



## APERITIVO

Oysters of the season ½ dozen from 25  
Can also be ordered by piece.

Jamon Iberico Cebo de Campo (50gr.) 10

Focaccia • grissini • seasonal butter • aioli 6.5

## MERCADO DE CARNE / PESCADO

### ANTIPASTI

Scallop ceviche • 3 kinds of chilli • black rise crisps

Zeeland mussels-razor clams • Pernod • tarragon sauce

Cannelloni • lamb • pecorino foam

Flat Iron steak • crispy polenta • pepper cream sauce

Southern European cheese platter

or

Panna cotta • Passionfruit cream • strawberry's

57.5

Wine pairing 45

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.