



From the Farm:

TAPAS

From the Sea:

CHURASSO AL HORNO

roasted iberico lamb ribs with side salad

ALBONDIGAS IBERICO

iberico meatball in tomato sauce

SECRETO BROCHETAS

iberico secreto skewers

FRITO DE QUESO MANCHEGO

deepfried manchego cheese with serrano ham

CHORIZO AL VINO TINTO

chorizo in red wine & garlic

CROQUETAS DE JAMON IBERICO

iberico ham croquettes

CERDO CARNITAS TACOS

shredded pork tacos

ALITAS DE POLLO PICANTES

spicy chicken wings with chimichuri sauce

ESCARGOT

"A LA MANTEQUILLA"

escargot with bone marrow butter

CHORIZO SLIDERS

with truffled parmesan fries

CUBANO SANDWICH

with roast pork, manchego cheese, sweet ham & pickles

GAMBAS CON BEACON

bacon wrapped prawns

GAMBAS AL AJILLO

garlic prawns

SHRIMP CEVICHE

citrus juice, coriander, guava & starfruit

RED SNAPPER CEVICHE

with citrus juice, corn & pomegranate

CALAMARES A LA PLANCHA

grilled squid with garlic & parsley sauce

"BOQUERONES" FRITOS

fried spanish anchovies

CROQUESTAS DE

TINTA DE CALAMAR

squid ink croquettes

Vegetarian:

TORTILLA ESPANOLA

spanish omelette of potatoes & onions

CHAMPINONES AL AJILLO

sautéed mushrooms with garlic & olive oil

AGUACATE BRUSCHETTA

bruschetta with avocado

VERDURAS A LA PLANCHA

grilled vegetables with romesco sauce



PAELLA

Sharing for 2 person available between 6pm to 10.30pm

PAELLA CON MARISCOS

seafood paella

MOUNTAIN PAELLA

bacon, chicken & mushroom paella

PAELLA ARROZ NEGRO

squid ink paella



Dessert

CARAMELISED TORRIJA

with rum & raisin ice cream

POACHED PEAR IN RED WINE

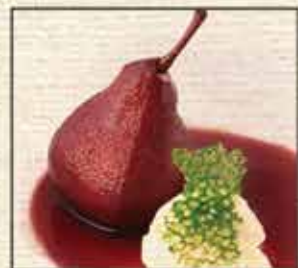
with olive oil ice cream

RUM & CHOCOLATE LAVA CAKE

with pistachio ice cream

CHEF'S SPECIAL CHEESE CAKE

with vanilla ice cream



CHEF'S SPECIAL

HOMEMADE IBERICO SAUSAGE

with potato pancake & sweet capsicum onion salsa