



MENU

BAR

Olives with garlic-herbs	4
Roasted almonds	4
Pecorino Pepato · truffle honey	6
Artichokes · olive-citrus vinaigrette	7
Portuguese canned fish 'Jose Gourmet' (bio)	13.5
Mackerel · balsamico onions	
Sardines tomato · balsamico onions	

SNACKS

Focaccia · grissini · seasonal butter · aioli	6.5
Croquetas de la Casa 3pcs. (carne) · aioli	8.5
Croquetas de la Casa 3pcs (vega) · aioli	8.5
Calamari Fritti · jalopeña-lemongras aioli	10
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter - selection of 5 cheeses	15

OYSTERBAR

Gin&Tonic granita

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

DESSERT

Tiramisu · white chocolat · Amarena cherry's	9
Panna cotta · passionfruit cream · strawberries	9
Coffee-tea (several) with chocolates "Cacao"	8.5

GOURMET TAPAS

PESCE

Grilled squid · fried tentacles · cauliflower	12
Scallop ceviche · 3 kinds of chilli · black rise crisps	13
Mussels · razor clams · Pernod · tarragon cream	14
Mackeral · tomato · olives · saffron foam	15

VEGA

Bimi · salsa Romesco · pumpkin seeds	10
Grilled chicory · caramelized onion · Hollandaise	12
Lebanese pizza · hummus · avocado · grilled peppers	12
Melanzane · Burrata · basil · Teleggio foam	12

CARNE

Crostini 4pcs. · steak tartare · truffle mayonaise	12
Cannelloni · braised lamb · pecorino foam	15
Venison filet · pumpkin cream · venison gravy	15

MIBRASA LOVERS

Wild prawns 5 pieces. · black lemon aioli	25
Côte de Beouf (450gr.) · polenta · Hollandaise sauce	55

All our tapas dishes are fresh and homemade and are prepared in our Spanish charcoal oven, the Mibrasa. With the southern European idea of sharing tapas with each other!
If you have allergies or dietary requirements, please let us know.