



SNACKS

Roasted nuts or marinated olives	4.75
Focaccia • grissini • pumpkin seed butter • aioli	6
Croquettas de la Casa • grapemusterd • aioli	9.5
Crostini 3x- sardines • beef cheek • wild mushrooms	9,75
Portugese canned fish 'Jose Gourmet' (bio)	13.5
Mackeral olive oil or Sardines tomato • piccalilly	
Butcherplatter - selection of meats	14.5
Cheeseplatter - selection of 5 cheeses	14.5
Oysters of the season ½ dozen	20
Can also ordered by piece 3.75	

GOURMET TAPAS

Sardines escabeche • red chicory • ajo blanco	12.5
Venus shells or Mussels • tarragon cream • Pernod	12.5
Scallop • langoustine • saffron sauce	15
North Sea squid • potato salad • salsa Verde	15
Crispy white polenta • Parmigiano • Talenus blue (v)	12.5
Mango ceviche • corn fritura • coriander-chili (v)	12.5
Peas gnocchi • oyster mushrooms • Pecorino (v)	15
Beef sheek • horseradish panna cotta • guanciale	12.5
Duck breast • duck confit • star anise gravy	15
Rack of lamb • lamb croqueta • figs sauce	15
Goatmilk cheesecake • dulce de leche • kumquats	8.5
Pinkpepper pavlova • redfruit • Cava ice cream	8.5
Coffee (various) with chocolats from "Cacao"	8

All our products and dishes are fresh and homemade and are prepared
is our Spanish charcoal oven, the Mibrasa.

If you have allergies or dietary requirements, please let us know