



fill your table with tapas...**1/2 r.****r.****100 gr****Kg**

anchovy from Santoña Special Butterfly		4,5		
banderilla Gilda ' salty, green and a little spicy'		7,5		
russian salad		9		
small potatoes with paprika oil and all i oli		8		
potatoes with spicy sauce		13		
Picasso skewer		4		
anchovies in vinegar with chips		10		
acorn-feed Iberian ham	20,5	31		
Vic Riera salami	13	20		
Joselito cured pork loin	16,5	25		
crystal bread (2 pc.)		1,5		
tasting cheeses (6 slices)		16,2		

swarovski

russian salad with anchovy		6,5		
Joselito iberian ham and fried quail egg		6,5		
avocado and salmon		6,5		
murcian salad		10		
burrata salad with pink tomato and basil		19		
bluefin tuna tartare with pistachio cold cream		31		
sea bass ceviche and coriander ice cream		30		
pickled tuna with orange and mango soup		27		
broken organic eggs with lace		31		
squid with onion		30		
grilled squid			14	140
sauteed sweetbreads and liver		17		
grilled anchovies		20		
grilled artichoke slices		18		
artichoke salad and parmesan flakes		23		

fried food

ham croquettes (piece)		3,5		
cod fritters (piece)		3,7		
battered and fried green garlic	11	17		
fried calamari	16	24		
fried red mullet	16	24		
fried artichoke slices		18		
tuna roe slice		9,5		
tuna bottarga slice		4,5		
white tuna slice		3,75		

boiled shrimp			24	240
boiled, grilled or sauteed with garlic red prawns			33	330
boiled or grilled crayfish			30	300
oyster Marennes-Oléron		7		

all the seafood and fish are brought every afternoon

allergen menu

VAT included

	1/2 r.	r.
fish dishes		
grilled red mullet		37
grilled sea bass		35
grilled hake from San Sebastian		33
meat dishes		
grilled sirloin steak		29
meatballs with wine sauce	12	18,5
beef tripe and leg	13,5	19,5
pig's trotters	13,5	19,5
garnish for meat and fish		
bakery potatoes		5,5
chips		4,5
sautéed vegetables		5,5
green salad		5,5
confit piquillo peppers		6,5
our sandwiches		
Piripi		6,5
Sento		6,5
rabioso		5,5
Iberian ham with quail egg		6,5
cheese		6
tuna roe		6,5
tuna bottarga		5,5
Lola (small beef sirloin sandwich)		23
Manolín (fried calamari small sandwich)		12
bluefin tuna mini burger		15

desserts	p.
cheese ice cream with season fruit and oporto wine	10
chocolate cake with cookies ice cream	12
apple cake with mantecado ice cream	12
cream puff pastry and caramel sauce	10
almond nougat soufflé	10
French toast with ice cream	10
cheese cake with ice cream (f,s,s)	10
chocolate supermousse, ice cream and cream(f,s,s) (2 persons)	20
ice cream mantecado	10
ice cream nougat	11
ice cream date	11

cheese selection

Amarelo. Sheep and goat. Portugal	2,7
Pesebre cured. Sheep. Cuenca	2,7
Trocha rosemary. Goat. Alicante	2,7
Aydius de ferme, Goat, French Pyrenees.	2,7
Comté. Cow. France	2,7
Gamoneu. Goat, sheep and cow. Asturias	2,7

Infusiones

Pure green tea leaves	3
Essence of vanilla rooibos and sunflower petals	3
Rooibos Chai Bazaar with spices from the Orient (Rooibos, ginger, cardamom, cornflower, cinnamon and cloves)	3
Herbal Digest (Mint, star anise, chamomile, fennel, and licorice)	3
Refreshing Mint	3
Cool Mojito (Green tea, citronella, mint, lemon peel)	3
Gin & Tonic (Juniper, lemon, ginger, orange, cardamom and citronella)	3
Belgian biscuit (Black tea, cinnamon, anise, cloves, ginger and sunflower)	3
Chamomile	3
Linden	2,50
Pennyroyal	2,50
black tea	2,50

Cafés

Mild Coffee 100% Arabicas	2,8
Coffee Medium Firenze Blend of Arabicas and Robustas	2,8



allergen menu

VAT included

Sweet and fortified wines

Sherry wines

	GLASS
Palo cortadao, Península, Bodega Loustau	6,5
Amontillado, VORS, Bodega Tradición	11
Oloroso, VORS, Bodega Tradición	11
Palo Cortado VORS, Bodega Tradición	16

Montilla-Moriles

Oloroso, Gran Barquero	7
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Fondillón

Brotos, Fondillón 64 y 70	9
Mgwines, Fondillón	13
Recóndita Armonía Fondillón	21

Oportos

Taylor's 20 años	11
<u>White Oporto with ageing</u>	
Andresen 10 años	10

Madeiras

Malvasía, Colheita 1997	9
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Moscatel de Setúbal

Alambre 20 años	11
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Carcavelos

Villa Oeiras 15 años	8
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Sweet wine from Alicante

Casta Diva Cosecha Miel	6
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Pedro Ximénez

Pedro Ximénez VOS, Bodega Tradición	15
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