

COLD TAPAS AND STARTERS

<i>Tomato salad with tuna belly</i> ☒	12.50 €
<i>Little palm heart with smoked salmon and balsamic vinaigrette</i> ☒	12.75 €
<i>Cordovan Salmorejo with Iberian ham</i>	5.75 €
<i>Avocado salad with shrimp , tomato and coriander</i> ☒	7.25 €
<i>Spanish cured iberico ham</i> ☒	9.75 €
<i>Iberian assortment</i> ☒	8.75 €
<i>Homemade Russian salad with tuna (potato salad)</i> ☒	5.75 €
<i>Cured Manchego sheep cheese Boffard</i> ☒	6.50 €
<i>Pate mousse with port (homemade)</i> ☒	5.50 €
<i>Homemade pickled tuna</i> ☒	8.75 €
<i>Salmon tartar with soft soy and sesame</i> ☒	13.75 €

HOT TAPAS AND STARTERS

<i>Fried black pudding from Burgos</i>	6.25 €
<i>Chistorras de navarra</i> ☒	5.75 €
<i>Portobello mushroom sautéed with ham and garlic</i> ☒	6.25 €
<i>Padron peppers</i> ☒	5.75 €
<i>Ham croquettes home made</i>	5.75 €
<i>Red peppers au gratin with Idiazabal and Iberian ham</i> ☒	8.50 €
<i>Garlic prawn casserole</i> ☒	14.25 €
<i>A bit spicy tiger mussels</i>	2.00/u. €
<i>Tripe at Madrilean style</i>	7.75 €
<i>Fried camembert with tomato marmelade</i>	6.75 €
<i>Iberian sirloin with sherry sauce</i>	9.75 €
<i>Wrinkled potatoes with mojo picón</i> ☒	5.50 €
<i>Andalusian fried squid</i>	15.50 €
<i>Iberian pork secret with Pedro Ximenez reduction</i> ☒	10.00 €

