

# Buenas noches y bienvenidos

Why not start with something to drink while looking at the menu?

## ENTRANTES

Something to start with

Pan con aceite de oliva .....	35
<i>Bread, olive oil</i>	
Nuestras Olivas.....	65
<i>Boquerias marinated olives</i>	
Piquillo carrascal .....	83
<i>Charcoal-grilled, hand-peeled piquillo peppers from Extremadura with deep sweetness and smoky flavor</i>	
Almendra Marcona.....	65
<i>Maracona almonds</i>	
Boquerones.....	85
<i>Boquerones, piquillo paprika, lemon, Judión beans, pan cristal</i>	
Gildas .....	39/st
<i>Anchovy skewers, olives, piparra</i>	
Banderillas (pickles) .....	25/75
<i>Per piece / Whole jar</i>	

## TABLÓN BOQUERIA

Cold cuts and cheeses and a bunch of other delicious things that we love. Ask the staff which products are on the plate.

**395KR**

## OSTRAS

Oysters served with shallots vinaigrette and lemon

Fine de clair N.4 .....	38/pc
Half dozen .....	210
Whole dozen .....	415

## CHARCUTERÍA

Charcuterie

Cecina de Rubia Gallega	175
<i>Galician beef. Cured 24 months</i>	
Chorizo Ibérico de Bellota	95
<i>Ibérico sausage, garlic, pimenton de la vera</i>	
Pata Negra de Bellota	235
<i>Ham from Ibérico pigs raised on acorns. Cured 46 months</i>	
Salchichon de Peyes	95
<i>Cured "peasant sausage" with white mold</i>	
Serrano Gran Reserva	135
<i>Aged 18 months</i>	
Tabla de charcutería	295
<i>Platter with chorizo, serrano, salchichon and cecina</i>	

## QUESOS

Cheese

Manchego 95	
<i>Unpasteurized sheep cheese</i>	
Prado Lambón	115
<i>Pasteurized cow's milk cheese, aged 24 months. The cheese is made from fresh milk from green-grazing Galician cows</i>	
Moluengo	110
<i>Ash-rolled goat roll from La Mancha. With milk from the producer's own goats, it gets its own nice subtle and elegant character</i>	
La Peral	86
<i>Pasteurized blue cheese (goat and cow)</i>	
Degustación de Quesos	292
<i>Platter with Manchego, Prado Lambón, Moluengo, La Peral, sea salt crispbread and quince marmalade</i>	

Just like in Spain, the food arrives at the table when it's done. We recommend 3-5 tapas per person

## VEGETARIANAS

Vegetarian

Pan con tomate .....	75
<i>Pan Cristal, marinated tomatoes</i>	
Pimientos de Padrón .....	83
<i>Fried pimientos, chili salt</i>	
Alcachofas fritas .....	135
<i>Fried artichoke, grated manchego, gremolata, aioli</i>	
Tortilla Española .....	92
<i>Traditional spanish omelette</i>	
Aguacate .....	135
<i>Avocado creme, corn tortilla, chimichurri, pickled silver onions, tomaso, lime</i>	
Patatas Bravas .....	85
<i>Fried potatoes, hot tomato sauce, aioli</i>	
Queso de Cabra.....	125
<i>Deep fried goat cheese, beetroot cream, almonds, flower honey</i>	
Burratina .....	125
<i>Watermelon, pomegranate, pistachio, lime, mint</i>	
Maíz Frito.....	125
<i>Fried corn, manchego cream, chili popcorn</i>	
Hummus de tomate.....	118
<i>Tomato hummus, baked peaches, sesame, pimento, sourdough bread, feta cheese</i>	
Croquetas de rebozuelos.....	115
<i>Chanterelle croquettes, payoyo, chervil</i>	

## SOMETHING TO DRINK?

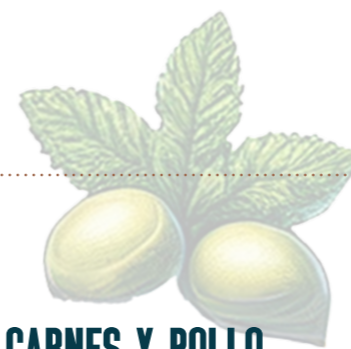
Check out our wine list! We are happy to help you choose!

