

PASSED HORS D' OEUVRE MENU

PLEASE SELECT FIVE TAPAS TO BE SERVED

TAPAS

PAN CON TOMATE Y EMBUTIDOS *

*Ficelle rubbed with tomato, Serrano ham
chorizo and salchichón*

PESCADITO FRITO

*Fried whitebait,
malt vinegar "al i oli"*

ALBÓNDIGAS

*Pork and veal meatballs,
smoked tomato "al i oli,"
aged Manchego*

BRAVAS PELUDAS

Crispy potato with txistorra

PUNTILLAS y MELON

*Thumbnail squid
and melon a la plancha*

ANCAS DE RANA

*Crispy frog's legs, pickled cucumber,
smoked pimentón*

CROQUETAS

Two each of duck, crab and asparagus/ham

DOS SARDINAS

*Two sardines: cured and smoked,
black olive, tomatoes*

COGOLLOS Y BACALAO *

*Baby Boston lettuce, Salt-cod, salad burnet
lemon balm, white asparagus*

LENGUADO CRUDO

*Sushi grade local fluke,
piquillo emulsion,
scallion ash, sea beans,
pomelo, salad of herbs*

SEPIA Y GUISANTES

*Cuttlefish a la plancha, English peas
apple, mint*

CHAR

*Arctic char a la plancha,
"pimientos de Padrón", artichokes*

PULPO A LA PLANCHA

*Octopus a la plancha,
warm walnut vinaigrette,
potatoes, pasas olives, apple*

*can be modified for vegetarians