

# p a t i o

## FOOD

### **Cortes** *cuts*

Lomo Ibérico de Bellota (dried pork loin) with picos	15
Chorizo Ibérico de Bellota (dried spicy sausage) with picos	10
Cecina (dried beef ham) with picos	11
Jamón Duroc (dried pork ham) with picos	14
Mojama (dried tuna) with smoked almonds	12
Manchego (sheep cheese) with quince and picos <b>V</b>	10
Sourdough bread with olive oil and salt <b>VG</b>	5

### **Platillos** *little plates*

Boquerones (pickled anchovies) with potato crisps	8
Marinated olives <b>VG</b>	6
Fries with lemon dill alioli <b>VG</b>	7
Croquetas (4 pieces)	9
Pimientos de Padrón <b>VG</b>	8

### **Especialidades** *specialties*

Tomato gazpacho <b>VG</b>	12
Artichoke, salsa esmeralda, foam of potato and lemon <b>VG</b>	14
Tostada (fried taco) with tuna ceviche (2 pieces)	16
Sandwich with pulled oxtail, chipotle mayo	15
Sourdough bread with chistorra, mole from mild peppers	15
White asparagus, cecina (dried beef ham), hollandaise	15

### **Dulce** *sweet*

*For our changing pastries ask our staff or check our vitrine*

*Kitchen is open from 11:30 till 20:15*

*Ask our team for information about allergies - **V**= vegetarian **VG**= vegan*