

## TAPAS

### HOUSE-MARINATED OLIVES 4.5 €

Kalamata and green Aragón olives, marinated with orange peel, garlic, and fresh rosemary

### ANCHOVIES IN VINEGAR 7 €

Cantabrian anchovies cured in vinegar and soaked in oil, served with olives and pickles

### "MOM'S" RUSSIAN SALAD 8.5 €

Russian salad with pickled bonito, piquillo peppers, olive tapenade, piparras, and crispy "marinera" bread

### PATATAS BRAVAS "LA ESQUINA" 6.5 €

Fried potatoes, light garlic mayo, our spicy brava sauce, and piparra tartar

### ROASTED GROQUETTES 9 €

3 creamy croquettes made from a roast of three meats (beef, chicken and porc) roasted in the oven with care and bound with a homemade béchamel sauce

### "BRAVOS" PADRON PEPPERS 6.5 €

200g of Galician padron peppers topped with a chili and mint mayo, finished with fried garlic powder

### GOD FRITTERS 8 €

3 creamy and fried cod fritters served with a mascarpone and citrus cream

### GHISTORRA "MONTADITOS" 9 €

2 "montaditos" with crispy chistorra sausage and sourdough bread

### BREAD WITH TOMATOES 4.5 €

\*ASK FOR OUR DAILY TAPAS AND FISH

## PANTRY

### ANCHOVY AND BOQUERÓN GILDA 7 €

2 gildas with olives, piparras, anchovies, and boqueróns drizzled with ravigote sauce

### HOMEMADE SMOKED SALMON 14 €

60g of house-smoked salmon using orange wood briquettes, served with horseradish sauce, caper berries, and radishes

### IBERIAN HAM 18 €

80g of finely sliced boneless Iberian ham

### PAYOYO CHEESE 14 €

150g of goat Payoyo cheese, served with fresh apple and quince paste

## EGGS

### FRIED EGGS 14 €

2 free-range fried eggs with Iberian ham and fried potatoes, served with our mild smoky chili sauce

### SPANISH OMELETTE 14 €

Potato and onion Spanish omelette, cooked to order, topped with arzúa cheese and Iberian ham

## RICE DISHES TO SHARE

MINIMUM 2 PEOPLE

### SEAFOOD RICE 22 €

Fresh cuttlefish stew with mussels from our coasts and king prawns

### OCTOPUS AND IBERIAN PORK RIB RICE 24 €

A family classic! Spectacular stewed pork ribs accompanied by freshly cooked octopus and chimichurri mayo

### MUSHROOM AND VEGETABLE RICE 22 €

A selection of our best vegetables and mushrooms, topped with truffle mayo and crispy fried almonds

\*PRICE PER PERSON. ALL OUR RICE DISHES ARE MADE WITH BOMBA RICE FROM THE EBRO DELTA AND SERVED WITH GARLIC AIOLI.

## DISHES

### SEASONAL TOMATOES 14 €

Seasonal tomato salad with North Atlantic tuna belly, onion, and fresh olive tapenade

### MUSSELS WITH "PICANTETA" SAUCE 14 €

Mussels steamed in a sauce of garlic, extra virgin olive oil, tomato spread, chili pepper, and fresh herbs

### RED ENLISTED PRAWN 14 €

6 grilled red prawns topped with garlic oil, tomato, herbs, and smoked paprika from La Vera

### SQUID AND "PEROL" BUTIFARRA 22 €

Sautéed fresh squid, "Perol" butifarra sausage, and Pedrosillano chickpeas, served with garlic aioli and fried almonds

### "NANA'S" MEATBALLS 16 €

Beef meatballs with potatoes, sautéed mushrooms, and garlic chips

### BEEF ENTRECÔTE 22 €

200g of grilled beef sirloin with a side of fries

## DESSERTS

### CHEESE CAKE 7.5 €

### MARÍA BISCUIT AND "NUTELLA" FLAN 7.5 €

### APPLE TARTE TATIN 8.5 €

10-minute baking wait

### CHOCOLATE TRUFFLES (EACH) 2.5 €