

ANDALUCIA

TAPAS & STARTERS

Esparragos Con Romesco   

\$18

Battered white asparagus with romesco sauce



Pulpo A La Gallega   

\$24

Grilled octopus with truffle parmentier, smoked paprika of la Vera, maldon salt and olive oil



Gambas Al Ajillo    

\$24

Fried prawns with olive oil, garlic & paprika, served with a grilled Rustic bread



Tartar De Remolacha  

\$24

Beetroot tartar, chives, capers, onion, lea perrins with carrot gel and chips



Croquetas De Pollo    

\$24

Tender chicken breast with aromatic herbs filling coated in a crispy golden bread crumb



Crema De Zanahoria



\$20

Carrot soup with a touch of ginger accompanied by nuts, zucchini, green oil



Strawberry Salmorejo



\$20

Traditional chilled tomato and strawberry soup, tuna, green olives, boil egg, herb oil and maldon salt



Salpicon



\$28

Seafood salad, citrus vinaigrette, micro herbs and fennel air



Huevos Estrellados Con Jamon



\$30

Low temperature egg, spanish iberico ham, rustic potato panadera & truffle oil



Vieiras Con Jamon



\$28

Scallops with crunchy spanish ham, semi cure cheese sauce & salmon caviar



PLATOS PRINCIPALES

Paella de marisco



\$70

Traditional paella rice with black mussels, prawns, clams, calamari



Paella de montaña



\$60

Paella rice with chicken, pork ribs and assorted mushrooms



Suquet De Pescado



\$36

Reef fish fillet in garlic and sweet paprika sauce, with prawns and black mussels



Lubina En Salsa Verde



\$40

Sea bass in green spanish sauce, crunchy asparagus and clams



Muslo De Pollo A La Catalana



\$36

Chicken thigh roll fill with dried fruits with his jus, apple tear



Solomillo De Ternera con salsa de frutos rojos



\$52

Beef tenderloin in a berries and port wine, potato and zucchini tulle



Cordero Asado Con Patata Panadera



\$55

Lamb loin flavored with Mediterranean herbs accompanied by baked potato, roasted garlic and honey sauce



Pisto Manchego



\$28

Eggplant roll, stew vegetables with mosaic of colors



Paella De La Huerta



\$30

Vegetarian paella rice with mixed vegetables and mushrooms



Paellas are for a minimum of two people, and are cooked to order to obtain the texture and depth of flavors that make this dish one of Spain's favorites. The cooking time is a minimum of 20 minutes.



DULCES MOMENTOS

Crema Catalana     \$20

Catalonia crème brûlée with white chocolate and carquinyoli cookie



San Marcos    \$20

San Marcos cake filled with cream and chocolate truffle, covered with burnt yolk



Embrujo De Chocolate     \$20

Salty caramel lava cake, vanilla ice-cream, cherry sauce



Pastel De Queso     \$18

Burnt basque cheesecake, crumble and sakura ice-cream



Tarta De Manzana      \$18

Apple tart with anise liquor, caramel ice-cream, aromatic fruit salad



Ensalada de frutas   \$20

Fruit seasonal salad, homemade crumble, mango sorbet



Ice Creams \$08

Vanilla, chocolate, sakura (cherry), caramel, strawberry, mango, coconut



EXCLUSIVE FOR ALL **

Jamon Iberico**



\$30

100gr of Spanish Iberico ham with toast ciabatta bread spread with tomato, extra olive oil and seasalt