



Tapas Menu

TAPAS 1

Coconut paprika-style cold soup
Avocado cream canapé with smoked cod
Iberian cured ham on thin crispy bread with tomato
Goat's cheese, apple and cured meat shots
Asparagus, smoked trout and Brie cheese crostini
Tartlet of sobrassada mousse with honey and pine kernel

Sake steamed clams
Piglet rolls with teriyaki sauce
Prawns and leeks tartlets with crispy noodles
Pork and chicken skewer
Old-fashioned Iberian cured ham croquettes
Breaded torpedo shrimps
Beetroot and smoked bacon risotto

Caramelised crema catalana
Lemon and caramelised ginger sorbet



Tapas Menu

TAPAS 2

Toasted ham and coconut ajo blanco
Smoke trout on cream cheese
Duck foie gras mi-cuit crostini with walnut crocant
Jamón cebo de campo Iberian cured ham on thin crispy bread with tomato
Mango, avocado and salmon tartare with trout roe

Emmental cheese tidbit
Old-fashioned Castilian stew croquettes
Beer roasted octopus
Beef tenderloin and Brie cheese montaditos
Prawn tidbit with oyster sauce
Shrimp gyoza with sweet and sour sauce
Portion of cuttlefish and prawn fideuà

Chocolate petit fours
Lemon and mint sorbet

Price: €37,40 per person, 10% VAT not included.
Water, house wine, soft drinks or beer and coffee are included
