



## MENU

### BAR

Olives anchoa	4
Olives with garlic-herbs	5
Roasted almonds	6
Artichokes · olive-citrus vinaigrette	7
Manchego · hazelnuts · truffle honey	8
<b>Portuguese canned fish</b> “Jose Gourmet” (bio)	15
Mackerel in olive oil · balsamico onions · focaccia	
Sardines tomato · balsamico onions · focaccia	

### OYSTERBAR

<b>Yellow pepper vinaigrette</b>	
Oysters “of the season” ½ dozen	26
Can also be ordered by piece	

### SNACKS

Focaccia · grissini · seasonal aioli	7
Calamari Fritti · jalapeño-lemongrass aioli	10
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter - selection of 5 cheeses	15

### CROQUETTAS

Croquettas of lamb 3p. · mojo verde	8.5
Croquettas of squid 3p. · lemon aioli	8.5

### GOURMET TAPAS

<b>PESCE</b>	
Langoustine carpaccio · blood orange hollandaise	13
Sashimi hamachi · jalapeño-lemongrass vinaigrette	14
Mussels · razor clams · Pernod · tarragon cream	15
Grey mullet · sea-lavender · Ras el hanout sauce	17

### VEGA

Little gem salad · mushrooms · Parmesan mayo	12
Grilled bell pepper · mint · ricotta · eggplant cream	12
Green asparagus · morille foam · egg salad	14
Bimi · tempura cauliflower · Harissa · white beans	14

### CARNE

Pork ‘Duroc’ terrine · brioche · guanciale	12
Vitello tonnato · grilled tuna · capper berries	13
Quail · corn cream · sherry gravy	15
Dutch lamb breast · sweet potato · lamb gravy	16

### MIBRASA LOVERS

Wild prawns 5 pieces. · black lemon aioli	25
B.A. Entrecôte U.S.A. · sherry gravy	25

### DESSERT

Flan · white chocolate · nectarine · amaretti	9.5
Dark chocolate ganache · Dulche de leche	9.5
Coffee-tea (several) with chocolates “Cacao”	9

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! We recommend 4 tapas each. If you have allergies or dietary requirements, please let us know.