

Drinks



Starters

Plate of Altanera Iberian Ham 80 g	15
Plate of cheese selection with fig jam	14
Russian salad	6 / 11
Salmorejo with quailed egg, smoked cod and jamón serrano	10
Grilled goat cheese with cous cous, fresh dates & honey nuts	11
Burrata with locally sourced tomatoes with fresh basil oil	13
César salad	13

To share

Anchovies in vinegar	9
Scrambled eggs with Iberian chorizo and Malaga raisins	10.5
Scrambled eggs with shrimps	11.5
Toasted noodles with prawns and red grilled peppers	11.5
Qtail / pout croquetas	11
Gyozas (prawns/chicken/vegetarian) with mango and orange sauce	13



Meat

Free ranged chicken breast sous-vide with baby potatoes and vegetables	14
Flamenquin (pork fried meat filled with cheese and ham)	14
Iberico pork steak sous-vide	15
Wild boar ragú with pappardelle and local cheese	15
Ibérico Secreto (“secret” cut hidden close to the shoulder)	17
100 % Ibérico Abanico (fan-shaped cut that surrounds the ribs) (250 g)	20
100 % Ibérico Presa (shoulder cut) (250 g)	22
Beef steak (380g)	25

From the sea

Fish and chips	12
Red tuna tartar	14
Fried squid	14
Octopus gallega	14
Grilled / fried octopus	17
Seabass a la plancha	17
Grilled salmon	17

Paellas

Vegetable paella	12 / p.p (min. 2 people)
Chicken paella	12.5 / p.p (min. 2 people)
Mixed paella	13 / p.p (min. 2 people)
Seafood paella	15 / p.p (min. 2 people)
Black paella	15.5 / p.p (min. 2 people)

Drinks



Tapas

Pepper, Olive, and Anchovy Skewers (Pintxos Gilda)	4.5 / 2 units
Locally sourced tomatoes with fresh basil oil	5
Salmorejo (cold tomatoe soup - with Iberian ham, quail egg and smoked cod)	4.5
Russian salad	4.5
Sautéed garlic portobello mushrooms with brioche	4
Baked provolone cheese	8
Pil-Pil prawns	9
Spanish shrimp fritters	6 / 2 units
Anchovies in vinegar	8
Anchovy with brioche roasted peppers	4
Toasted noodles with prawns and red grilled peppers	4.5
Octopus in pink sauce	5.5
Teriyaki salmon with coriander	8
Free range chicken pastry	4
Patata brava filled with minced beef and spicy sauce	4
Traditional chicken croquetas	4.5
Traditional oxtail croquetas	4.5
Spring rolls with pulled goat, garlic & mint glaze	4.5
Iberian pork brioche, shitake and truffle sauce !TAPAS COMPETITION WINNER!	11 / 2 units
Mini burger with mango sauce and jalapenos	5.5
Mini hot-dog	5.5
Baby squid in its ink	6 / 4 units
Grilled king prawn	3.5

Desserts (homemade)

Flambéed saffron and vanilla creme, Simple cheesecake, Pavlova with fruit, Chocolate coulant,
Brioche Torija (traditional Eastern Style)

5

Service 1.5 per person. Prices in €, vat incl.
If you have any type of food allergy or intolerance, ask our staff.