## PESCADOS Y MARISCOS

Fish & Shellfish

Calamares a la Andalucía .....	135
<i>Fried squid, aioli, lime</i>	
Mejillones .....	115
<i>Moules, white wine, parsley, cream, shallots, chorizo</i>	
Cigalitas .....	165
<i>Lobster, lemon browned butter, roasted garlic</i>	
Atún .....	145
<i>Tuna, tomato, olives, lime, chili</i>	
Langosta .....	189
<i>Lobster, trout roe, brioche, lemon cream, thyme</i>	
Gambas al pil-pil .....	168
<i>Peeled gambas, garlic, chilli, white wine, baguette</i>	

## TAPAS



## CARNES Y POLLO

Meat & Poultry

Taco de Pollo .....	105
<i>Chicken tortilla, coriander mayonnaise, onion, pickled chili</i>	
Sobrasada de Mallorca .....	122
<i>Honey, pine nuts, rosemary, baguette</i>	
Croquetas de Ibérico.....	86
<i>Fried croquettes with Iberico meat, aioli, rosemary</i>	
Cerdo frito .....	89
<i>Pulled pork fritters, aioli, pickled red onion, coriander</i>	
Hamburguesa (Txuleta).....	115
<i>Braised beef, gruyere, truffle mayonnaise, caramelized onions</i>	
Secreto de Ibérico.....	145
<i>Salsa macha, peppers, chicharones, smoked pimento</i>	
Tartar .....	135
<i>Beef tartar, zatar, mustard, capers, onion</i>	
Pinchito de solomillo.....	155
<i>Grilled sirloin steak, pico de gallo, chimichurri</i>	
Chuletitas de Cordero.....	169
<i>Rack of lamb, pisto, rosemary</i>	



## CARABINEROS

The king of prawns which is an explosion of flavour. Fished in deep Atlantic waters off the southwest coast of Spain. Don't forget to suck the rum out of the shrimp's head. A must for all seafood lovers!

**295 KR/PC**

## RACIONES

Larger dishes perfect to shared at the table

## PAELLA BOQUERIA

The pride of the house and a dish steeped in tradition. There are as many opinions about paella as there are grains of rice in Spain. We always cook our paella on bomb rice, the rice is allowed to simmer in a suitable stock. (min 2 pers. 30 minutes)

Paella Marisco.....	375/pp
<i>Shellfish</i>	
Paella con Pollo a la brasa.....	335/pp
<i>Grilled chicken</i>	

## A LA BRASA

From the grill

Tomahawk .....	1495
<i>800 g Wagyu, Carrara 640, Japanese black/Black Angus, Australia</i>	
Chuletón .....	895
<i>500g dry aged entrecôte on its bone, Angus by Miquel Vergara, Salamanca, Spain</i>	
Wagyu .....	595
<i>150g, Snake River, USA</i>	
Secreto de Ibérico.....	335
<i>150 g, the tenderest part of the Iberico pig, Spain</i>	
Chistorra de Navarra.....	295
<i>300 g Basque fresh sausage from the province Navarre, Spain</i>	
Fresco del día .....	Today's price
<i>Catch of the day. Ask your waiter.</i>	

## ACOMPAÑANTES

Sides

Espinacas trufadas.....	65
<i>Truffle stewed spinach</i>	
Ensalada de tomate ahumado.....	55
<i>Smoked tomato salad</i>	
Papas fritas con trufa.....	115
<i>Fries with truffle mayonnaise</i>	
Verduritas a la brasa.....	92
<i>Grilled primers</i>	
Polenta con rebozuelos.....	82
<i>Polenta and chanterelles</i>	
Ensalada verde .....	75
<i>Citrus-dressed green salad</i>	

## PULPO FRITTO

Whole fried squid, approx. 700 g. Served with pan crisal, pico de gallo, aioli and grilled lemon

**595 KR**

## COCHINILLO

Night-baked 1/4 suckling pig from Segovia España

**595 KR**

## SALSAS

Sauces

Mojo rojo .....	38
<i>Traditional Spanish paprika cream</i>	
Mayonesa de trufa.....	48
<i>Truffle mayonnaise</i>	
Salsa verde .....	45
<i>Herb sauce</i>	
Chimichurri .....	45
<i>Green herb salsa</i>	
Salsa de vino tinto e ibérico .....	55
<i>Red wine sauce flavored with patanegra</i>	
All i Oli .....	38
<i>Aioli</i>	



Pssst...

Don't forget to ask for our dessert menu! You don't want to miss it!

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