

Whenever possible we use local & organic products

**Please inform our staff if you have any food intolerance
gluten-free & vegetarian options available**

TAPAS OF THE WEEK

Fresh ravioli (please ask your waitress)

15.00

Chicken curry with spinach, yogurt & pineapple

11.00

**Almogrote (Paté from cured Canarian cheese & Gui's homemade red Mojo)
traditional Canarian**

8.00

Rancho Canario - typical Canarian pork stew

11.50

Homemade meatballs moroccan style with spicy tomato sauce & almonds

11.50

COLD TAPAS

Garlic Bread 2.50

Bread 1.50

Butter or Alioli 1.00

Pan Tumaca (with grated tomato & garlic) 4.00

Pan Tumaca with Canarian cheese or Serrano ham or Anchovies 6.00

Marinated olives 4.50

Fresh Anchovies with orange & garlic 9.00

Buffalo Mozzarella & sun dried tomato pesto 11.50

Tuna Tataki, Wakame & Wasabi mayonnaise 12.00

Cheese Plate small 8.50 / large 17.00

Plate of Spanish cold cuts 8.50 / large 17.00

Rustico salad (Feta cheese, cucumber, tomato, red onion & olives) small 7.00 / large 14.00

HOT TAPAS

Fish soup (Chowder) 9.50

Tomato soup 7.00

Chorizo (Spanish sausage) in red wine 7.00

Grilled Tomino (Italian cheese) wrapped in Serrano ham 12.00

Chicken skewer with Moruno (Moroccan spices) 4.50

Beef fillet skewer with Harissa (Tunisian spices) 5.50

Pork fillet skewer with Jamaican Jerk 5.00

King prawn skewer with green Mojo 9.00

Potatoes "Bravas" 5.00

Iberico pork cheeks 12.00

Fresh mushrooms with garlic & Martini 8.50

Fresh mushrooms with garlic, Martini & prawns 10.50

Grilled goat cheese & poached apple 10.00

MEAT

Grilled fillet Steak 20.00

with truffle sauce or red Mojo 1.50

FISH

Fresh fillet of Tuna 19.00

Spicy King prawns (garlic, chilli peppers, tomato sauce) 19.00

SIDE DISHES

Mashed potatoes 4.00

Vegetables 4.00

Homemade square fries 4.00

DESSERTS

**Homemade Crema Catalana
topped with roasted almonds
(also available without nuts)**

Gluten-free

6.50

Semifreddo

**Crushed Almonds, Cantucci &
merengue mixed with pure cacao & cream (half frozen)
topped with Amaretto (or without!)**

served with a shot of

hazelnut liqueur

7.50

Cantucci Morbidi

**Italian double baked cookies
with a glass of Spanish dessert wine**

8.00

Passion fruit ice cream

Chocolate ice cream

Vanilla ice cream

one scoop 2.50

Cheese Plate

small 8.50 / large 17.00

Grilled goat cheese & poached apple 10.00

VINO DE LA CASA
RED / WHITE DRY / ROSE

NUVIANA / HUESCA
GLASS 5.00 / BOTTLE 18.00

WE ALSO HAVE SEMI-SWEET WHITE WINE
GLASS 5.00 / BOTTLE 18.00

CAVA / SPARKLING WINE
GLASS 5.00 / BOTTLE 18.00

VINOS TINTOS / RED WINES

LOPEZ DE HARO / RIOJA RESERVA - Tempranillo, Garnacha

29.00

BARDOS / RIBERA DEL DUERO - Crianza

26.00

HONORO VERA (GIL) / JUMILLA - Monastrell

24.00

JUAN GIL / JUMILLA - Monastrell

29.00

VINOS BLANCOS / WHITE WINES

BARDOS / RUEDA - Verdejo

25.00

JUMILLA - 100% Chardonnay

26.00

HUELLA DE SAUVIGNON BLANC / VALENCIA - Sauvignon blanc

23.00

VEGA NORTE / ISLA DE LA PALMA - Albillo Criollo

29.00

VINOS ROSADOS / ROSÉ WINES

LIBALIS / NAVARRA - Garnacha tinta, Moscatel

26.00