



TAPA TEMPORAL

Changing tapa created by our chefs

See the tapa temporal chart on the table
for the current 'special'

POSTRES

Crema Catalana 8.5 <i>World famous Spanish cream dessert</i> 1 / 3	Tabla de queso 14 27.5 <i>A selection of different Spanish cheeses with bread</i> 1 / 2 / A
Churros con Nutella 8.5 <i>Churros with cinnamon sugar and Nutella</i> 1 / 2 / 8 / 9 / 14	Espresso Martini 11 <i>Finlandia vodka, Kahlua, Licor 43 and espresso</i>
Tarta Red Velvet 8.5 <i>Red velvet cake</i> 1 / 2 / 8	Café la Bodega o Español o Crema Catalana 9.5 <i>Coffee with whipped cream and liqueur inside</i>
Tarta de Chocolate 8.5 <i>Chocolate cake</i> 1 / 2 / 8 / 9 / 14	Choice of: <i>Licor 43 - Tia Maria - Catalan cream</i>
Tarta de limon y merengue 8.5 <i>Lemon merengue cake</i> 1 / 2 / 3 / 8 / 9 / 10	

ALLERGENEN / ALLERGENS

Lactose / Milk 1	Soja / Soy 9
Gluten / Gluten 2	Sesam / Sesame 10
Ei / Egg 3	Mosterd / Mustard 11
Selderij / Celery 4	Lupine / Lupine 12
Weekdieren / Molluscs 5	Sulfiet / Sulfite 13
Vis / Fish 6	Pinda / Peanut 14
Schaal- en schelpdieren / Crustaceans 7	Glutenvrij mogelijk / Gluten-free is possible A
Noten / Nuts 8	



CARTA DE MENÚ EN INGLÉS Y CARTA DE ALÉRGENOS

VEGETARIANO

Tapa	Ración	Tapa	Ración
Pan con alioli <i>Spanish bread with aioli</i> 1 / 2 / 3 / 9 / 12 / A	6 11.5	Champiñones al Jerez <i>Mushrooms stewed in sherry</i>	8 15.5
Pan con tomate <i>Roasted bread with a tomato salsa</i> 1 / 2 / 9 / 12 / A	6 11.5	Berenjenas fritas con miel <i>Deep-fried eggplant with honey</i> 1 / 2 / 9	6 11.5
Pan con aceite de oliva virgen extra <i>Spanish bread with extra virgin olive oil</i> 1 / 2 / 9 / 12 / A	7 13.5	Verduras a la plancha <i>Fresh vegetables from the plancha</i>	7 13.5
Tortilla <i>Spanish potato pancake</i> 3 / 9 / 13	6 11.5	Pimientos de Padrón <i>Deep-fried mild green peppers</i> 9	7 13.5
Aceitunas <i>Portion of olives</i>	6 11.5	Croquetas de espinacas <i>Croquettes filled with spinach</i> 1 / 2 / 3 / 4 / 9 / 12 / 14	6 11.5
Ensalada de tomate <i>Fresh tomato salad</i> 8 / 11	6 11.5	Croquetas de boletus <i>Croquettes filled with oyster mushroom</i> 1 / 2 / 3 / 4 / 8 / 9	6 11.5
Papas arrugadas con mojo picón <i>Boiled potatoes (skin on) with a spicy red pepper sauce</i> 1 / 2 / 9 / 12	6 11.5	Queso manchego <i>Spanish sheep milk cheese</i> 1	8 15.5
Patatas bravas <i>Deep-fried potatoes with cocktail sauce</i> 3 / 9 / 11	6 11.5	Queso de oveja con trufa <i>Spanish sheep milk cheese with truffle</i> 1	10 19.5

