Drinks





To start

Plate of Altanera Iberian Ham 80 g	15
Salmorejo with quailed egg, smoked cod and jamón serrano	10
Salad with prawns, mango and avocado	14
Burrata with locally sourced tomatoes and fresh basil oil	13
Prawns carpaccio	12

To share

Russian salad	6 / 11
Toasted noodles with prawns and red grilled peppers	11.5
Oxtail croquetas	12
Gyozas (prawns/chicken/vegetarian 💎)	13

Soups

Pumpkin creamy soup with grilled portobelo mushrooms



9

Drinks





Paellas

Vegetable paella

Chicken paella

15 / per person (min. 2 people)

Mixed paella

17 / per person (min. 2 people)

Seafood paella

18 / per person (min. 2 people)

Black paella

19 / per person (min. 2 people)

Lobster paella

23 / per person (min. 2 people)

Weat

Flamenquin (pork fried meat filled with cheese and ham)

Chicken breast with baby potatoes and vegetables

14

Ibérico Secreto ("secret" cut hidden close to the shoulder)

17

From the sea

Scallops with pea purée !New!	12
Red tuna tartar	19
Grilled / fried octopus	17
Fish and chips	12
Fish of the day	17

Drinks





Tapas

Pepper, Olive, and Anchovy Skewers (Pintxos Gilda)	4.5 /2 unit
Zucchini stuffed with cream manchego cheese	7.5 /2 unit
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
Smoked sardine toast with tomato jam	6.5
Sautéed garlic portobello mushrooms with brioche	4.5
Pil-Pil prawns	9.5
Brioche with anchovy and roasted peppers	4.5
Toasted noodles with prawns	4.5
Kimchee octopus coctail	5.5
Salmon gravlax with gribiche sauce and pickled vegetables	11
Free range chicken pastry	4.5
Patata brava filled with minced beef and spicy sauce	5
Traditional Oxtail croquetas	4.5
Spring rolls with pulled goat	4.5
Iberian pork brioche, shitake and truffle sauce !TAPAS COMPETITION WINNER!	11 /2 units
Mini burger with mango sauce and jalapenos	5.5

Our desserts

Tarta Pavlova / Simple cheesecake / Chocolate cake

5.5