

DEPUIS



2014

## LES ASSIETTES

|                                                                     |    |
|---------------------------------------------------------------------|----|
| <b>Jambon pata negra 36 mois</b>                                    | 15 |
| <b>Jambon pata negra Bellota 42 mois</b>                            | 20 |
| <b>Assortiment charcuterie ibérique</b>                             | 17 |
| <i>Jambon ibérique 36 mois, chorizo, saucisson, lomo de Bellota</i> |    |
| <b>Assortiment charcuterie Bellota</b>                              | 22 |
| <i>Jambon Bellota 42 mois, chorizo, saucisson, lomo de Bellota</i>  |    |
| <b>Jambon ibérique 36 mois + fromage</b>                            | 20 |
| <i>Jambon ibérique 36 mois, brebis</i>                              |    |
| <b>Jambon Bellota 42 mois + fromage</b>                             | 25 |
| <i>Jambon Bellota 42 mois, brebis</i>                               |    |
| <b>Cecina de Leon IGP</b>                                           | 12 |
| <i>Jambon de boeuf fumé</i>                                         |    |

|                                      |    |
|--------------------------------------|----|
| <b>Fromage de chèvre</b>             | 17 |
| <i>Catalogne</i>                     |    |
| <b>Fromage de brebis</b>             | 12 |
| <i>Valladolid</i>                    |    |
| <b>Fromage de vache fumé</b>         | 13 |
| <i>Galice</i>                        |    |
| <b>Fromage de brebis à la truffe</b> | 17 |
| <i>Valladolid</i>                    |    |
| <b>Le cremoso, brebis crémeux</b>    | 14 |
| <i>Caceres</i>                       |    |
| <b>Assortiment de 4 fromages</b>     | 18 |
| <i>Brebis, fumé, truffé, chèvre</i>  |    |
| <b>Assortiment des 5 fromages</b>    | 23 |

## LES TAPAS

|                                         |      |
|-----------------------------------------|------|
| <b>Poulpe à la Gallega</b>              | 14.9 |
| <b>Rabas</b>                            | 7    |
| <b>Croquetas chipirons à l'encre x6</b> | 7    |
| <b>Patatas bravas</b>                   | 7    |
| <b>Œufs brouillés à la truffe</b>       | 9    |
| <b>Moules gratinées</b>                 | 12.9 |
| <b>Piments verts de Navarre</b>         | 6    |

|                                            |           |
|--------------------------------------------|-----------|
| <b>Croquetas au jambon ibérique x6</b>     | 7         |
| <b>Croquetas au jambon Premium x6</b>      | 9         |
| <i>Jambon ibérique, chapelure Panko</i>    |           |
| <b>Secreto ibérique de cochon noir</b>     | 14.9      |
| <i>Viande de cochon noir grillée 170gr</i> |           |
| <b>Tortilla 1 part / entière</b>           | 2.50 / 16 |

## LES TAPAS FROIDES

|                                      |     |
|--------------------------------------|-----|
| <b>Ration d'olives de Cortijo</b>    | 2.5 |
| <b>Guindillas (piparras)</b>         | 3.5 |
| <b>Pan con tomate x4</b>             | 4   |
| <b>Terrine au piment d'espelette</b> | 7.2 |

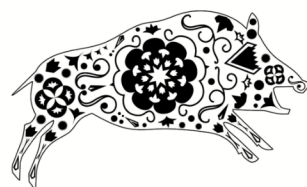
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| <b>Sobrasada de Mallorca</b>          | 6.5 |
| <b>Boquerones (anchois vinaigrés)</b> | 8   |
| <b>Anchois premium d'exception</b>    | 10  |
| <i>Cantabrico</i>                     |     |

## ACCOMPAGNEMENTS

|                                 |     |
|---------------------------------|-----|
| <b>Portion de frites maison</b> | 4.5 |
| <b>Salade verte</b>             | 3.5 |

## DESSERTS

Voir l'ardoise...



Les prix sont exprimés en euros, taxes et service compris / Origine viande porcine et bovine : Espagne

SINCE



2014

## PLATTERS TO SHARE

|                                              |    |                                            |    |
|----------------------------------------------|----|--------------------------------------------|----|
| <b>Iberian Ham (aged 36 months)</b>          | 15 | <b>Cheese Plate - Plain (Sheep Milk)</b>   | 12 |
| <b>Iberian Ham Bellota (aged 42 months)</b>  | 20 | <b>Cheese Plate - Smoked (cow Milk)</b>    | 13 |
| <b>Iberian Charcuterie Platter</b>           | 17 | <b>Cheese Plate - Truffle (Sheep Milk)</b> | 17 |
| Ham, Chorizo, Sausage, Lomo (aged 36 months) |    | <b>Mature Cream Cheese (Sheep Milk)</b>    | 14 |
| <b>Bellota Charcuterie Platter</b>           | 22 | <b>Cheese plate (Goat Milk)</b>            | 17 |
| Ham, Chorizo, Sausage, Lomo (aged 42 months) |    | <b>Assorted 4 Cheese Platter</b>           | 18 |
| <b>Iberian Ham 36 months + Cheese</b>        | 20 | Plain, Smoked, Truffle, Goat               |    |
| Ham aged 36 months + sheep cheese            |    | <b>Assorted 5 cheese platter</b>           | 23 |
| <b>Iberian Ham 42 months + Cheese</b>        | 25 |                                            |    |
| Bellota aged 42 months + sheep cheese        |    |                                            |    |
| <b>Cecina</b>                                | 12 |                                            |    |
| Beef ham, smoked                             |    |                                            |    |

## HOT TAPAS

|                                                                                                            |      |                                                                            |           |
|------------------------------------------------------------------------------------------------------------|------|----------------------------------------------------------------------------|-----------|
| <b>Galician-style Octopus</b>                                                                              | 14.9 | <b>Croquettes with Iberian Ham x6</b>                                      | 7         |
| <b>Fried calamari</b>                                                                                      | 7    | <b>Croquettes Premium with iberian Ham x6</b>                              | 9         |
| <b>Béchamel Squid Croquettes x6</b>                                                                        | 7    | Panko breadcrumbs                                                          |           |
| <b>Bravas Potatoes</b>  | 7    | <b>Iberian Pork Steak</b>                                                  | 14.9      |
| <b>Scrambled eggs with truffle</b>                                                                         | 9    | Flavorful and tender cut of meat grilled and served as finger- sized bites |           |
| <b>Green peppers from Navarre</b>                                                                          | 6    | <b>Spanish omelette slice/ whole</b>                                       | 2.50 / 16 |
| <b>Gratinated mussels</b>                                                                                  | 12.9 |                                                                            |           |

## COLD TAPAS

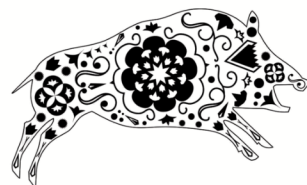
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| <b>Cortijo Olives</b>             | 2.5 | <b>Sobrasada from Mallorca</b>          | 6.5 |
| <b>Basque Green Chillis</b>       | 3.5 | <b>Anchovies (marinated in vinegar)</b> | 8   |
| <b>Bread with tomato x4</b>       | 4   | <b>Anchovies</b>                        | 10  |
| <b>Pâté with Espelette pepper</b> | 7.2 |                                         |     |

## SIDES

|                              |     |
|------------------------------|-----|
| <b>French Fries Homemade</b> | 4.5 |
| <b>Green salad</b>           | 3.5 |

## HOMEMADE DESSERTS

Refer to Black boards  
or ask us.



Prices are stated in euros, including taxes and service / Origin of pork and beef: Spain