS	12.25
Gambas al ajillo	

MAIN DISHES

GALICIAN COW RIB, GRILLED WITH ROASTED POTATOES AND SECRET SAUCE 500G	29.75
Chuleton de vaca gallega, patatas asadas, salsa secreta	
OXTAIL CAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH, PARSNIPS	26.50
Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, chiribia	
FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & CHARD	27.00
Pluma ibérica a la brasa, piña asada y acelgas	
LEMON SOLE "A LA PLANCHA", BLOOD ORANGE, OLIVES & BROCCOLINI, SHERRY VINEGAR	26.00
Lenguado a la plancha, naranja sanguínea, broccolini, aceitunas y vinagre de jerez	
WILD CORNISH TURBOT, GRILLED ARTICHOKEs, LEEKS IN ESCABECHE	28.00
Rodaballo salvaje de Cornwall asado con alcachofas y puerros escabechados	