



MENU

BAR

Olives anchoa	4
Olives with garlic-herbs	5
Roasted almonds	6
Artichokes · olive-citrus vinaigrette	7
Manchego · hazelnuts · truffle honey	8

Portuguese canned fish "Jose Gourmet" (bio) 15

Tuna in thyme-lemon · balsamico onions · focaccia	
Sardines tomato · balsamico onions · focaccia	

OYSTERBAR

Yellow pepper vinaigrette

Oysters "of the season" ½ dozen	26
Can also be ordered by piece	

SNACKS

Focaccia · grissini · seasonal aioli	7
Calamari Fritti · jalapeño-lemongrass aioli	10
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter - selection of 5 cheeses	15

CROQUETTAS

Croquettas of ossobuco 3p. · gremolata	8.5
Croquettas of squid 3p. · lemon aioli	8.5

GOURMET TAPAS

PESCE

Tuna sashimi · 3 chili vinaigrettes · crispy corn	12
Mussels · razor clams · Pernod · tarragon cream	15
Swordfish · tomato-olives salad · parsley cream	16

VEGA

Burrata · tomatoes · tomato cream · purple basil	12
Orzo · fresh green peas · Gorgonzola sauce	13
Bimi · tempura cauliflower · Harissa · white beans	14

CARNE

Crostini steak tarare 4x · dried egg yolk · pecorino	12
Vitello tonnato · grilled tuna · caper berries	14
Saltimbocca · prosciutto di Parma · sage · veal gravy	16

MIBRASA LOVERS

Wild prawns 5 pieces. · smoked bell pepper aioli	25
Entrecôte Black Angus U.S.A. · sherry gravy	25

DESSERT

Flan · white chocolate · nectarine · amaretti	9.5
Dark chocolate ganache · Dulche de leche	9.5
Coffee-tea (several) with chocolates "Cacao"	9

All our tapas dishes are fresh and homemade and are prepared in our Spanish charcoal oven, the Mibrasa. With the southern European idea of sharing tapas with each other! We recommend 4 tapas each. If you have allergies or dietary requirements, please let us know.