
CHARCUTERÍA

Jamón Serrano Gran Reserva (20 month) 9.5

Chorizo Ibérico 9.5

Salchichon Ibérico 9.5

Dry cured pork sausage

Lomo 9.5

Cured pork loin

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

QUESOS

San Simon 9.5

Lightly smoked cow's milk, pasteurized

Murcia al Vino 9.5

Red wine soaked goat's milk, pasteurized

Roquefort 9.5

Blue, sheep's milk, unpasteurized

Manchego 9.5

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 10.5 (GF)

Flourless almond chocolate cake with crème anglaise

Crema Española 10.5

Licor 43 Spanish cream & chocolate ganache with crumbles

Tarta de Queso 10.5

Cheese cake with caramel cream, Maldon sea salt flakes

Maracuyá y Merengue 13 (GF) (DF)

*Passion fruit ganache, silky sangria cream, passion fruit sorbet, lime
& pepper merengue, crunchy chocolate*

DESSERT COCKTAIL

Mini Beer 6.5

Licor43 & heavy cream

Carajillo 8

Licor43 & espresso