



MON TO SUN, 5-7PM

BAR TAPAS HAPPY HOUR

*Only offered at bar*

## TABLAS

### TABLA MIXTA 18.

*Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives*

### EMBUTIDOS 14.

*Jamón Serrano, Coppa, Chorizo de Cantimpalo*

### QUESOS 14.

*Tetilla, Murcia al Vino, Manchego*

## TAPAS

### TORTILLA ESPAÑOLA 5.

*Traditional Spanish omelet,  
caramelized onions, garlic aioli*

### PATATAS BRAVAS 5.

*Crispy potato cubes,  
spicy brava sauce, aioli*

### ALBÓNDIGAS 8.

*Veal and pork meatballs,  
Manchego, tomate frito*

### PINTXO MORUNO 8.

*Cumin marinated grilled pork skewers,  
mojo verde, Greek yogurt*

### CROQUETAS DE JAMÓN 5.

*Serrano ham croquettes, fig jelly*

### GAZPACHO ANDALUZ 5.

*Spanish chilled vegetable soup*

### ENSALADA DE KALE 8.

*Barley, roasted beets, goat cheese,  
lemon maple dressing*

### PIMIENTOS DE PADRÓN 5.

*Blistered shishito peppers, sea salt*

### GAMBAS AL AJILLO 8.

*Brandy, pepper flakes*

TAPAS Y RACIONES



EMBUTIDOS



QUESOS



PLATOS FAMILIARES

**BULLA HOUR**

**MON TO SUN, 3-6PM**

## CÓCTELES - COCKTAILS

7.

### FRENCH 75

*Hawthorn's Gin, lemon juice, sparkling wine*

### SPANISH MARGARITA

*Jimador Reposado, Lustau Amontillado Sherry, triple sec, agave syrup, lime juice*

### DARK RUM MOJITO

*Flor de Caña Añejo Oro, mint, lime juice*

### LADYKILLER COSMO

*Smithworks Vodka, St. Elder, hibiscus ginger syrup, triple sec, lime juice*

### FORESTER SOUR

*Old Forester Bourbon, lemon juice, simple syrup*

## VINOS - WINES

*Glass 6. / Bottle 24.*

### VINOS ESPUMOSOS - SPARKLING WINES

**MAS FI, CAVA BRUT, Catalunya, N.V.**

### VINOS BLANCOS - WHITE WINES

**VEGA SINDOA, UNOAKED CHARDONNAY, Navarra, 2016**

**HERENCIA ALTES, GRANATXA BLANCA, Terra Alta, 2017**

### VINOS TINTOS - RED WINES

**PROXIMO, MARQUÉS DE RISCAL, Rioja, 2013**

**BORSAO, GARNACHA, Campo de Borja, 2017**