



In Tapas, we pay tribute to the richness of national cuisine, exalting its products and culture. We passionately transform the most emblematic recipes of our country, endowing them with our unique stamp, imbued with the warmth and magic of our wood-fired oven.

Tapas Bar

VARIETY OF IBERIAN CHARCUTERIE

Chorizo, Salchichón and Lomo
Ibérico Gran Reserva | **32 €** | 🌾 🥄

Hand-Carved Iberian
Acorn-Fed Ham | **36 €** | 🌾 🥄

Our charcuterie are served with
“cristal” bread and tomato

NATIONAL CHEESE PLATTER

As cheese lovers, we are dedicated to exploring the variety of artisanal cheesemakers in our nation. In this selection, we highlight a carefully selected range of products made from cow's, sheep's and goat's milk, honoring the rich cheese-making traditions of each Spanish region. Do not hesitate to consult with our team to discover our suggestions of the day.

Platter of 3 cheeses | **21 €** | 🌾 🥄 🥄

Platter of 5 cheeses | **32 €** | 🌾 🥄 🥄

Our cheese boards are served
with nuts, fruit and bread

TAPAS

Ensaladilla | 18 € | 🌿 🍷 🍷 🍷 🍷 🍷 🍷

With fatty tuna belly and kimchi

Puntillas | 16 € | 🍷 🍷 🍷 🍷

Baby squid deep fried with citrus mayo

🌿 **Gazpacho | 14 €** | 🍷 🍷 🍷

Emulsified Gazpacho, celeriac,
Cherry tomatoes & crispy bread

Atún Rojo | 20 € | 🍷 🍷 🍷

Tuna tartar with almond “ajo blanco”

🌿 **Coliflor | 16 €** | 🍷 🍷

Pil-pil style with aromatic herbs oil

🌿 **Bravas | 14 €** | 🍷 🍷 🍷

Thousand layers potatoes, spicy sauce
and roasted garlic mayonnaise

Croquetas | 16 € | 🍷 🍷 🍷

100% acorn fed ham croquettes

Ensamada | 16 € | 🍷 🍷

Grilled Mallorcan puff-pastry
with sobrasada, foie & figs

Gamba Roja | 14 € | 🍷 🍷 🍷 🍷

Red prawns “al ajillo”, garlic bread,
chilli emulsion & garlic chips

Codillo | 18 € | 🍷 🍷 🍷

Ham hock terrine, brioche bread,
Iberian ham & pickled chillies

Bacalao | 18 € | 🍷 🍷 🍷 🍷

Basque style with Manchego
and hazelnut crust

Pluma Ibérica | 20 € | 🍷 🍷

Iberian pork feather-loin, with citrus
potato purée, chimi-churri & crispy leeks

Papas | 12 € | 🍷 🍷 🍷

Wood roasted Mallorcan new potatoes
with duo of Canary Islands “mojos”

Octopus | 22 € | 🍷 🍷

Wood-fired with creamy potato purée,
and smoked paprika “de la Vera” caviar

Cheek | 20 € | 🍷 🍷

Beef Cheek slow-cooked in Rioja wine,
mole and butter beans purée

Burger | 14 € | 🍷

Mini Beef Burger chef’s choice

PRESERVES

Gildas | 4 € | 🍷 🍷

Skewered anchovie, piparra & olive

Anchoas | 24 € | 🍷

Preserved Codesa anchovies, limited edition

DESSERTS

Apple Tatin | 12 € | 🌾 🍷 🍶

Cooked at two temperatures

Rice Pudding | 12 € | 🌾 🍷 🍶

With three-milk mousse and lemon puree

Mille-Feuille | 12 € | 🌾 🍷 🍶

Of “tocinillo de cielo” with creamy olive oil

Choco Thai | 12 € | 🌿

70% chocolate, coconut,
maracuyá, mint and nuts



