

TAPAS VINO

the place to share

NIBBLES and BITES

-  **PATATAS BRAVAS** 190
 Spanish style fried potatoes,
 spicy tomato-pepper sauce, aioli
-  **SAUTÉED GARLIC MUSHROOMS** 190
 Mixed garlic mushrooms
 on grilled whole wheat bread
-  **TOMATO & MOZZARELLA EMPANADA** 190
 Tomato & mozzarella empanada
 with garlic mayonnaise
-  **MUSHROOM CROQUETTES** 190
 Deep fried creamy mushroom croquettes
-  **COD CROQUETTES** 220
 Cod croquettes with garlic mayonnaise
-  **IBERICO HAM CROQUETTES** 220
 Creamy traditional Iberico ham croquettes
-  **AVOCADO - GOAT CHEESE** 260
 Baked goat cheese with avocado
-  **CALAMARI CHORIZO** 250
 Fresh calamari sautéed with chorizo

TAPAS SETS

- SET 1** 350
 Patatas bravas
 Ham croquettes
 Garlic prawns
- SET 2** 450
 Baked goat cheese with avocado
 Grilled octopus
 Chistorra and mashed potato

BEGINNINGS

-  **GRILLED OCTOPUS** 220
 Marinated octopus grilled with lemon
-  **GREEK SALAD** 280
 Romain lettuce, tomato, onion,
 capsicum, feta cheese, Kalamata olives
 Olive oil & lemon dressing
-  **PAN SEARED FOIE GRAS** 450
 Pan seared foie gras with porcini
 cream and mango relish
-  **TIGER PRAWNS** 450
 Tiger prawns sautéed with garlic & chili
-  **TUNA TARTARE** 450
 Tuna tartare with traditional Gazpacho
 sauce from Malaga & chili

 seafood
  pork
  chicken
  goose
  lamb
  beef
  vegetarian

All prices are subject to 10% service charge and applicable government taxes

“Sharing of food
is the essence
of social life”

PASTA

-  **PENNE PASTA WITH SPICY TOMATO SAUCE** 320
Penne pasta sautéed with garlic, chili and tomato sauce
-  **SPAGHETTI CARBONARA WITH MUSHROOMS** 320
Creamy sauce with bacon, onion and mushrooms
-  **SPAGHETTI SEAFOOD** 450
Spaghetti with garlic, tiger prawns, scallops, white wine & paprika

PAELLA (1-2 PERSONS) Estimated time: 30 MINUTES

-  **SEAFOOD PAELLA** 950
Paella with seafood
-  **MIXED PAELLA** 990
Traditional paella with chicken and seafood






We will be happy to prepare personalized paella including vegetarian for your taste buds.

COLD CUTS & CHEESE

-  **ARRAY OF COLD CUTS WITH CRUSTY BREAD*** 650
-  **PLATTER OF FINE CHEESES WITH CRUSTY BREAD*** 650
-  **BEST OF BOTH PLATTERS WITH CRUSTY BREAD*** 690
2 each of our selection of cold cuts and cheeses

* please see our daily selection of cold cuts and cheeses

SHARING is CARING

-  **GRILLED SALMON STEAK** 540
Salmon steak, broccoli, cauliflower puree, romesco sauce & pesto
-  **PAN SEARED COD** 690
Pan fried cod fish, sautéed mushrooms, asparagus, olive oil, garlic & parsley
-  **GRILLED LAMB CHOPS** 750
Grilled lamb chops, vegetables and ajili mojili sauce
-  **GRILLED BEEF TENDERLOIN** 1,250
Grilled beef tenderloin, manchego cheese mash red wine sauce and grilled peppers
-  **GRILLED WAGYU RIB EYE 300 gr** 1,650
Grilled waygu rib eye, caramelized onion, peppers, potatoes and red wine reduction

- Additional side dishes** 130
- Mashed potato (with or without manchego cheese)
 - Roasted potatoes
 - French fries
 - Mixed grilled vegetables
 - Caramelized onion
 - Piquillo peppers
 - Grilled asparagus
 - Sautéed mushrooms