

DINNER MENU

TAPAS




CROQUETAS DE ESPINACAS 	45
<i>Creamy spinach croquettes</i>	
CROQUETAS DE GAMBAS AL AJILLO	50
<i>Creamy garlic prawn croquettes</i>	
PULPO A LA BRASA 	70
<i>Char-grilled octopus with creamy potatoes, Chorizo oil and crispy garlic</i>	
PANCETA CRUJIENTE 	75
<i>Crispy pork belly with caramelized onions and dragonfruit compote</i>	
CHIPIRONES A LA PLANCHA	55
<i>Seared baby squid with garlic, sea salt and parsley oil</i>	
CARPACCIO DE TERNERA	75
<i>Beef carpaccio with lime vinaigrette, pickles, shallots, manchego cheese and mustard sauce</i>	
CARPACCIO DE PARGO 	60
<i>Red snapper Carpaccio with Salsa Acevichada, citrus and chili</i>	
COSTILLAS DE CERDO A LA MIEL Y ROMERO	75
<i>Char-grilled honey marinated, rosemary-smoked pork ribs</i>	
ENTRECOTE DE TERNERA GALLEGA	150
<i>Char-grilled Galician rib eye with sawdust potato and charred onion petal</i>	
GAMBAS AL AJILLO	90
<i>Garlic and chili tiger prawns served in sizzling hot olive oil</i>	
CHORIZO CON MANZANA Y CEBOLLA AL GRILL 	85
<i>Grilled Chorizo with grilled apple and onion rings</i>	
BOCADITOS DE POLLO CRUJIENTE 	50
<i>Crispy chicken bites with Sambal-Aioli</i>	
PATATAS IBICENCAS 	55
<i>Crispy potatoes with a creamy cheese sauce and paprika confit</i>	

ARROZ NEGRO	125
<i>Black rice cooked with lobster stock and served with crispy soft shell crab</i>	
PARGO AL GRILL	70
<i>Char-grilled red snapper with Aioli gratin</i>	
ESPARRAGOS TRIGUEROS AL GRILL 	45
<i>Char-grilled baby asparagus with crispy shallots, grain mustard sauce</i>	
CHIPIRONES FRITOS	65
<i>Crispy baby squid with ginger-lime-black Aioli</i>	
MINI HAMBURGUESAS DE TERNERA	65
<i>Beef sliders with Puiquillo chutney, crispy shallots and Manchego cheese</i>	
COCA DE ATUN AHUMADO	75
<i>Wood oven baked Spanish style pizza with Salmorejo, smoked tuna, sesame and Kalamata olives</i>	
MUSLO DE POLLO AL MOJO VERDE CANARIO	70
<i>Char-grilled chicken thigh with Canarian Mojo Verde sauce</i>	
PIMIENTOS DEL PIQUILLO RELLENOS DE PULPO	90
<i>Piquillo peppers filled with a octopus, potato and a garlic cream</i>	
BOQUERONES FRITOS	45
<i>Crispy anchovies with garlic, sea salt and parsley oil</i>	
CHAMPIÑONES AL AJILLO 	50
<i>Garlic and chili mushrooms served in sizzling hot olive oil</i>	
SALMOREJO CORDOBEZ  	60
<i>Cold tomato soup with quail egg and crispy Jamon Iberico</i>	
ENSALADA DE RUCULA Y CALABAZA ASADA 	60
<i>Rocket salad with roasted pumpkin, dried tomatoes, almonds and mustard honey vinaigrette</i>	

MAINS TO SHARE

CHULETON GALLEGO A LA BRASA (500GR – IDEAL FOR 2-3 PERSONS)	650
<i>Char-grilled Galician rib-eye steak served with selected sauces</i>	
COSTILLAS DE CERDO A LA BRASA 	250
<i>12-hour slow cooked, then char-grilled Chimichurri-marinated pork ribs served with selected sauces</i>	
FILETE DE CORDERO A LA BRASA (500GR – IDEAL FOR 2-3 PERSONS)	390
<i>18-hour slow cooked, then char-grilled Mediterranean herbs-marinated lamb leg steak (de-boned) served with selected sauces</i>	
POLLO PAYES AL HORNO DE LEÑA (800GR – IDEAL FOR 2-3 PERSONS)	190
<i>Free range wood-fire roasted garlic-rosemary-lemon marinated whole chicken served with selected sauces</i>	
PARILLADA MIXTA DE MARISCO Y PESCADO (1KG – IDEAL FOR 2-3 PERSONS)	350
<i>Mixed char-grilled seafood platter (grouper skewers, prawns, baby squid, clams, octopus) served with baby potatoes and grilled vegetables</i>	

SIDES (FOR MAINS)

PUREE DE PATATAS 	50
<i>Creamy potatoes with paprika oil</i>	
PATATAS RUSTICAS 	50
<i>Rustic potato wedges tossed with Mediterranean herbs and garlic</i>	
VEGETALES ASADOS 	50
<i>Wood oven roasted vegetables with thyme, rosemary and olive oil</i>	

 Contains Pork  Vegetarian
 Slightly Spicy  Vegetarian Option

Prices are in 1,000's and not inclusive of government tax and service charge