

TAPAS

small tasty little dishes

pan tamaqua grilled bread rubbed with garlic, tomato, olive oil, manchego cheese	10
croquettes light little croquettes with aioli	10
Aceitunas negras y verdes Mount zero wild olives, garlic, chilli, lemon and thyme	11
Remolacha spiced beetroot salad with tahina and yogurt dressing	12
alfonsino fried white baít, saffron aoli	11
Mejillones al vapour steamed local mussels, chilli, garlic, coriander	23
asparagus char grilled asparagus, valdeon and aged balsamic	16.5
jamón Serrano cured spanish ham with pickled vegetables	18
jamón ibérica acorn fed cured Iberian ham (20 grm)	20
Ceviche de pescado fresh snapper Ceviche, lime, garlic, chilli	14
Coleta de codero char grilled lamb cutlet, confit of garlic and green lentils	10
Pimentón aliñado marinated red peppers, garlic and sherry vinegar	9
chorizo al parillada char grilled istra chorizo, onion jam	12
foi fresco free range chicken liver and sherry pate, warm toast	14
sopa Soup of the day	12

RACIÓN

larger dishes

Pescado del día fish of the day prepared to season	market
Vacuno char grilled aged scotch fillet, chimmí churri, papas	280 grams 39
turlu turlu Turkish vegetable bake, minted yogurt, and pilaf rice	23
Pollo oven baked free range poussin, lemon, thyme and garlic	35 mins 25
Cerdo al parillada Charcoal grilled jerked free range pork, mango salsa and rice	34
Tajine North African lamb tajine, raíta and harissa	33

ACOMPAÑAMIENTO

side orders

Ensalada mixta spanish salad, tomato, red onion, cucumber, mount zero wild olives	12
Ensalada radicchio radicchio salad, orange and almond dressing, goats cheese	15
epínacha wilted spinach, garlic and olive oil	9



BAR

sorry no split bills
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