

Minimum 3 portions per person

Warm Tapas

Iberico ham croquette

Risotto saint Jacques
Scampis diablo
Fried gambas
Mussels "Dieppoise"

Poultry fritters with garlic sauce
Poultry fritters with sweet-and-sour sauce

Pasta with truffle oil and pesto (V)

Goat cheese pastry and candied tomatoes
Courgettes tomato-cream (V)
Spinach and ricotta lasagne (V)

Meatloaf with raisins
Costillas (ribs) with honey

Cheese croquette
Shrimp croquette

V = Vegetarian's Tapa

TAPAS LOCAS

Suggestions

Cold Tapas

Aubergine caviar with Tzatziki (V)
Bruschettina of black olives (V)
Spicy chorizo
Tzaziki

Dessert Tapas

Tarte Tatin with vanilla ice
Vanilla ice with raspberry coulis
Vanilla ice with warm chocolate
Brazilian-style pancake parpadelles

4.50 €

Per portion



WARM TAPAS**COLD TAPAS****MEAT**

CHICKEN WINGS WITH GARLIC

ALBONDIGAS
(MEATBALLS WITH CUMIN)CHORIZO FRITO
(FRIED SPANISH SAUSAGE)CHILI CON CARNE
(RED BEANS, MINCED MEAT AND SPANISH PEPPERS)SALSICHAS PICANTES
(SPICY SAUSAGES)

CALLOS

FISH AND SEAFOOD

FRITTERS WITH WHITING AND AIOLI

CALAMARES ROMANA (DEEP-FRIED)

CALAMARES A LA PROVENCALE

SPANISH RICE WITH SEAFOOD + CHORIZO

EMPANADILLA (TUNA TURNOVER)

VEGETABLESPISTO
(AUBERGINES, PEPPERS, CARROTS)

FRESH MUSHROOMS WITH GARLIC

LENTILS WITH CHORIZO

ARTICHOKE FRITTERS

PATATAS BRAVAS

TORTILLA

ANCHOVY

PULPO (SQUID)

ENSALADILLA RUSSA
(POTATO SALAD)MINT SALAD
(CUCUMBER, TOMATOES, MINT)

PEPPERS WITH OLIVE OIL AND VINAGER

SERRANO
(SPANISH HAM)SPANISH MEATS
(MILD AND SPICY CHORIZO, SALSICHON)MANCHEGO
(SPANISH CHEESE)CABRALES
(SPANISH BLUE CHEESE)BANDERILLAS
(SEASONED SKEWERS)

GREEN OLIVES WITH ANCHOVY OIL

DESSERT TAPAS

CREAM CHEESE WITH HONEY AND ALMONDS

TURRON HARD - SOFT - WITH NUTS

DAME BLANCHE

EXTRA SAUCE: € 1,25