



## APERITIVO

Oysters of the season ½ dozen from 26  
Can also be ordered by piece.

Jamon Iberico Cebo de Campo (50gr.) 10

Rosemary focaccia • grissini • seasonal aioli 7

## MERCADO DE CARNE / PESCADO

### ANTIPASTI

Swordfish • tuna tartar • pepper cream

Zeeland mussels-razor clams • Pernod • tarragon sauce

Grilled chicory • caramelized onion • citrus vinaigrette

Duck breast • duck rilette • anis gravy

Southern European cheese platter

or

Tiramisu • white chocolate • Amarena cherries

58

Wine pairing 48

All our tapas dishes are fresh and homemade and are prepared in our Spanish charcoal oven, the Mibrasa.

If you have allergies or dietary requirements, please let us know.