

TAPAS

- **Aceitunas aliñadas con hierbas y vinagre de Jerez** 1,50 €
Marinated olives with herbs & sherry vinegar
- **Pan de Cristal con tomate** 3,85 €
Grilled "Cristal" bread rubbed with tomato chutney, garlic and olive oil
- **Escalivada con llampuga ahumada** 4,50 €
Catalan style roasted vegetables, marinated in sherry vinegar and olive oil with smoked local Mahi Mahi
- **Albóndigas de cordero en salsa de tomate picante** 6,50 €
Spanish style Lamb meatballs in a spicy tomato sauce
- **Boquerones marinados en ajo y perejil** 4,50 €
Anchovies marinated in garlic, parsley & white wine vinegar
- **Pulpo a la gallega con ali-oli de pimentón ahumado** 7,00 €
Fresh octopus from Galicia with smoked paprika alioli & salt flakes
- **Mini Tortilla Española (Preparada al momento con huevos camperos)** 4,50 €
Classic Mini Spanish Omelette (made to order with free range eggs)
- **Almejas Marinera** 9,50 €
Fresh clams cooked in a white wine, parsley & garlic sauce
- **Remojón (Ensalada de bacalao con naranja y aceitunas negras)** 5,75 €
A salad of salt cod with oranges, black olives and Sherry dressing
- **Salmón marinado a las hierbas frescas con hinojo marino y mayonesa de limón** 5,50 €
Marinated salmon with fresh herbs, sea fennel & lemon Mayonnaise
- **Ensaladilla Rusa de verduras ecológicas con Bonito y huevo de codorniz** 2,75 €
Russian salad with organic vegetables, Bonito & quail egg
- **Ensalada de Trampó de verduras ecológicas** 3,75 €
Local salad of organic tomatoes, green peppers, black olives & Bonito
- **Terrina de cerdo negro casero y setas con chutney de cebolla y albaricoques** 5,00 €
Tasca Pork & Mushroom Terrine with onion-apricot chutney

EMBUTIDOS • CHARCUTERIE

- **Tabla de Ibéricos (Jamón de bellota, chorizo, salchichón, lomo)** 14,00 €
Selection of Iberian cured meats from the "Pata Negra"
- **Jamón de Bellota 5 J's** 18,00 €
Aged Acorn fed ham from the famous "Pata Negra"
- **Chorizo de Salamanca ibérico** 5,00 €
Mildly spicy Iberian pork sausage cured in paprika
- **Salchichón ibérico** 5,00 €
Spiced pork sausage, cured with garlic and herbs
- **Caña de lomo ibérico** 9,50 €
Hard cured pork loin from the famous "Pata negra"

IVA no incluido
VAT not included

QUESOS ESPAÑOLES SPANISH CHEESE

- **Tabla de quesos españoles con membrillo y nueces** 14,00 €
Spanish cheese board with quince jelly & walnuts
- **Aged Mahón, semicurado** 2,00 €
Tangy and intense, this hard cheddar-like cheese is sharp, lemony and salty
- **Manchego al Romero** 3,75 €
Rosemary cured cheese, this Manchego has a distinctive flavour made exclusively from La Manchega sheep's milk
- **Garrotxa** 3,75 €
Semi-hard goat cheese from Catalonia, moist texture and a long, zinging finish
- **Idiazabal** 3,50 €
Basque pressed cheese made from sheep's milk, slightly smoky flavour
- **Monte Enebro** 3,50 €
Bold and unique semi-soft pasteurized goat cheese aged 2-3 months
- **Valdeón** 3,75 €
Creamy and sharp blue cheese made with a blend of sheep, cow and goat's milk

DE CUCHARA. SPOON FOOD

- **Sopa mediterránea de pescados y mariscos** 11,50 €
Mediterranean fish and shellfish soup
- **Bacalao con garbanzos, azafrán y espinacas** 6,50 €
Salt cod broth with chick peas, saffron and fresh spinach
- **Gazpacho Andaluz** 6,50 €
Chilled Gazpacho soup
- **Crema de cebolla blanca e Idiazabal con vieiras y ragú de setas** 9,50 €
Cream of white onion & Idiazabal cheese soup with scallops & a wild mushroom ragout

ENSALADAS SALADS

- **Ensalada de queso de cabra tostado con miel de trufa y setas** 9,50 €
Warm Goat cheese salad with truffle honey and roasted mushrooms
- **Ensalada mixta con piñones, tomate cherry, crostones y vinagreta de Jerez** 6,50 €
Mixed salad with pine nuts, cherry tomatoes, croutons and a sherry vinaigrette

