

TAPÉO

Tapas - Ceviche Bar

PAN Y PINTXOS

Pan y salsa House bread with olive oil and grated tomato spread	25
Pan con Tomate Spicy tomato salsa on toasted garlic bread	23
Pincho Alcachofa Toasted herbs bread with artichoke salad, olives, truffles, chives and manchego cheese	38
Pincho Escabeche Roasted bread, homemade bream, eggplant cream and asparagus salad	45
Pincho Picania Roasted bread, picania, mustard aioli, red onion, arugula snd spicy chili salsa	46
Quesadilla – Tortilla filled with manchego cheese, garlic confit, Portobello mushroom, red onion and salsa verde	47

CEVICHE

Sea Bass Peruvian style Sea Bass with fresh vegetables, avocado sauce and crispy tortilla	55
Croaker Cubed Croaker with pepper salad avocado, chili vinaigrette, and roasted almonds	59
Bermondi Julian cutting ,tomato seeds, hyssop leaves, radish, mint, coriander, red chili and herb oil	59
Sea Bream Sliced thin salad with, hyssop leaves,mint, radish, red chili, coriander,red onion, olive oil, lemon and pine nuts	62
Red tuna tataki Lightly roasted covered with pistachio with tropic fruit salad and chimichurri, red onion, chili and coriander	65

VEGETABLES

Ensalada Verde Crispy lettuce, Beetroot, red onions, apples and almonds/extra Goat cheese	38/46
Remolacha Baked Beetroot Carpaccio, salsa verde, pine nuts and goat cheese	38
Berenjena Grilled eggplant, tomatoes salsa, almonds and goat cheese	39
Coliflor Fried cauliflower in ceaser sauce	39
Championones A selection of mushrooms with refined butter, garlic and parsley with roasted herb bread	44
Esparragos Grilled asparagus, chipotle vinaigrette and toasted almonds (Seasonal)	42
Ensalada Calabacin Calabacin salad with cucumber, chili, cranberries, hyssop and almonds with labaneh cheese	38
Alcachofas Artichokes, arugula salad and manchego cheese	44
Padron Pepper With lemon and sea salt	31

PAELLA

Paella Verduras Onions, chili, green vegetables and saffron rice	59
Paella Pollo Chicken and saffron rice	63
Paella Classico Shrimps, calamari, mussels and saffron rice	67

SPANISH CLASICO

Patatas Bravas Fried potato cubes with tomato sauce and garlic aioli	36
Calamares Fried calamari with herb aioli	48
Croquetas Béchamel sauce with A selection of mushrooms and truffles coated in crispy breadcrumbs	39

CARNE

Lomo Pan-fried beef fillet with grilled onions, eggplant sauce and spicy chili salsa	59
Anternia Hanger steak made on the minot, green garlic cream with sea salt	57
Entrecote black Eggplant and yogurt cream, garlic confit and spicy chimichurri	59
Chuletas De Cordero lamb chops with eggplant sauce, grilled root vegetables and demi glass sauce	81
Chuletas De Cerdo Pork spare ribs with BBQ chipotlesauce and fresh cabbage salad	84
Tortilla asado filled with broken up short rib, coriander, arugula snd spicy chili salsa, pineapple and chipotles aioli	38
Tortilla pollo filled with chicken, avocado sauce, sumac onion, coriander and chipotle vinaigrette	38
Hamburguesa Mini beef hamburger with garlic aioli, chimichurri and crispy onions	38

MARISCOS

Casola de gambas Small shrimps with olive oil, Garlic, red chili and red arrisa	49
Calamares con Judias Stir-fried calamari with black beans, chipotle, fresh spinach and garlic confit	56
Mejillones Fresh mussels with white wine, garlic, butter and broccoli	79
Mariscos Pan-fried shrimps and calamari with cherry tomatoes, butter, tomato sauce and red arrisa	56
Brocheta De Gambas Grilled shrimps skewer with Garlic butter	53
Pascado Grilled variable fish with scorched potato, grilled cherry tomato, tomato salsa, chili and herb oil	67

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WHITE WINE

House Wine	44/170
Freixenet cava , cordon negro brut, Rioja, Spain	41/165
Alie, Rose , Toscana,Italy, 20	55/205
Flam Blanc blend , Israel, 20	52/197
Josef Draten , Gewurztraminer, Germany, 20	49/192
Chablis , Bochard , France, 19	56/225
Sancerre , Sauvignon Blanc, Domaine Fournier, France, 20	58/263

Bottle //

Clos De Gat , Chardonnay, Israel, 17	255
Chateau Golan , Sauvignon Blanc, Israel, 18	240

RED WINE

House Wine	46/180
Muga el anden , Rioja, Spain, 16	54/205
Tzuba Winery , Cabarnet Sauvignon, Judean hills, Israel, 20	58/216
Cesari Valpolicella Classico , Veneto, Italy, 19	52/199
Uno , Malbec, Antigal, Argentina,18	53/204
Montes Carmenere , Chile, 19	56/211

Bottle //

Castelt , Petit castel, Israel, 18	233
Clos De Gat , Harel, Syrah, Israel, 17	245
Bodegas Muga , Rioja Reserva, Spain, 16	255
Primitivo di Manduria Leggenda , Pugila, Italy, 18	290

	Pitcher	1/2 Pitcher	Glass
Sangria Roja , Spain	150	85	37

SOFT DRINKS

Neviot Water	13/28
Soda	13
Coca Cola, Coca Cola Zero, Sprite ,Sprite Zero	14
Orange juice, Lemonade, Grapefruit juice	14
Ferrarelle	14/28

COCKTAILS

Frescosos //

Gran De Smith Gin, st germain, apple, mint, lime	53
Ruski Mule Vodka, syrup ginger, lime ginger beer	56
Twist Mist Gin, cucumber, passionfruit, st germain	54
Aniseed Summer Ouzo, mint, lychee, bitter lemon	48

Sweet & Sour //

Athletic Bilbao Vodka citron,passion fruit,pineapple,coconut	53
Crystal Vodka, lychee liqueur, pomegranate and a suger ring	53
French Connection Vodka citron,passion fruit&pomegranate	53
Pisco Sour Pisco, angostura, sour and egg white	51

Especiales //

Tapao Sour Brandy, sour, home cherry liqueur	55
Spicy Passion Taquila, Mezcal, chili, passionfruit, Tabasco	58
Tapao Breeze Aperol, Martini Bianco, Orange and lime	52

Helados //

Frozen Deiquiri/Margarita White rum/tequila, lime & fresh fruit	51
Drunken Pear Spiced pears cooked in red wine	49

BEER

Draft Beer //	370cc	480cc
San Miguel Especial	30	35

Bottle //

Carlsberg Luma , Denmark	35
San Miguel Mahou IPA , Spain	35
San Miguel Fresca , Spain	38
Estrella Damm Inedit , Spain	39

