



MENU

BAR

Olives anchoa	4
Olives with garlic-herbs	5
Roasted almonds	6
Artichokes · olive-citrus vinaigrette	7
Manchego · hazelnuts · truffle honey	8
Portuguese canned fish "Jose Gourmet" (bio)	14
Mackeral · balsamico onions	
Sardines tomato · balsamico onions	

OYSTERBAR

Yellow pepper vinaigrette	
Oysters "of the season" ½ dozen	26
Can also be ordered by piece	

SNACKS

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

CROQUETTAS

Croquettas of Ossobuco 3p. · aioli	8.5
Bitterballen of octopus 3p. · aioli	8.5

GOURMET TAPAS

PESCE	
Swordfish · tuna tartar · pepper cream	13
Grilled squid · fried tentacles · cauliflower	14
Mussels · razor clams · Pernod · tarragon cream	15
Gurnard · prawn · potato salad · bouillabaisse sauce	17

VEGA

Little gem salad · mushrooms · Parmasan mayo	12
Grilled bell pepper · mint · ricotta · eggplant cream	12
Grilled chicory · caramelized onion · citrus dressing	12
Bimi · tempura cauliflower · Harissa · white beans	14

CARNE

Tenderloin carpaccio · radicchio salad · pecorino	13
Terrine foie gras · fig cream · truffle brioche	24
Duck breast · duck rilette · anis gravy	16

MIBRASA LOVERS

Wild prawns 5 pieces. · black lemon aioli	25
B.A. Entrecôte U.S.A. · Beurre Noisette Hollandaise	25

DESSERT

Tiramisu · white chocolate · Amarena cherry's	9.5
Bonbon · white chocolate · sea-buckthorn berries	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.