

---

## CHARCUTERÍA

---

**Jamón Serrano (20 month) 8**

**Chorizo Ibérico 8**

**Salchichon Ibérico 8**

*Dry cured pork sausage*

**Lomo 8**

*Cured pork loin*

SERVED WITH ARTISINAL BREAD, SPICED NUTS  
& DRIED APRICOTS  
SUB GLUTEN-FREE BREAD +0.50

---

## QUESOS

---

**San Simon 8**

*Lightly smoked cow's milk, pasteurized*

**Murcia al Vino 8**

*Red wine soaked goat's milk, pasteurized*

**Valdeón 8**

*Blue, cow & goat's milk, pasteurized*

**Manchego 8**

*3 month aged, sheep's milk, pasteurized*

SERVED WITH ARTISINAL BREAD, SPICED NUTS  
& DRIED APRICOTS  
SUB GLUTEN-FREE BREAD +0.50

---

## HOUSE MADE DESSERT

---

**Pastel de Chocolate 9** (GF)

*Flourless almond chocolate cake with whipped cream*

**Crema Española 9**

*Licor 43 Spanish cream & chocolate ganache with crumbles*

**Tarta de Queso 9**

*Cheese cake with caramel cream, Maldon sea salt flakes*

---

## DESSERT COCKTAIL

---

**Mini Beer 6**

*Licor43 & heavy cream*

**Carajillo 7**

*Licor43 & espresso*

---