

CARTA PÍCARA

Lobster Croquette

Pazo San Mauro | Albariño – D.O. Rías Baixas, Galicia

Black pudding croquette, flower cheese and truffle honey

Pago El Espino | Petit Verdot, Syrah, Tempranillo – D.O.P. Sierras de Málaga, Andalucía

Andalusian Cheese, Walnuts and Jam

Fino en Rama La Inglesa | Pedro Ximénez - D.O. Montilla-Moriles, Andalucía

Nº2 Oyster (Natural, Fresh or Spicy)

Juve & Camps Essential | Xarel·lo – D.O. Cava, Cataluña

Tuna Belly Toast, Black Aioli and Coriander

Terras Do Cigarrón | Godello – D.O. Monterrei, Galicia

Aged Beef Tenderloin Tartare on Toasted Brioche

Pinkgall | Garnacha – D.O. Navarra, Navarra

Smoked eel brioche with mustard, sauerkraut and fresh greens

Menade | Sauvignon Blanc – V.T. Castilla y León

Mango Profiterole

BF Dulce Maestro | Moscatel de Alejandría – D.O.P. Sierras de Málaga, Andalucía



Choose 2 wines paired with their matching tapas for €25, or 3 wines paired with their matching tapas for €35