



MENU

BAR

Olives with garlic-herbs	4
Roasted almonds	4
Artichokes · olive-citrus vinaigrette	7
Pecorino Pepato · truffle honey	8
Portuguese canned fish "Jose Gourmet" (bio)	13.5
Mackerel · balsamico onions	
Sardines tomato · balsamico onions	

OYSTERBAR

Gin&Tonic granita

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

SNACKS

Focaccia · grissini · seasonal butter · aioli	6.5
Calamari Fritti · jalopeña-lemongras aioli	10
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter - selection of 5 cheeses	15

CROQUETTAS

Croquettas of the season 3p. (carne) · aioli	8.5
Croquettas of the season 3p. (pesce) · aioli	8.5
Croquettas of the season 3p. (vega) · aioli	8.5

GOURMET TAPAS

PESCE

Salmon · sea buckthornberry gel · cucumber foam	12
Grilled squid · fried tentacles · cauliflower	12
Mussels · razor clams · Pernod · tarragon cream	14
Red mullet · saffron · potato · Bouillabaisse sauce	14

VEGA

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

CARNE

Crostini 4pcs. · steak tartare · truffle mayonaise	12
Escargots · rabbit · wild garlic butter sauce	13
Venison filet · pumpkin cream · venison gravy	15

MIBRASA LOVERS

Wild prawns 5 pieces. · black lemon aioli	25
Iberico rack (225gr.) · polenta · sage cream sauce	25

DESSERT

Tiramisu · white chocolat · Amarena cherry's	9
Flan · grilled peach · amaretti	9
Coffee-tea (several) with chocolates "Cacao"	8.5

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.