

3 to 4 Tapas recommended per person

SPANISH TORTILLAS

DE TRUFA **NEW** 10.50
Potato, eggs, sweet shallots, black truffle

TRADITIONAL 6.50
Potato, eggs, caramelised 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

**MANCHEGO SHEEP'S CHEESE,
HONEY & WALNUTS** 6.90
Queso Manchego con miel y nueces

VEGGIES

**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

**GRILLED SQUID, GARLIC,
CHERRY TOMATOES, SPINACH** **NEW** 10.50
Calamar a la plancha con ajo, tomate y espinacas

**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

GALICIAN OCTOPUS, POTATOES, SWEET PAPRIKA 12.50
Pulpo gallego, patatas, pimentón

PRAWNS COOKED "A LA PLANCHA" 11.00
Gambas a la plancha

CARNIVORES

**SECRETO IBÉRICO (BLACK PIG'S UNDER SHOULDER)
GRILLED WITH ROASTED PINEAPPLE** **NEW** 14.00
Secreto Ibérico "5 jotas" a la parrilla con piña asada

**TRADITIONAL CHORIZO FROM LA RIOJA
COOKED IN RED WINE** **NEW** 6.50
Chorizo riojano al vino

**GRILLED CHICKEN MARINATED IN LEMON AND
PAPRIKA, CRISPY POTATOES, KIMCHI SAUCE** 6.75
Pollo marinado en limón y pimentón, patatas y salsa kimchi

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) / 15.50 p/p
Made with organic "Illa de Riu" Bomba rice from Tarragona

ARROZ DE SECRETO IBÉRICO Y CHORIZO **NEW** 15.50 p/p
Bomba rice, secreto Ibérico, chorizo, seasonal vegetables, saffron

ARROZ MIXTO 15.50 p/p
Bomba rice, sea food, chicken, saffron,
seasonal vegetables

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

DESSERTS AND DESSERT WINES

PASTEL DE QUESO MANCHEGO CON FRUTA DE LA PASSION **NEW 6.50**

Manchego cheese cake with passion fruit

MOSCATEL LA CIGARRERA, JEREZ *Glass (100ml)*
Nicely fresh, beyond the obvious sweetness. Lots of raisins 5.50

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

W&H COLLECTION 12 Y.O. *Glass (100ml)*
"PEDRO XIMENEZ" JEREZ 5.50
12 years old. Very rich.
Ideal with chocolate and ice cream

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



TENDIDO CUATRO