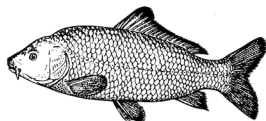


FISH



CALAMARES FRITOS

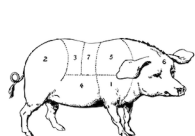
Fried squid / aioli

17

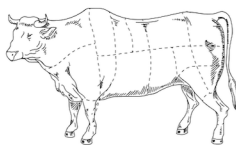
CAMARONES AL AJILLO

Prawns / brown butter / white wine / garlic / parsley

19



MEAT



CHORIZO A LA SIDRA

Pork sausage / cider orange reduction

13

GARBANZOS

Chickpeas stew / chorizo / Bread

19

FRIED CHICKEN

Honey mustard / furikake / pickled red onion / gherkins

19

COCO LAMB

Braised Lamb shank / coconut cream / potato puree

39



VEGETARIAN

OLIVES & PICKLES

House marinated with citrus / olive oil

9

MUSHROOM CROQUETTES

Truffle / aioli / cream

13

PATATAS BRAVAS

Hand cut potatoes / spicy tomato sauce / aioli

15

MUSHROOM AL AJILLO

Wine / chilli / garlic

18

FENNEL SALAD

Orange wedges / raisins / candied walnuts

21

PARRILLADA

99

Picanha / chicken / lamb / chorizo

Coleslaw / kumara / papas bravas / arepas

Aioli / guasacaca / mojo rojo / chimichurri



PAELLAS



TRADITIONAL SPANISH RICE WITH TOMATOES, VEGGIES, SMOKED PIMENTON & SERVED IN

PAELLA PAN

allow at least 30 minutes cooking time

VEGETARIAN

59

CHICKEN & CHORIZO

59

SEAFOOD

67



ON FIRE

CHARCOAL GASTRONOMY



MANCHEGO A LA PLANCHA

Manchego sheep cheese melted / brandy / bread

19

GRILLED CAULIFLOWER

Betroot and garlic confit emulsion / goat cheese

22

SIRLOIN

300 gm / porterhouse steak / Canary Island red mojo / pico de gallo

39

BEEF CHEEK

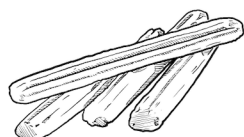
Braised beef cheek / Pedro Ximenez / cauliflower puree

37

PAPRIKA CHICKEN

Chicken leg quarters / kumara wedges / pico de gallo / guasacaca

27



DESSERTS

CHURROS

Chocolate ganache / dulce de leche

12

TRES LECHES

Three milks soaked-cake

14

CREMA CATALANA

Traditional Spanish crème brulee / vanilla ice-cream

15



COCAS

AKA SPANISH PIZZA



QUESO

Tomato sauce / mozzarella / basil

21

ESCALIVADAS

Tomato sauce / mozzarella / roasted onion / capsicum / eggplant

23

ACEITUNAS Y CHAMPIÑONES

Tomato sauce / mozzarella / olives / mushroom

23

MEAT LOVERS

Tomato sauce / mozzarella / chorizo / bacon

23