Tapas - Boards - Plates

Country Bread / Sundried Tomato Aioli / Olives 8 (for 2 persons)
Gildas (Skewer of Olives, Anchovies, Cured cheese, Pickled Hot Pepper) 4 / piece
Mango Gazpacho with Cajun Shrimp Skewer 13
Cured Fish Selection (Anchovies, Sardines, Boquerones) w/ Tomato Crystal Bread 14
Iberian Ham board 21 add Cheese 4
Vitello Tonnato (Cold Veal Slices with Tuna Cream, Capers, Pickled Shallots) 16
Seared Scallops with Cauliflower Pure and Iberian Ham Bits 16
Grilled Calamari w/ Lemongrass and Chili, Summer Roll, Peanut Sauce 16
Meatballs and Cabbage Stew, Chorizo and Cream Fresh 16
Popcorn Shrimps (5 piece), Tartar Sauce 15
insa Flatbread with Pepperoni and Cheese or Wild Mushrooms, Artichokes and Goat Cheese 1
Truffle Fries with Cured Cheese, Herbs 9
Beetroot and Apple Tartare, Micro Greens, Goat Cheese & Pecan 14
Colorful Tomato with Burratina, Truffle dressing 14
Just Greenswith Yuzu Dressing 10 add Grated Cheese 2
Fish Burger Sliders (two) and Pickled things 17 add Fries 4
Grilled Octopus w/ Romesco Sauce, Spiced Potatoes 18
Padron Peppers with Blue Salt 10
Baked Cheese w/ Rosemary, Apricot Chutney, Dipping Toast 15
Suckling Pig Terrine, Cauliflower Pure and Pickles, Fig Jus 20
Spinach & Ricotta Tortellini, Soller Shrimp, Parmesan Cream Sauce, Peas 17

Breaded Fish and Chips with Tartar Sauce

20