



MEAT TAPAS

- 3 DEDOS DE SOLOMILLO**
Grilled beef tenderloin, perfectly cooked, served with rosemary sherry sauce
- 15 DATILES CON BACON**
Dates wrapped in crispy bacon, served hot
- 21 TAPA DE SOLOMILLO**
24-hour-aged beef tenderloin (125g) on sherry sauce, with rosemary potato gratin and grilled vegetables
- 24 CARPACCIO**
Delicate marinated beef carpaccio with rocket and parmesan
- 42 ALBONDIGAS**
Juicy meatballs in a spicy tomato sauce
- 54 CROQUETAS DE JAMO**
Crispy ham croquettes, golden fried
- 67 CHORIZO AL VINO**
Spanish paprika sausage in white wine, cooked
- 68 PINCHO MALLORQUIN**
Hearty minced meat skewer with zucchini, yellow bell pepper, and honey
- 77 PICA DE POLLO**
Chicken pieces in a crunchy style, served with a mildly spicy cream dip
- 97 PINCHO GRATINADO**
Jamon Serrano and raclette cheese on toast, gratinated
- 352 RACION DE SOLOMILLO**
Premium beef tenderloin (200g) aged for 24 hours in sherry, with rosemary potato gratin and grilled vegetables
- 350 CHICKEN WINGS**
Our crispy chicken wings, slightly spiced



FISH TAPAS

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- 1 TAPA DE PAELLA**
Valencian paella with chicken, mussels, squid, prawns & vegetables
- 8 BABY CALAMARI**
Tender baby squid, calamari, and sea salt tentacles
- 44 GAMBAS AL AJILLO**
King prawns in garlic and chili in olive oil
- 47 GAMBAS EN NIDO**
Tender prawns in crispy potato nests
- 499 GAMBAS AL HORNO**
King prawns grilled with garlic
- 62 RABAS EMPANADAS**
Crispy breaded calamari and aioli
- 63 CHIPIRONES FRITOS**
Tender baby calamari with lemon
- 73 CEVICHE DEL MAR**
Peruvian fish tartare marinated in lime juice with mango, cucumber, and coriander
- 74 BOQUERONES FRITOS**
Crispy fried sardines



VEGGIE-TAPAS

- 14 SETAS A LA PLANCHA**
Warm grilled mushrooms
- 22 CROQUETAS DE BONAITO**
Sweet potato croquettes with mango chili sauce
- 28 VERDURA A LA PLANCHA**
Fresh, warm grilled vegetables
- 41 QUESO FRITO**
Fried cheese in a crispy crust with sweet and spicy sauce
- 59 PATATAS BRAVAS**
Crispy potato wedges with fiery tomato aioli
- 61 PATATAS EIVISSA**
Rosemary fries with Mojo sauce
- 83 PIMIENTOS RELLENOS**
Small, spicy paprika boats with homemade herb cream

SALADS Customize your salad to your liking

- 311 ENSALADA MIXTA GRANDE:**
Large mixed salad with iceberg lettuce, romaine, rocket, tomatoes, cucumbers
- 314 + FETA CHEESE, OLIVES, RED ONIONS**
- 312 + GRILLED CHICKEN BREAST**
- 314 + GRILLED PRAWNS**
- 315 + MARINATED BEEF STRIPS**
- 310 SMALL SIDE SALAD**



COLD TAPAS

- 18 ACEITUNAS VERDES**
Green olives in extra virgin olive oil for authentic enjoyment
- 19 ACEITUNAS FRITAS**
Crispy fried green olives
- 29 BOQUERONES EN VINAGRE**
Sardines marinated in vinegar, onions, and olive oil
- 81 ENSALADA DE POLLO**
Chicken salad with tomato, rocket, and avocado in fresh lime dressing
- 94 ENSALADA DE COUSCOUS**
Couscous salad with fresh herbs, cucumber, and lemon dressing
- 100 JAMON SERRANO**
Spanish ham, 24-month matured
- 102 QUESO DE LOS CAMEROS**
Semi-aged sheep cheese with delicate aroma
- 108 ALLIOLI**
Creamy garlic and olive oil sauce
- 111 TABLA DE EMBUTIDOS**
Spanish sausage board with Jamon Serrano, Chorizo, and Salchichon
- 126 TACO CHILI DE POLLO**
Taco Chili con Pollo, grilled chicken with avocado, chili, and tomato salsa
- 9007 CANASTA DE PAN**
Fresh and crispy bread basket

DESSERT

- **CREMA CATALANA**
Caramelized vanilla cream in the style of Juan Amador
- **LA CAMISA NEGRA**
Unresistable chocolate tart with vanilla ice cream
- **CHURROS CON CHOCOLATE**
Spanish donut sticks with hot chocolate sauce
- **TARTUFO DI PISTACCHIO**
Pistachio almond ice cream
- **COCO RELLENO**
Half coconut shell filled with coconut ice cream