

APPETIZER TIME

Olives · 4
'Gilda' · 4,9
Crispy Pork Crust · 11
Cádiz pork rinds · 10
Dried Tuna Portions (IGP Barbate) w. Almonds fried in Evoo · 12
'Ar de Arte' Mussels w. Chips · 15
'La Cala' Mussels w. Chips · 16
Anchovies in Vinegar · 12
Sea ham · 26



FRESH MADE VERMOUTHS

El Bandarra · 4,5
Carvajal Rojo o Blanco · 5
Padró Dorado Suave y Amargo o Rojo clásico · 5,5
Carlo Alberto Blanco · 5
Fernando de Castilla Rojo o Blanco · 6
Padró Rojo Amargo, Blanco Reserva o Blanco Reserva Especial · 7
Carlo Alberto Blanco Reserva · 7
Álvaro Domecq · 7

RAW OYSTERS

DUE TO MARKET AVAILABILITY, WE DO NOT ALWAYS HAVE ALL TYPES OF OYSTERS.

NORMANDÍA · FRESH & INTENSE

Ancelin nº1 · 5,5
Ancelin nº2 · 4,8
Ancelin nº3 · 4,5

IGP MARENNES D'OLÉRON · SOFT & BALANCED

Speciale de Claire nº2 · 4

IRELAND · SWEET, INTENSE & FLESHY

Fleur pour Carina nº2 · 4,9

ALL PRICES INCLUDE VAT. ARTISAN BREAD SERVICE BAKED DAILY 2.8 (BOWL) OR 4 (BASKET). YOU CAN ADD IT WITH GRATED TOMATO, EVOO, AND FLAKED SALT FOR €1 ADDITIONAL P.P. WINES ARE RETAIL PRICE. IF CONSUMED IN THE RESTAURANT, AN €8 CORKAGE FEE WILL BE ADDED.

ANCHOVIES

SERVED WITH ARTISAN Brioche AND CALAVERUELA SHEEP BUTTER

Sanfilippo Bocatto · 14 / 22
Solano Arriola · 12 / 20
Solano Arriola extra · 16 / 26

CAVIAR SELECTION

WITH TOASTS AND CALAVERUELA SHEEP BUTTER
SERVING 30G / 50G

Baerii Real Caviar · 55 / 91
Oscietra Real Caviar · 78 / 130
Amur Beluga Real Caviar · 78 / 130



SPREADS

ACCOMPANIED WITH REGAÑÁS AND TOASTS.
CHOOSE FROM OUR PATES AND OUR MOUSSES

Pâté · 10

PARTRIDGE, BLACK PUDDING W. PINE NUTS,
PHEASANT W. TRUFFLES WILD BOAR W. MUSHROOMS,
VENISON IN PX OR IBERIAN PORK

Mousse · 9

PEPPER, FINE HERBS, DUCK IN OPORTO OR PEPPER

LOS CLÁSICOS DE PRIMERIA

Spicy 'Bravas' Potatoes · 9

Free-range Eggs stuffed with Bluefin

Tuna tartar & Truffle mayo · 6

Medium Rare Tortilla w. Iberian Jowl & Prawns · 25

Extra Trufa · cons.

IBERIAN

PICK BETWEEN HALF OR FULL PLATE

Assorted Iberian Plate · 25

MALDONADO (EXTREMADURA)

Iberian Acom-Fed Loin · 9 / 15

Iberian Acom-Fed Salchichón · 7 / 10

Iberian Acom-Fed Chorizo · 7 / 10

Iberian Morrillo · 9 / 15

Iberian Acom-Fed Sobrasada · 7

DEHESA DE LOS MONTEROS (RONDA, MÁLAGA)

Iberian Acom-Fed 'Paleta' · 21

Iberian Acom-Fed Ham · 28

Iberian Acom-Fed Pork Loin · 10 / 18

Iberian Acom-Fed Salchichón · 7 / 10

Iberian Acom-Fed Chorizo · 7 / 10

Iberian Acom-Fed Loin · 9 / 15

PEDRO NIETO (GUIJUELO, SALAMANCA)

Iberian Acom-Fed Ham · 27

CANNED DELIS FROM THE SEA

LA CALA · ALBERT ADRIÀ

Small Sardines in Extra Virgin Olive Oil or Spicy Dressing
w. Toast & Calaveruela Sheep Butter · 14

AR DE ARTE

Scallops in Scallop Sauce · 15

Scallops with Garlic and Chili · 15

Natural Razor Clams · 17

Razor Clams with Garlic and Chili · 17

Sardines in Extra Virgin Olive Oil
w. Toast & Calaveruela Sheep Butter · 14

CHARCUTISINE FROM MALLORCA

Assorted Mallorca Sausages Plate · 14

FIGATELLA, NORA, BUTIFARRA, FUET, SOBRASADA

Assorted 'Sobrasada' Plate · 15

CLASSIC, W. CHEESE, CURRY, SA BLAVA

Butifarra w. Mahón Cheese · 9

CECINA IGP LEÓN

Dried Meat Premium "El Abuelo Maragato Nieto"
with Foie · 22

MÁLAGA GOAT

Iberian Goat Salchichón · 11

CHEESES

Tapa · 3

Selection Cheese Tapa · 5

3-Cheese Selection · 16

5-Cheese Selection · 24

8-Cheese Selection · 28

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DALL'ITALIA

Vitello Tonnato w. Anchovies Sauce,
Capers & grated Lime · 11

Burrata, Pistachio Pesto
& Confit Tomatoes · 14



VEGETABLE GARDEN

Artichokes w. Shallot & Piparra Vinegar · 11

Grilled Artichokes with Iberian pork jowl · 17

Asparagus w. Truffle Mayonnaise & Grated Walnuts · 15

Sautéed Baby Broad Beans w. Fried Free-Range Eggs · 14

BiTE BY BiTE

Iberian Burger · 8

Salmon Brioche w. Seaweed Mayonnaise · 5

Smoked Sardine & Candied Tomato Toast · 5,5

Iberian Pork Jowl, Cucumber, Spring Onion,
& Hoisin Sauce Muffin · 5,5

Truffled Mini Bikini w. Porchetta,
Melted Cheese, Pesto & Truffle · 5,5

Our Can Company Mallorcan Black Pork
Bratwurst Dog, Sundried Tomato, Onion
& our Mustard Mayo in a Soft Brioche Bun · 5,5

HOMEMADE DESSERTS

Lemon Cream
w. Lime Zest · 5,5

Custard w. Caramelized
Cinnamon Cookie · 5,5

Milk Chocolate Custard · 5,5

Rice Pudding · 5,5

White or Dark
Chocolate Flan · 5,5

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