

DESSERTS AND DESSERT WINES

CHOCOLATE CON CHURROS 6.50

Your favourite hot chocolate with churros pastry

W&H COLLECTION 12 Y.O. *Glass (100ml)*

“PEDRO XIMENEZ” JEREZ 5.50

12 years old. Very rich.

Ideal with chocolate and ice cream

HELADO LECHE & PX 6.50

Milk ice cream, raisins, PX sweet sherry

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WHITE CHOCOLATE GANACHE 6.75

White chocolate, passion fruit, pistachio, vanilla ice cream

JORGE ORDOÑEZ N°2 SELECCIÓN ESPECIAL *Glass (100ml)*

Light, intense, citrus 8.50

TARTA DE LIMON 5.95

Lemon tart, sorbet, lemon confit in alicante muscat

ENRIQUE MENDOZA *Glass (100ml)*

MOSCATEL” ALICANTE 5.50

Fresh and very well balanced acidity

PASTEL DE QUESO MANCHEGO 6.50

Manchego cheesecake & berries

MOSCATEL LA CIGARRERA, JEREZ *Glass (100ml)*

Nicely fresh, beyond the obvious 5.50

sweetness. Lots of raisins



TENDIDO CUATRO

3 to 4 Tapas recommended per person

SPANISH TORTILLAS

TRADITIONAL	6.50
Potato, eggs, caramelised sweet shallots	
DE ESPINACAS	6.90
Potato, eggs, spinach, sweet shallots	
DE CHISTORRA NAVARRA	7.00
Potato, eggs, chistorra chorizo from Navarra	
DE QUESO MANCHEGO	7.50
Potato, eggs, manchego cheese, sweet shallots	

HAM/CHEESE

IBERIAN HAM, RARE BREED ACORN FEED BLACK PIGS	24.50
Jamón ibérico de bellota	
OUR FAMOUS HAM CROQUETTES	7.50
Nuestras croquetas de jamón	
TOASTED BREAD, TOMATO, "DE PENJAR", PALETILLA HAM	5.75
Pan con tomate "de Penjar", paletilla	
PALETILLA IBÉRICA (FRONT LEG) HAM	12.00
Paletilla ibérica	
CAÑAREJAL CREAMY SHEEP'S CHEESE FROM VALLADOLID, QUINCE JAM	7.25
Queso Cañarejal cremoso de oveja con membrillo (Valladolid)	
MANCHEGO SHEEP'S CHEESE, HONEY & WALNUTS	6.90
Queso Manchego con miel y nueces	

VEGGIES

GARLIC AND CHILLI MUSHROOMS COOKED IN SHERRY	5.75
Champiñones al ajillo, guindilla y fino	
TOASTED BREAD, "DE PENJAR" CATALAN TOMATOES, OLIVE OIL	4.00
Pan con tomate "de pensar", aceite oliva	
SALAD OF MARINATED ARTICHOKEs, AGED MANCHEGO CHEESE	6.25
Ensalada de alcachofas marinadas con queso Manchego añejo	
ASPARAGUS ROASTED WITH CATALAN ROMESCU SAUCE	7.50
Espárragos asados con salsa romesco	
SPICY PATATAS BRAVAS	7.50
Patatas bravas	
BROCCOLINI	6.50
Steamed broccoli, black olives, pine nut vinaigrette	
PADRÓN PEPPERS FROM GALICIA	6.00
Pimientos del padrón	

FROM THE SEA

GALICIAN BABY ANCHOVIES MARINATED IN SHERRY VINEGAR, OLIVE OIL, WITH AVOCADO	6.75
Boquerones en vinagre con aguacate	
FRIED SQUID "ANDALUCÍA STYLE WITH ALIOLI	10.50
Calamares fritos a la andaluza con alioli	
SQUID GRILLED "A LA PLANCHA" PARSLEY, GARLIC, CHERRY TOMATOES	10.50
Calamar a la plancha, ajo, perejil, cherry tomatoes	
GALICIAN OCTOPUS, POTATOES, SWEET PAPRIKA	12.50
Pulpo gallego, patatas, pimentón	
SALMON TARTAR, AVOCADO & GRAPEFRUIT	8.50
Tartar de salmon, aguacate y pomelo	
PRAWNS COOKED "A LA PLANCHA"	11.00
Gambas a la plancha	

CARNIVORES

GRILLED CHICKEN MARINATED IN LEMON AND PAPRIKA, CRISPY POTATOES, KIMCHI SAUCE	6.75
Pollo marinado en limón y pimentón, patatas y salsa kimchi	
GRILLED CHISTORRA (BASQUE CHORIZO) WITH FRIED EGG	7.75
Chistorra a la plancha con huevo frito	
PLUMA IBERICA	15.00
Chargrilled Iberian pluma (the finest cut from acorn fed pigs), chorizo purée, figs	
CHULETILLAS CORDERO	3.75/each
Grilled lamb cutlets	
MINI WAGYU BURGER	4.25
Mini wagyu burger (Finca Santa Rosalia farm, Burgos) with secret sauce	

YUMMY PAELLAS & RICE



(2 people minimum) / 15.00 p/p
Made with organic "Illa de Riu" Bomba rice from Tarragona

ARROZ MIXTO	15.50 p/p
Bomba rice, sea food, chicken, saffron, seasonal vegetables	
AUTHENTIC PAELLA VALENCIANA	15.50 p/p
Bomba rice, free range chicken, rabbit, artichokes, saffron, Garrafo beans, tomato, rosemary	
ARROZ DE CODORNIZ Y CHORIZO	15.50 p/p
Bomba rice, quails, chorizo, seasonal vegetables, saffron	
ARROZ DE MARISCO Y PESCADO	15.50 p/p
Bomba rice, mussels, red prawns, squid, seasonal vegetables, sea bass, tomato	
ARROZ NEGRO	15.50 p/p
Bomba rice, cuttlefish ink, cuttlefish, mussels, red prawns, onion, tomato	
ARROZ VEGETARIANO	15.50 p/p
Bomba rice, saffron, tomato, garrafo beans, artichokes, padrón peppers, broccolini	