PESCADO

Tapa	Ración	Tapa	Ración
Ensaladilla Rusa <i>Cold potato salad with tuna</i> 3 / 6 / 11	7 13.5	Lubina con salsa de Lima y picadillos de tomate <i>Bass from the plancha with lime dressing and marinated tomatoes</i> 6	14.5 27.5
Gambas cocidas <i>Portion of prawns with cocktail sauce (cold)</i> 3 / 6 / 7	11 21.5	Boquerones fritos <i>Deep fried sardines</i> 2 / 6 / 9	7 13.5
Croquetas de gambas <i>Croquettes filled with shrimp</i> 1 / 2 / 3 / 6 / 7 / 9	9 17.5	Boquerones en vinagre <i>Marinated anchovies in vinegar</i> 6	7 13.5
Calamares a la romana <i>Deep-fried squid</i> 2 / 5 / 6	9 17.5	Tartar de Atún <i>Tartar of fresh tuna</i> 2 / 6 / 11	10 19.5
Calamares a la plancha <i>Squid from the plancha with garlic and parsley</i> 5 / 6	11 21.5	Atún a la Plancha <i>Grilled tuna with marinated tomatoes and lime mayonnaise</i> 1 / 6	13.5
Pulpo a la Gallega <i>Octopus in the traditional way from Galicia</i> 1 / 3	15	Pinchos de gambas <i>Peeled and marinated prawn skewers</i> 6 / 7	10 19.5
Gambas a la plancha <i>King prawns from the plancha</i> 6 / 7	12 23.5		

CARNE

Tapa	Ración	Tapa	Ración
Jamón serrano <i>Cured Spanish ham</i> 2 / A	10 19.5	Pan con solomillo <i>Toasted bread with homemade salsa and tender steak</i> 2	10.5
Jamón ibérico Pata Negra <i>Top quality ham from Andalucía</i> 2 / A	22 42.5	Croquetas de chorizo y queso manchego <i>Croquettes filled with chorizo and manchego cheese</i> 1 / 2 / 3 / 4 / 9 / 12	7 13.5
Espárragos trigueros con jamón serrano <i>Green asparagus wrapped in serrano ham from the plancha</i> 4	7 13.5	Croquetas de jamón ibérico <i>Croquettes filled with Ibérico ham</i> 1 / 2 / 3 / 4 / 9	7 13.5
Dátiles con jamón serrano <i>Dates wrapped in serrano from the plancha</i> 8 / 14	7 13.5	Pinchos de pollo <i>Marinated chicken breast skewers</i>	9 17.5
Chorizo ibérico <i>Spicy Spanish sausage from the Ibérico pig</i> 1 / 2 / 9 / A	7 13.5	Pinchos de solomillo <i>Beef fillet skewers</i>	10 19.5
Salchichón ibérico <i>Spanish sausage from the Ibérico pig</i> 1 / 2 / 9 / A	7 13.5	Pinchos de solomillo con jamón <i>Beef fillet skewers wrapped in ham</i>	12 23.5
Lomo ibérico <i>Air dried pork fillet</i> 1 / 2 / A	7 13.5	Chuletas de cordero <i>Marinated lamb chops</i>	11 21.5
Chorizo a la plancha <i>Spicy Spanish sausage from the plancha</i> 1	9 17.5	Fingers de costilla ibérica <i>Ibérico rib-fingers with lime mayonnaise</i> 3 / 11	15
Albóndigas <i>Meatballs in Spanish tomato sauce</i> 3 / 4	9 17.5		

MENÚ DEL DIA

The menu below is served in 2 courses. The menu can be ordered from 2 persons.

It is a mix of hot and cold tapas, serving a selection of fish, meat and vegetarian.

37.5 p.p.

SELECCION DE TABLAS

	Tapa	Ración
Tabla de ibéricos <i>A selection of Spanish hams and sausages</i> 1 / 2 / 9 / A	30	
Tabla de quesos <i>A selection of Spanish cheeses with bread</i> 1 / 2 / A	14	27.5
Fiesta de croquetas <i>A selection of 4 or 8 croquettes</i> Ask the service	8	15.5
Pinchos <i>Selection of prawn, chicken and beef skewers</i> 5 / 6		27