IVA no incluido
VAT not included

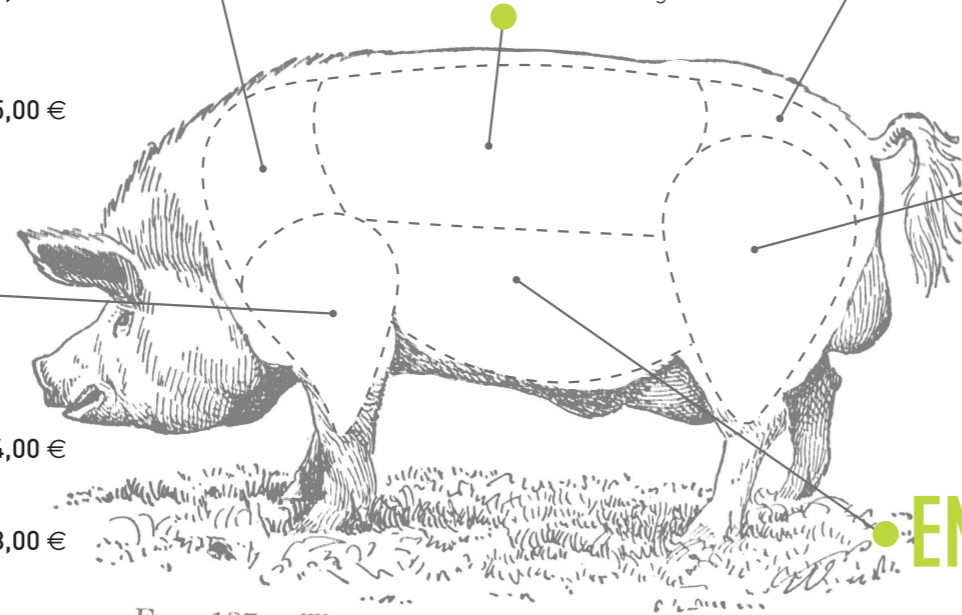
PLATOS CALIENTES HOT DISHES

- **Presa de cerdo ibérico con compota de manzana-romero y chorizo ahumado** 12,00 €
Iberian pork "presa" with an apple-rosemary compote & smoked chorizo
- **Lomo de merluza en salsa verde con almejas** 19,50 €
Basque-style fillet of hake cooked with parsley & fresh clams
- **Pollo Granjero "al Chilindron"** 13,50 €
Free range chicken "al Chilindron"
- **Arroz negro con sepia y ali-oli de almendras** 11,50 €
Spanish style black rice with slow cooked cuttlefish & almond aioli
- **Solomillo de buey con setas, bacon y emulsión de piquillos** 22,75 €
Fillet of beef with wild mushrooms, bacon & "Piquillo" pepper emulsion
- **Jarrete de cordero a la Moruno con pasas, especias y jerez** 18,50 €
Slow cooked Lamb shanks "a la Moruno" with raisins, spices & sherry
- **Lomo de bacalao con ensalada tibia de patatas-azafrán y salsa romesco** 12,00 €
Fillet of Cod with a warm saffron-potato salad and romesco sauce
- **Carrilleras de buey con tomates secos, aceitunas negras, y puré de garbanzos-aceite de oliva** 16,00 €
Glazed beef cheeks with dried tomatoes, black olives & a chick pea-olive oil puree
- **Lubina 'a la Mallorquina' con vinagreta de pasas, piñones y tomates cherry, servido sobre una crema de patata y aceite de oliva** 18,50 €
Sea Bass 'a la Mallorquina' served with a pinenut, cherry tomato and sultana vinaigrette and a warm olive oil-potato soup

DULCES SWEETS

- **Torrijas caramelizadas con helado de leche merengada** 5,50 €
Caramelized "Spanish toast," with a milk "Merengada" ice-cream
- **Brownie de chocolate y avellanas con helado** 4,50 €
Chocolate & Hazelnut brownie with ice cream
- **Crema Catalana clásica** 4,50 €
Classic caramelized Crema Catalana
- **Sopa de chocolate blanco y yogur con espuma de frambuesas** 4,50 €
White chocolate & natural yoghurt soup with a light raspberry mousse
- **Helado Borracho con frutas frescas y Pedro Ximénez** 5,00 €
Fresh fruits with vanilla ice cream and Pedro Ximénez sherry
- **Tarta de Santiago con helado de Málaga Virgin y pasas** 5,00 €
Almond tart from Santiago with Málaga Virgin-raisin ice cream
- **Torta de chocolate con helado de turrón de avellanas** 5,50 €
Chocolate torte with hazelnut praline ice cream
- **Gazpacho de fresitas con espuma de coco** 5,00 €
Chilled strawberry gazpacho with a light coconut mousse

IVA no incluido
VAT not included



TASCA