

TAPAS

4 banderilla skewers (v)	20
Signature pan con tomate (v)	20
Pickled mussels in escabeche with sherry vinegar and onions	29
4 croquetas: chicken   mushrooms   ham (v) (p)	38/40/50
2 bombas: beef   seafood	42/45
Potato bravas (v)	35
Prawn al ajillo	70
Beef meatball stew with cuttlefish	37
Padron peppers with rock salt (v)	33
Spanish omelet with piquillo peppers (v)	30
Fried calamari with spicy mayonnaise	49
Octopus galician style, potatoes and pimenton	45
Chicken wings with mojo picon	39

STARTERS

Vegetable escalivada on farmers bread + anchovies (v)	42/65
Baby spinach with cabrales cheese, caramelized walnuts and quince (v)	52
Broken eggs: mushrooms   cecina   ham (v) (p)	41/50/72
Iberico cold cuts platter (p)	105
Iberico ham cold cuts platter (p)	160
Tomato salmorejo with hard boiled eggs or air-dried beef	32
Spanish cheese selection: manchego   idiazabal   mahon	95

PAELLA | FIDEUA

25 MINUTES

Grilled vegetables and mushrooms paella (v)	60
Black rice with calamari, prawns and clams	99
Brothly rice with lobster	175
Seafood fideua with allioli, cuttlefish and prawns	105
Valencian paella with chicken, artichokes and butter beans	90

MAINS

SERVED WITH 1 SIDE OF YOUR CHOICE

Grilled seabass with asparagus and romesco sauce	125
Catch of the day   a la donostiarra	
Suquet monkfish and langoustine fisherman’s stew	145
Corn-fed chicken, roasted garlic puree and parsley sauce	72
Chuleton prime ribs   1 kg   sharing	420
Milk fed lamb with potatoes	115

SIDES (V)

Mashed potatoes with extra virgin oil	30
Sauteed spinach with raisins and pine nuts	30
Grilled vegetables with romesco sauce	30
Heirloom tomato salad with olives	30
Home-made fries	30

DESSERTS (V)

Churros with: chocolate   caramel	42
Crème catalana with carquingolis	38
Hot bread parcel with chocolate, olive oil and salt	38
Pears cooked in red wine (a)	38
Torrija with vanilla ice cream	38

