

## classic tapas

Baby chorizos chilindron sauce and anise	4,90
Crispy mollet egg, squash coulis, water chestnuts and mushroom salt	6,00
Plate of iberic shaved ham	12,00
Potatoes with “brava” sauce	4,50
Spanish cheese platter with wild berry dressing	9,85
“Padrón” peppers	5,45
Melted burrata, aubergines confit, truffled mushroom duxelle and olives crumble	8,95
Creamy parmentier of duck confit and gratinated parmesan	9,30
Beef filet tartare (foie gras shavings supplement: +0,55 cts.)	10,00
Iberic chorizo croquettes served with allioli	3,85

## our chef's tapas suggestions

Ox-tail mini Burger with truffled cep mayonnaise and caramelised onion (1 unt)	3,95
Normandy-style casserole (potatoes, bacon, onion, fresh cream and grilled camembert)	6,55
Quinoa salad, celery cream, fennel, squash and parsnip chips	6,55

## our chef's tapas suggestions

Grilled scallops, peas, prawns reduction and truffled cauliflower mousse	14,80
Tarte Tatin of vegetables and caramelized walnuts, quenelle of beetroot and chives	7,10
The classic filet of beef with black pepper and dauphinoise potatoes	13,15
Cured salmon loin with avocado and jalapeño emulsion	9,85

## oriental tapas

Squid with peanut sauce, red curry emulsion, crispy papadum	8,95
Iberian pork loin tataki, soy, honey, orange and crispy onions	10,00
Indian style chicken with coriander yoghurt and cinnamon rice	9,85
Seabass, sweet & sour broth, honey, mushrooms, broccoli, cherry tomatoes and hazelnut butter	11,50
Roasted pork ribs, teriyaki sauce and honey, apple and ginger purée	10,45
Tuna tartar, avocado cream, smoked rosemary, miso and lime	10,95
Sauteed Mussels with oriental sauce	7,65

Bread: 1,10 / Bread with pressed tomato: 3,30

## rice (tapas)

The famous seafood paella 7,65

Cep risotto with foie gras shavings 7,65  
- Ask your waiter for our vegan option

## pasta (tapas)

Fresh truffle ravioli in a parmesan cream and truffle oil 8,20



## desserts

Roasted apple, strawberry mousse and banana with kalhua 5,50

Spanish cheese platter served with marmalade 9,85

Cheesecake 6,00

Cheesecake with “dulce de leche” (The best!) 7,20

Chocolate fondant (For dark chocolate lovers) 7,90

Yuzu catalan cream 6,00

Espresso martini 8,80

