p a t i o

FOOD

Cortes *cuts*

Lomo Ibérico (dried pork loin) with picos	15
Chorizo Ibérico de Bellota 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*

''Olla gitana'' stew with legumes, pumpkin, pear **VG**	14
Tortilla de patata (per slice) with picos **V**	7
Xató salad with codfish, black olive and romesco	14
Escalivada (chilled roasted veggies) with anchovies	15
Gambas al ajillo (shrimps with garlic), bread roll	16
Butifarra (pork sausage), wild mushrooms, cabbage, potatoes	19

See our blackboard or vitrine for changing dishes

Dulce *sweet*

Torta Ines Rosales (sweet cracker), sorbet ice	7
Warm pumpkin cake, white chocolate and olive oil	8
Basque cheesecake	6
Tarta de Santiago (almond cake)	5

Kitchen is open from 11:30 till 20:15
*Ask our team for information about allergies - **V**= vegetarian **VG**= vegan*