

A Custom Tapas dinner

The following menu sells @ 45€ / person

Starters

Selection of Organic Sourdough bread & Farm Butter

Shots of Pumpkin & Paprika Velouté

Rosemary Crumbs

Tostadas of Bacalao Brandade *(salted Cod Rillettes)*

Capers, Cornichons, a hint of Truffle oil, and fresh Herbs

Langoustines *(scampis)* and Basil Cigars,
Oven baked in a crispy Filo Pastry, Tomato Mayo

First Table Service

« Pulpo a la Plancha »,
pan-roasted Octopus legs, Tomato concassé, House Mayo, fresh Herbs **(GF)**

Grilled Avocado

Smoked Peppers Salsa, crispy Onion rings **(Vegan) (GF)**

Second Table Service

Pan-fried crispy-skin Bass Grouper filets

*rich Tomato sauce, green Olives, fresh Herbs **(GF)***

Grilled and Marinated eggplants

*semi-dried cherry-Tomatoes, Basil, sweet Jerez dressing **(Vegan) (GF)***

Grilled Courgettes

*Sunflower Seeds, Mint and fresh Chili in Lemon dressing **(Vegan) (GF)***

« Papas Arrugadas »

*mini local Potatoes, cooked in salt and served with a red Pepper Salsa **(Vegan) (GF)***

Our Tapas List

Meat

Tapas

Plate of Jamon Iberico, *Caper berries, Grilled Sourdough & Tomato Pulp*

Tostadas, with Pan-seared Beef Fillet, *Smoked Pepper salsa, Jalapeños, House Aioli*

Jamón and Goat Cheese Croquettes, *Chili Chutney*

Pulled Pork & Chorizo Croquettes, *salsa verde, Guindillas, smoked Paprika*

Braised Goat Meat & Peppers Croquettes, *salsa Mojo*

Chili and Pepper Spiced Chicken Wings, *Guindillas, Lemon (GF)*

Peri-Peri Chicken skewers, *juicy and slightly spicy (GF)*

Marinated Lamb skewers, *Mojo Rojo (GF)*

Twice-cooked Pork belly bites, *Spicy Pineapple Chutney, Cider Jus*

Raciones *(bigger plates)*

Chargrilled Chorizo, *White Bean Purée, braised baby Onions with Thyme and Rosemary (GF)*

Chargrilled Chicken drums, *Pepper and Onion Salsa (GF)*

Slow-cooked Chicken Breast, *fresh Tomatoes and Jalapeños Salsa (GF)*

Grilled Quails *(partly de-boned)* with Garlic, Paprika, Lemon and fresh Herbs *(GF)*

Chargrilled Iberico Porc chest file^t, with Rosemary and Lemon Juice *(SG)*

Grilled Lamb Cutlets, *salsa Chimichuri (GF)*

Slow-roasted Lamb Leg, with Veggies and Cherry Tomatoes *(GF)*

Slow-roasted Spiced Goat meat, cooked with Tomato, Peppers and fresh Herbs *(GF)*

Seafood

Tapas

Seam Bream mini Ceviche, *Tomato, Lemon, Thyme, Basil, Organic Extra-virgin Olive Oil* (GF)

Mini Tuna Tartare, *locally and line caught tuna loin, Olive Mayo, Baby capers, Parsley* (GF)

Boquerones (*pickled white anchovies*) on sourdough Croutons, red Onion Pickles, Lemon, Parsley

Crab and Avocado Tostadas, *Jalapeños, Coriander, House Aioli, Lemon dressing*

Tostadas of Bacalao Brandade, (*salted Cod Rillettes*) Capers, Cornichons, pickled Peppers, fresh Dill

Black Squid Croquettes, *Roasted Garlic Aioli, Lemon*

Bacalao & Truffle Croquettes, *Roasted Garlic Aioli, Lemon*

Mini Scallops Empanadas, *in a Tomato and Olive sauce in an open crispy Pastry*

Grilled Garlic Gambas (*King Prawns*), *Parsley and Lemon Dressing* (GF)

