

TAPAS

- OSTRA** 4^{ea}
natural oyster w shallot vinaigrette 9
- CROQUETA** 4^{ea}
sweetcorn & manchego w alioli
- PAELLA BALL** 4^{ea}
prawn & chorizo w paprika alioli

- ACEITUNAS** 7
olives - sevillano, manzanilla 9
- GUINDILLA VERDE** 8
pickled spicy green peppers 9
- BOQUERONES** 10
marinated white anchovies 9

EMBUTIDOS y JAMONES (sausage & ham)

- JAMÓN IBÉRICO de BELLOTA** 18/34
aged 36 months
- JAMÓN SERRANO** 14
aged 12 months
- LOMO** 14/26
cured loin
- LONGANIZA BLANCA** 14/26
pale salami
- CHORIZO** 12
al a plancha
(grilled)



- PLATO de EMBUTIDO** 24
chorizo, jamón serrano, longaniza blanco,
guindilla peppers, caperberries...+ ibérico 36

VERDURAS (vegetable)

- patatas bravas 9
- melons, goat's feta, jamón serrano, rocket 15
- char grilled artichoke, asparagus, soft boiled egg, manchego 16
- beetroot 3 ways w quark, olive dust, chilli anchovy vinaigrette 16
- mushrooms, px vinegar, valdeón, candied walnuts 17
- eggplant fritters, honey, tomato salsa 13



RACIÓN

duendé

BREAKFAST • BRUNCH • TAPAS • WINE BAR

- octopus terrine, green pea purée, tomato consommé 9 17
- salmon tartar, chilli, avocado, citrus 9 17
- char grilled squid, chorizo, fennel, toasted almond 9 17
- garlic prawns, romesco, jamón dust 9 17
- scallops, shredded pork morcilla, & px (3) 9 23
- barramundi fillet, beetroot, orange, spanish onion, black olives 9 23
- duck liver parfait, caramelised spanish onion 16
- pimenton chicken tenderloins, saffron poached fennel, piquillo sce 9 18
- lamb & pork meatballs, yoghurt, sesame 19
- pork belly, quince jelly, apple jam, pomegranate & grape salad 9 24
- lamb rump, smoked eggplant purée, confit cherry tomatoes 9 22

POSTRE

- helados - house churned sorbet (2) 9 6
- meringue, passionfruit, lemon sherbet, orange sorbet,
strawberry chips, shortbread 14
- chocolate trio - mousse, ice cream, ganache 9 15
- doughnut balls, condensed milk ice cream 14
- condensed milk ice cream, pedro ximénez sherry 9 15

QUESO

- 50g / 3x25g housemade lavosh, quince, fruits 14/20