

DESSERTS

OUR DELICIOUS HAZELNUT-CHOCOLATE COULANT WITH VANILLA ICE CREAM **NEW** 7.50

Delicioso coulant de avellana con helado de vainilla

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

SPANISH BREAD PUDDING, COCONUT-YUZU ICE CREAM 7.50

Torrija de pan brioche con helado de coco-yuzu

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

SPECIAL COFFEES

CARAJILLO 5.50

Double espresso & 12 year old brandy

BAILEYS & DOUBLE ESPRESSO 5.75

IRISH COFFEE 8.75

Double espresso, whisky & cream

CAFÉ ESCOCÉS 8.75

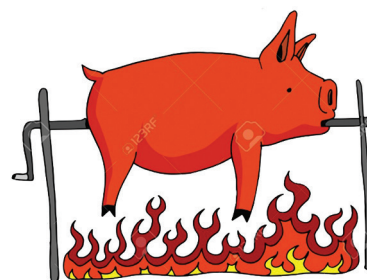
Double espresso, whisky & vanilla ice cream

ESPRESSO MARTINI 10.50

Espresso, coffee liqueur & Grey Goose vodka



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

ARTICHOKE SALAD WITH FOIE GRAS, JAMÓN IBÉRICO Y ESCABECHE 9.50

Alcachofas en escabeche, foie, jamón ibérico

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"

GALICIAN BABY ANCHOVIES MARINATED IN SHERRY VINEGAR & OLIVE OIL, AVOCADO, SPRING ONION 8.25

Boquerones en vinagre de jerez, aguacate y cebolleta

CAÑAREJAL CREAMY SHEEP'S CHEESE FROM VALLADOLID, QUINCE JAM V 8.25

Queso Cañarejal cremoso de oveja con membrillo (Valladolid)

OUR FAMOUS IBERICO HAM CROQUETTES 7.75

Nuestras famosas croquetas de jamon iberico

VEG TAPAS

SAUTÉED SPINACH, RAISINS, PINE NUTS WITH BECHAMEL NEW V 6.50

Espinacas salteadas con pasas, piñones y bechamel

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

"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

ROASTED STUFFED CHRISTMAS QUAIL ROASTING JUICES NEW 14.75

Codorniz rellena y asada al estilo navideño con sus jugos

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 & PRUNES IN SHERRY BRANDY 13.00

Pluma ibérica a la brasa, piña asada y ciruelas borrachas

OXTAIL CAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH, BEETROOT 13.00

Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, remolacha

MINI WAGYU BEEF BURGER (MEAT FROM FINICA SANTA ROSALIA, BURGOS), SECRET SAUCE 4.25

Mini hamburguesa de vaca wagyu

(Finca Santa Rosalía, Burgos) , salsa secreta

FISH TAPAS

CRAB AND SEAWEED CANNELONI, BLACK RICE CRACKERS, OLIVE OIL CAVIAR NEW 9.50

Canelones de cangrejo y algas, crujiente de arroz negro y caviar de aceite de oliva

RED MULLET WITH BABY SQUID AND SHELLFISH SAUCE 11.50

Salmonetes con chipirones y salsa se marisco

SALMON TARTAR, WAKAME SEAWEED, GRAPEFRUIT 7.50

Tartar de salmon con alga wakame y pomelo

WHOLE SEA BASS FRIED "ANDALUCIAN" STYLE WITH KIMCHI AND LIME MAYO 14.50

Lubina frita a la Andalusia con salsa kimchi y mayo de Lima

CORNISH WILD TURBOT ROASTED WITH KUMATO TOMATOES, BLACK OLIVES & QUINCE 14.50

Rodaballo salvaje asado con tomates kumato, aceitunas negras y membrillo

GRILLED SCOTTISH SCALLOPS AND CUTTLEFISH, INK VINAIGRETTE & BRUSSELS SPROUTS 14.00

Vieiras y sepia a la plancha, vinagreta de su tinta, coles de Bruselas

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

ROASTED STUFFED CHRISTMAS QUAIL ROASTING JUICES NEW 28.00

Codorniz rellena y asada al estilo navideño con sus jugos

GALICIAN COW RIB, GRILLED WITH ROASTED POTATOES AND SECRET SAUCE 500G NEW 29.75

Chuleton de vaca gallega, patatas asadas, salsa secreta

CORNISH WILD TURBOT ROASTED WITH KUMATO TOMATOES, BLACK OLIVES & QUINCE 26.00

Rodaballo salvaje asado con tomates kumato, aceitunas negras y membrillo

GRILLED SCOTTISH SCALLOPS AND CUTTLEFISH, INK VINAIGRETTE & BRUSSELS SPROUTS 26.00

Vieiras y sepia a la plancha, vinagreta de su tinta, coles de Bruselas

OXTAIL CAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH, BEETROOT 26.50

Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, remolacha

FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & PRUNES IN SHERRY BRANDY 27.00

Pluma ibérica a la brasa, piña asada y ciruelas borrachas

RED MULLET WITH BABY SQUID AND SHELLFISH SAUCE 26.00

Salmonetes con chipirones y salsa se marisco