

p a t i o

FOOD

Cortes *cuts*

Lomo Duroc (dried pork loin) with picos	13
Chorizo Ibérico de Bellota (dried spicy sausage) with picos	10
Cecina (dried beef ham) with picos	11
Jamón Ibérico (dried pork ham) with picos	19
Mojama (dried tuna) with smoked almonds	12
Manchego (sheep cheese) with quince and picos V	10
Sourdough bread with olive oil and salt VG	5

Platillos *little plates*

Boquerones (anchovies in vinegar) with potato crisps	10
Marinated olives VG	6
Patatas bravas (fries with aioli and salsa brava) V	8
Croquetas (4 pieces)	9
Pimientos de Padrón VG	8

Especialidades *specialties*

Tomato gazpacho VG	12
Tortilla de patata (per slice) with picos V	7
Artichoke, baby broad beans, salad VG	14
Tomato salad with anchovies, sherry vinegar	14
Gambas al ajillo (shrimps with garlic), bread roll	16
Sandwich with oxtail, rocoto mayo	18

Dulce *sweet*

Torta Ines Rosales (sweet cracker), crema catalana	8
Basque cheesecake	6
Tarta de Santiago (almond cake)	5

For our changing pastries/desserts 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*