

Menu Tapas
\$120 / person
M E N U
Complementary Drink



Choice of: Red Sangria, Beer and Wine

Pica Pica - Cold

Mixed Charcuterie Board

Pan con Tomate - Grilled rustic bread, tomato, olive oil

Foie Micuit - Foie mixed with yellow apple with a side of apple & tomate marmalade and fig paste

Cucharitas de Salpicon - Spoons filled with cold seafood salad

Pica Pica - Hot

Croquetas de Morcilla - Cured blood sausage croquettes with green apple and red wine reduction

Mejillones Gratinados - Mussels filled with shallots, garlic, parsley, butter

Esparragos con Serrano - Green Asparragos wrapped in serrano ham topped with blue cheese + cream sauce

Pinchos Pulpo a la Gallega - Galicien style octopus

Albondigas al Jerez - Meatballs with Iberian ham in a sherry sauce

Berejena con miel - Fried eggplant with goat cheese and honey

Dessert

Chef's Choice

Coffe/Tea

Complementary Espresso or Tea