



DINNER: 3 Tapas for \$40 – add dessert \$5

LUNCH: 2 Tapas for \$25 – add dessert \$5

CROQUETAS CREMOSAS DE SETAS & TRUFA

Wild mushroom croquetas, pickled onion, truffle aioli

STEAK TARTARE *

Beef Tartare, capers, pimenton, sweet potato puree, qual egg

ARROZ NEGRO CREMOSO

Charred leeks, calamari, squid ink creamy Paella

PIMIENTOS DEL PIQUILLO RELLENOS

Shrimp, Scallop, mussel mousse, red pepper cream sauce

RAPE AL ORLY

Fried Monkfish, charred red pepper aioli

SOPA DE PESCADO

Mussels, clams, cod, pimenton, leeks, tomato soup

COLES DE BRUSELAS AL AJILLO

Roasted Brussel sprouts, garlic confit, pine nuts, membrillo glaze

SOLOMILLO DE CERDO CON CALABAZA

Pork Shoulder, fall squash, pumpkin, pork juice

* These item is served raw or undercooked or contain raw or undercooked ingredients.
Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, **please notify your server.**