

Beautiful Things...

Para Empezar:

Plato Iberico (P)	85
<i>Different types of pork charcuterie, home – made potato crisp wall with a green salad, Spanish olives and gherkins.</i>	
Paleta de Quesos Espanoles (N)	65
<i>Our selection of Spanish Cheese. Complements perfectly with a glass of wine or three.</i>	
Padron Peppers (V)	29
<i>Exquisite and with a tang and some may have a fang. Padron peppers, sour cream with cream cheese and sesame oil.</i>	
Tortilla Espanola	45
<i>Traditional spanish omlette, eggs, potatoes and onions.</i>	

Empanadas De Ternera / Beef Puff Pastry (A)	39
<i>What could be better than good beef? Beef with alcohol! Mozzarella, Emmenthal, garlic, coriander, white wine, beef bacon in a home-made pastry shell.</i>	
Empanadas De Pisto / Ratatouille Puff Pastry (A)	39
<i>Home-made ratatouille, white wine, jerez vinegar with garlic, basil creamy sauce.</i>	
Fresh Prawns al Ajillo (A)	65
<i>Fresh prawns, garlic, white wine, fresh chilli, parsley and salmon crisp.</i>	
Montadito de Ternera	75
<i>Beef tenderloin on a bed of spinach which is under a baguette, with bernaïse sauce and padron pepper.</i>	

Tapas Autenticas

Crispy Amazonica (N)	25
<i>Crispy, crunchy and just perfect with a drink. Beetroot, potato, parsley, carrot, onion and parsnip chips with almonds in soy sauce.</i>	
Pan Tumaka (V)	25
<i>Find out why everyone is eating this in Barcelona. Home-made bread, garlic, basil, tomatoes, with drizzle of olive oil.</i>	
Croquetas De Pavo / Turkey Croquettes	35
<i>Delicious. Turkey ham, pickled shallot, basil, flour, truffle oil, onion and yellow paprika alioli.</i>	
Croquetas De Queso / Beetroot and Goat Cheese Croquettes (V)	39
<i>Goat cheese, beetroot, garlic thyme, salad mix, flour with our home-made gazpacho sauce.</i>	
Pollo Loco (N)	35
<i>We didn't use grandmother's recipe because this one is better. Smoked chicken, mayonnaise, mushrooms, green onion, croutons, almonds and pea seedlings.</i>	
Pollito Moruno	45
<i>Chicken Kebabs A La Spain. Marinated chicken skewers and our home-made Mojo sauce straight from Las Palmas.</i>	
Escalibada de Tuna Tapa (A)	45
<i>Tuna, baked red peppers, fennel, balsamic caviar, black olive vinegar with maple syrup, lime and honey dressing.</i>	

Tapas Modernas

Beef Bacon or Mushroom Potato Skins	45
<i>Scrumptious! Our healthy version of the classic potato skins. Beef strips, shredded mozzarella and baked potato, or mushrooms dipped in balsamic vinegar, Jerusalem artichoke purée, green onion and baked potato.</i>	
Sevillian Spring Salad (N)	29
<i>Fresh, many shades of green and red, but just one type of delicious. Cherry tomatoes, radishes, spinach, cheese, chives, mini asparagus, cucumber, parsley pesto and home-made caviar of balsamic vinegar.</i>	
Baked beetroot with carrot and pumpkin puree (V)	40
<i>Beetroot, homemade cottage cheese, marinated pumpkin, parsnip chips with pumpkin puree.</i>	
Tuna Tumbada	50
<i>Perfectly cooked fresh tuna wrapped in a bed of seeds, quail eggs, dill, fennel and coriander, baked red peppers in a lime and chilli dressing.</i>	
Smoked Salmon with Pumpkin (N)	55
<i>Perfectly cooked, just the right shade of pink. Smoked salmon, baked pumpkin, cheese, black pesto, almond petals, leek flour and brussels sprouts.</i>	
Ensalada de Lentejas	45
<i>Our own purple and green jungle. Lentils, zucchini, red capsicum, red onion, walnuts, feta cheese and beetroot.</i>	
Fried Mozzarella	50
<i>Our version of the Mozzarella sticks with gazpacho sauce.</i>	

*Allergens contained in menu

(A) – Alcohol, (N) Contains Nuts, (P) Contains Pork, (V) Vegetarian
10% Municipality Tax included

Beautiful Things...

Platos Principales

De La Tierra:

Conejo con Patatas	85	Beef Short Ribs	110
<i>Slowly cooked rabbit with parsley and coriander resting on a bed of potatoes.</i>		<i>Slowly cooked beef short ribs, with chipotle, lime, bay leaves and ground cloves resting on a thyme and lime risotto.</i>	
Hamburguesa New Yorkina	65	Chuletitas de Cordero	90
<i>A classic beef burger, with beef bacon and french fries.</i>		<i>Grilled lamb on a sofa of mashed vegetable puree</i>	
Solomillo de Ternera	130	Medio Pollo Asado	75
<i>Tenderloin steak, garlic spinach with peppercorn sauce.</i>		<i>Roasted chicken, fresh spinach leaves, tomatoes in a light honey lemon sauce.</i>	

Del Mar:

Mejillones a la Marinera (A)	65	Salmon Ahumado con lentejas	80
<i>Mussels in a garlic tomato sauce, white wine and capers.</i>		<i>Salmon on a cushion of lentils, cauliflower and celery.</i>	

PASTA Y ARROCES:

Thyme and lime Risotto	75	Gnocchi	70
<i>A refreshing risotto with thyme and lime.</i>		<i>Fluffy potato dumplings, fresh basil, parmesan and feta cheese with a tomato, sweet pepper sauce.</i>	
Chorizo Spaghetti	70	Fettuccine a La Green	75
<i>Shallots, beef chorizo, home-made spaghetti, roasted peppers, parsley and parmesan cheese.</i>		<i>Green peas, asparagus, spinach, parsley, edam and parmesan cheese</i>	

ACOMPANIANTES:

French Fries	20
Mashed Potatoes	20
Rosemary Potatoes	20
Garlic Spinach	20
Grilled Vegetables	29
Spanish Olives	20
Nuts with spices	20

POSTRES:

Carrot Cheesecake	35
Plum with a Twist (A)	25

*Allergens contained in menu

(A) – Alcohol, (N) Contains Nuts, (P) Contains Pork, (V) Vegetarian

10% Municipality Tax included