

DESSERTS

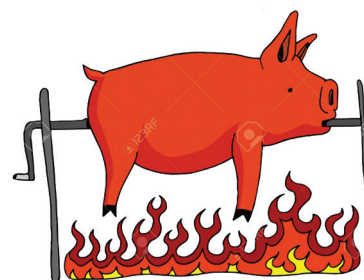
RHUBARB AND CUSTARD TART, BLOOD ORANGE SORBET	NEW	7.50
Tarta de ruibarbo y crema con sorbete de naranja sanguínea		
JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA	<i>Glass (100ml)</i>	12.00
<hr/>		
WHITE CHOCOLATE GANACHE, ROAST PISTACHIO, PASSION FRUIT, GINGER ICE CREAM		7.50
Ganache de chocolate blanco, pistachio tostado, fruta de la pasión, helado de genjibre		
JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA	<i>Glass (100ml)</i>	12.00
<hr/>		
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	<i>Glass (100ml)</i>	12.00
<hr/>		
BROKEN LEMON TART		7.50
Tarta de limón rota		
JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA	<i>Glass (100ml)</i>	12.00
<hr/>		
HOT CHOCOLATE & CHURROS PASTRIES		7.50
Chocolate con churros		
NOE (PEDRO XIMENEZ)	<i>Glass (100ml)</i>	7.50
<hr/>		
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	<i>Glass (100ml)</i>	6.00
<hr/>		
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)	<i>Glass (100ml)</i>	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

TASTING MENU

“NEW CREATIONS WINTER 2018”

45.00pp

Only served for the whole table

MENU

HAM CROQUETTE, PATATA BRAVA

~

TUNA TARTAR, HERRING ROE, WAKAME SEAWEED

~

CAPPUCCINO OF FOIE GRAS, PX, CORN, PARMESAN

~

“FAKE TOMATO” SALTY COD BRANDADE AND OLIVE OIL

~

CHARRED ROSCOFF ONION, CHICKEN BROTH, GUINEA
FAWL

~

SKATE WING, PIG’S TROTTER-BURGOS MORCILLA

~

BROKEN LEMON TART

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”

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

**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

SPIDER CRAB RAVOLIS **NEW** 9.50

Raviolis de changurro

**TUNA TARTAR LIGHTLY SMOKED WITH
WAKAME SEAWEED** **NEW** 12.50

Tartar de atún ligeramente ahumado con alga wakame

**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

SIGNATURE TAPAS

**CAPPUCCINO OF FOIE GRAS, PEDRO XIMENEZ,
CORN, PARMESAN FROTH** **NEW** 6.50

Cappuccino De foie gras, PX, Maíz y Parmesano

**MINI “FAKE” TOMATOES, COD AND OLIVE OIL
BRANDADE ON TOAST** **NEW** 6.50

Mini “Falso tomate” de brandada de bacalao y aceite de oliva

MAIN DISHES

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

Chuleton de vaca gallega, patatas asadas, salsa secreta

**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