

## TAPAS

- Croquetas de Jamón** 20  
*Creamy béchamel croquettes with cured Spanish ham, crispy on the outside*
- Croquetas de Sepia** 20  
*Delicate cuttlefish croquettes with squid ink - a rich seafood flavor*
- Pimientos de Padrón** 32  
*Blistered green peppers with sea salt - some mild, some spicy*
- Sardina Ahumada** 30  
*Smoked sardine served on toast with confit cherry tomato & pickle shallots*
- Pan con Tomate** 12  
*Rustic toasted homemade bread topped with fresh tomato, garlic & olive oil*
- Banderillas** 30  
*Skewers of pickles, olives & anchovies in classic Spanish style*
- Aceitunas** 12  
*Selection of marinated Spanish olives*
- Chorizo al Vino** 22  
*Spanish chorizo slowly cooked in red wine*
- Albóndigas** 18  
*Classic beef & chicken meatballs in a rich tomato sauce*
- Pisto con Garbanzos** 18  
*Spanish vegetable stew with chickpeas & egg*
- Pincho Moruno** 40  
*Grilled pork skewers in aromatic Moorish spices*
- Piquillo Confitado** 18  
*Sweet roasted piquillo peppers, slow-cooked in olive oil*
- Tapa de Jamón** 54  
*Premium sliced Spanish cured ham*
- Tapa de Queso** 27  
*Selection of Spanish cheeses*

## SEAFOOD

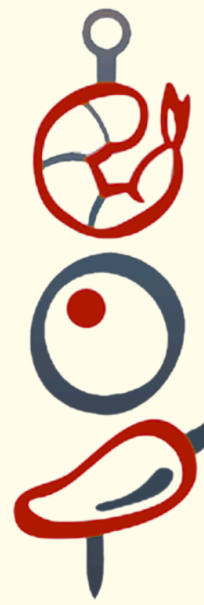
- Gambas al Ajillo** 38  
*Sizzling tiger prawns in garlic & olive oil*
- Pulpo a la Brasa** 130  
*Grilled octopus with smoky paprika & olive oil with mashed potatoes*
- Gambas Rojas a la Plancha** 60  
*Premium Spanish red prawns grilled to perfection*
- Calamares** 36  
*Crispy fried squid rings with lemon & ailoli*

## MEAT

- Pluma Ibérica** 118  
*Juicy Iberian pork cut, grilled, & full of flavor*
- Chicken Thigh with Romesco** 26  
*Grilled chicken served with rich roasted pepper sauce*
- Solomillo de Ternera** 98  
*Tender beef tenderloin, simply grilled to perfection*
- Costillas Ibéricas** 165  
*Slow-cooked Iberian pork ribs, tender & flavorful*
- Carrillera al vino tinto** 46  
*Red wine braised pork cheeks, melt-in-your-mouth texture with mashed potatoes*

## SIDES

- Bread Basket - 4  
French Fries - 10  
Alioli - 3  
Bravas Sauce - 3  
Romesco - 3



PINCHOS TAPAS BAR

## VEGETABLES

- Patatas Bravas** 15  
*Crispy potatoes with spicy bravas sauce & alioli*
- Berenjenas con Miel** 15  
*Fried eggplant drizzled with sweet honey*
- Tomato Salad** 28  
*Heirloom tomatoes, red onion & parsley with olive oil & sea salt*
- Espárragos** 32  
*Tender asparagus with light dressing*
- Setas al Horno** 14  
*Oven-roasted mushrooms with garlic & herbs*
- Caesar Salad** 30  
*Romaine lettuce, boiled ham, crispy bacon, boiled eggs, parmesan cheese, anchovies dressing*

## PAELLAS

- Paella de Marisco** 110  
*Classic saffron rice with fresh seafood & shellfish*
- Paella Negra** 130  
*Black rice infused with squid-ink, seafood & bold flavours*

## CHARCUTERÍA

- Tabla de Embutidos Ibéricos** 78  
*Selection of premium Iberian cured meats with accompaniments*
- Tabla de Quesos** 76  
*Selection of Spanish cheeses with accompaniments*
- Mixed Platter** 108  
*Selection of premium Iberian cured meats & Spanish cheeses*

## TORTILLAS

- Tortilla Clásica** 25  
*Traditional Spanish omelette with potato & onion*
- Tortilla de Chorizo** 28  
*Spanish omelette with chorizo for a smoky twist*

## BOCADILLOS

- Bocadillo de Calamares** 24  
*Crispy squid sandwich on handmade bread with alioli*
- Bocadillo de Jamón** 26  
*Classic Spanish cured ham on handmade bread with olive oil*
- Bocadillo de Lomo y Queso** 30  
*Pork loin with melted cheese on handmade bread*

## DESSERT

- Churros con Chocolate** 20  
*Fried dough sticks served with rich hot chocolate sauce*
- Torrija** 25  
*Spanish-style brioche soaked in milk, brûlée & salted caramel*
- Tarta de Queso** 35  
*Creamy Spanish cheesecake*
- Helado Artesano** 18  
*Homemade artisan ice cream in seasonal flavours*

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