Grilled Chipirones Skewers, (*baby Squids*) *Smoked Aioli, Lemon dressing, Chives* (GF)

Octopus and Chorizo Skewers, *Chipotle Mayo, Basil, Lemon* (GF)

Langoustines (*scampis*) and Basil Cigars, *Oven baked in a crispy Filo Pastry, Tomato Mayo*

Raciones (*bigger plates*)

Chargrilled Mackerel fillets, *baby Capers, Gremolata* (GF)

Crispy-fried Baby Squid, *fresh Chili, Pepper, Coriander & Chipotle Mayo* (GF)

Cuttlefish and Chickpeas braise, *in a spicy Tomato, Peppers and Cumin sauce* (GF)

« Pulpo », *pan-roasted Octopus legs, Tomato concassé, House Mayo, smoked Paprika, Herbs* (GF)

Pan-fried crispy-skin Bass Grouper fillets, *rich Tomato sauce, green Olives, fresh Herbs* (GF)

Pan-fried crispy-skin Sea-bream fillets, *Cauliflower Purée, Cherry Tomatoes salsa* (GF)

Grilled Lobster Tail, *fresh Tomato Salsa, silky white Bean Purée* (GF)

Vegetarian & Vegan

Tapas

Shots of Pumpkin & Paprika Velouté, Jamón Crumbs (Vegan available)

Fresh Goat Cheese Balls, Pistachio Crust, Cherry Tomato & Chili Chutney (GF)

Pumpkin & Smoked Paprika Croquettes, Chipotle Aioli

3 Goat Cheeses Croquettes, Tomato Chutney

Marinated Aubergines, oven-dried cherry-Tomatoes, Basil, sweet Jerez dressing (Vegan) (GF)

Grilled Avocado, Smoked Peppers Salsa, crispy Onion rings (Vegan) (GF)

Padrón Peppers, stuffed with braised Chickpeas, Veggies and Pinenuts (Vegan) (GF)

Raciones (bigger plates)

Roasted Cauliflower bites, silky Cauliflower purée, Tomato Pesto, Pine nuts (GF) (Vegan available)

Chargrilled Courgettes, Garlic, fresh Chili, Mint and Lemon Dressing (Vegan) (GF)

Roasted Aubergines, Fresh Goat Cheese, Pomegranate, Coriander (GF)

Grilled Avocado salad, oven-dried tomatoes, Asparagus, Quail eggs, baby Herbs (Vegan available) (GF)

Heirloom Tomato Salad, baby Herbs, paper-thin red onions, Jerez Vinaigrette (Vegan) (GF)

Piquillos, (sweet baby peppers) stuffed with rice, local goats Cheese, fresh Herbs (Vegan available) (GF)

Oven-baked Sweet Potato « Chips », garlic, Rosemary and smoked Paprika (Vegan) (GF)

« Papas Arrugadas », baby potatoes cooked in sea salt served with Mojo (red pepper salsa) (Vegan) (GF)

« Papas Bravas », potatoes pan-fried with Garlic and Paprika, served with spicy Tomato sauce (Vegan) (GF)

House-made Breads

Home-made mini Soft Butter mini-Rolls (60gr each) _____	12€ / 8 rolls
Home-made Corn & milk Loaves (250gr each) _____	10€ / 2 loaves

Organic Sourdough Bread from « LA PANETECA »

Traditional Sourdough Foccacia (+- 8 slices) _____	8€ / Barra
« Barra Gallega » sourdough wholemeal baguette (+- 6 « pieces ») _____	6€ / Barra
French style Sourdough Baguette (+- 6 « pieces ») _____	5€ / baguette
Sourdough bread of the day _ Clear or Dark (+- 10 slices) _____	10€ / loaf

** All breads are served with Irish Butter*