

SIESTA MENU

TAPAS

OLIVOS MIXTOS 7

Mixed marinated olives, confit garlic, pickled onions, caper berries

PAN CON TOMATE 6

Toasted bread, garlic, olive oil, tomato pulp, Deviled eggs, crab salad, pickled mustard seeds, celery heart

BIKINI SANDWICH 13

Paleta iberica, manchego, truffles, Panini

PULPO A LA GALLEGA 15

Warm Spanish octopus, fingerling potatoes, pimento, Spanish olive oil

ENSALADA DE REMOLACHA 12

Roasted beet salad, caña de cabra, walnut

ENSALADA DE COL RIZADA 11

Baby Kale, Toasted quinoa, green asparagus, lemon poppyseed vinaigrette, cabrales blue cheese

HUEVOS RELLENOS 14

Deviled eggs, crab salad, pickled mustard seeds, celery heart

TATAKI DE RES 9

Beef tataki, fresh horseradish, beet-hibiscus-ponzu, crispy polenta, scallion

ALBACORE TATAKI 13

Albacore tataki, strawberry, yuzu-ginger-soy, toasted sesame seeds, crispy quinoa, cilantro

EMBUTIDOS

JAMÓN IBÉRICO CINCO JOTAS 36 per oz

5j Iberian ham, aged 5 yrs, hand carved to order

JAMÓN IBÉRICO FERMIN 26 per oz

Fermin grain fed Iberian ham, cured over 2 yrs, hand carved to order

PALETA IBÉRICA de BELLOTA CINCO JOTAS 24

Cured Iberian boneless pork shoulder

JAMÓN SERRANO FERMIN 12

24 months cured Spanish ham

JAMÓN DE PATO 12

House cured duck ham

CHORIZO DE PALACIOS 9

Cured Spanish chorizo by Palacios

IBÉRICO CHORIZO 14

Cured Iberian pig chorizo

LOMO DE BELLOTA CINCO JOTAS 15

Dry-cured Iberian pork loin

QUESOS

Cheeses served in 1oz portions

CABRALES 9 / LA SERENA 8

MANCHEGO 3MO 7 / MANCHEGO 8MO 8

MANCHEGO 12MO 9 / ROCINANTE 9

CAÑA DE CABRA 8 / IDIAZABAL 7

MAHON SEMI SOFT 7 / MAHON AGED 12MO 9

POSTRES

MAMA SANTANA FLAN 7

CREMA CATALANA 10

CHURROS CON CHOCOLATE 8

BIZCOCHO TRES LECHEs 10

TARTA DE QUESO 10

HOUSE-MADE ICE CREAMS & SORBETS 9-12

