

IBÉRICO

CHORIZO BELLOTA 100% IBÉRICO

A bold Spanish classic- cured pork sausage, smoked paprika, garlic

JAMÓN IBÉRICO DE BELLOTA

Cured 24Months IBÉRICO Shoulder

MAKE IT PLATTER

Iberico paleta and chorizo, gherkin



TAPAS

MARINATED MIX OLIVES

Kalamata, green olives with evoo, rosemary and chilli

OSTRA FRESCA / OSTRA 'A LA BARSA'

Prefer fresh oyster or barbecue one with escabeche sauce

HOMEMADE SOURDOUGH

Made with whole wheat 36 hours fermented

PA AMB TOMÀQUET

4 pcs

Toasted sourdough with garlic and grated tomato

JAMÓN IBÉRICO CROQUETTES

Creamy béchamel sauce with melting ham, coated in a crispy potato

CANTABRIAN ANCHOVIES

4 pcs

A tasty tapa of anchovies marinated in olive oil, piparras pepper

PADRÓN PEPPER

Surprise with every bite, mild, smoky

HABAS TIERNAS CON CHORIZO

Stew baby broad bean with chorizo, pork belly, confit artichoke

FRESH MUSSEL ' ANCHOVY MEUNIÈRE '

Steam fresh mussels in anchovies butter sauce

GAMBAS AL AJILLO

Classic Spanish garlic prawns, smoked potato foam, sweet paprika



\$24

\$38

\$52

\$6

\$9 / \$10

\$12

\$12

\$7 / pc

\$18

\$18

\$28

\$30

\$34

RICE & PASTA

FOR SHARING

PASTA PUNTALETTE

Creamy pasta with parmesan cheese, green asparagus and sautéed portobello mushrooms

FIDEUÁ DE VERDURAS

Paella made with toasted pasta , served with seasonal vegetables

FIDEUÁ DE PESCADO

Paella make with toasted pasta , served with seafood

PAELLA - SEASONAL VEGETABLES

Served with roasted vegetables

PAELLA - MEDITERRANEAN SEAFOOD

Served with sea bass & shrimps

LOBSTER ARROZ MELOSO

Barbecue whole lobster with silky, rich seafood- flavoured rice



\$36

\$42

\$52

\$42

\$58

\$82



DISHES FROM THE MEDITERRANEAN SEA

HAPPY EGGGGG

Born from a happy chicken' pumpkin purée, truffle sabayon, jamón

BURRATINA & TOMATO

Creamy cheese with tomato, lemon foam, aged balsamic

PULPO DE GALICIA

Octopus 'A la plancha ' potato, sweet corn sobrasada sofrito

IBERICO PORK RIBS

Roasted Iberian ribs, glazed with honey quince sauce

LUMINA LAMB LOIN

250g lamb fillet 'a la plancha' served with rosemary tomato jus

MEDITERRANEAN SEABREAM ' A LA BRASA '

Barbecue whole sea bream 700g with sherry & jamón jus

WAGYU SHORT RIB

Charcoal grilled style, exceptionally tender with deep buttery flavour !

BLACK ANGUS BEEF TENDERLOIN

WITH COGNAC PEPPER SAUCE

Marbling 3+ Beef fillet served with hand cut potato fries

\$19

\$28

\$34

\$58

\$62

\$68

\$68

\$72

