

BAR ★ LOUNGE y TERRACE

ALL TAPAS ARE \$9 MONDAY TO FRIDAY 12PM - 4PM
AND SUNDAY NIGHTS FROM 5PM

GILDA PINTXOS WHITE ANCHOVY, OLIVE, PICKLED PEPPERS
ROASTED SMOKED PAPRIKA & GARLIC NUTS
MARINATED VARIETIES OF GREEN OLIVES

½ DOZEN OYSTERS FRESHLY SHUCKED, SHALLOT VINAIGRETTE
CHARCUTERIE BOARD:

-JAMON IBERICO DE BELLOTA, FREE RANGE ACORN FED HAM
20g

-SAUCISSON, PORK SAUSAGE 20g

-CAPOCOLLO, CURED PORK 20g

FRIED CHEESE & WALNUT CROQUETTES, QUINCE AIOLI

FRIED ZUCCHINI FLOWERS, PEA, MASCARPONE, MINT,

LEMON AIOLI

POPCORN CHICKEN, BASIL AND CHILLI SALT

CRUMBED EGGPLANT WITH HONEY AND BLUE CHEESE

FRIED LAMB RIBS, PIMENT D'ESPELETTE, AIOLI

GRILLED PRAWN SKEWERS, BACON, RED SALSA

GRILLED BEEF EYEFILLET SKEWERS, PIQUILLO SALT

CONFIT CHICKEN WING SLIDERS, ICEBERG, MAYO & TABASCO

CHARGILLED ASPARAGUS, ROMESCO SAUCE

BEETROOTS, PICKLED RADICCHIO, WALNUT, HORSERADISH, RUBY
GRAPEFRUIT

MIXED LEAF GREEN SALAD, PALM HEARTS, FENNEL

MUSHROOM PARFAIT, POACHED PEAR, CAPERBERRIES, SMOKED
ALMONDS & RADISH

BAKED CAMEMBERT, TRUFFLE PASTE, CHESTNUTS, CIABATTA

PORK, VEAL AND ALMOND MEATBALLS, BRAISED IN TOMATO

RAW BEEF TARTARE ANCHOVY, SHALLOTS, RAW QUAIL EGG,

TARO CRISPS

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PLEASE SEE BACK FOR SWEETS AND CHEESES

PLEASE ORDER & PAY AT THE BAR

BAR ★ LOUNGE y TERRACE

CHEESES

CHOOSE UP TO FOUR TYPES OF CHEESE

SERVED WITH FRUIT BREAD, MUSCATELS AND QUINCE PASTE

#1 **SAN SIMON** SMOKED COWS (SEMI-HARD) SPAIN

#2 **IBORES** GOAT'S (FIRM) SPAIN

#3 **RONCARI** SHEEP'S (SEMI-FIRM) SPAIN

#4 **MANCHEGO** SHEEP'S (SEMI-HARD) SPAIN

SWEETS

CREMA CATALANA

OREO TRIFLE PEDRO XIMENEZ JELLY, ORANGE CURD

CHOCOLATE & HAZELNUT SORBET, CREAM SHERRY, CATALAN BISCUIT

FRENCH PRUNES SOAKED IN ARMAGNAC

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