

# TINTO & TAPAS

## TAPAS



Chicken and ham croquettes

“Andalusia” calamari cornet

🍷 Egg with French fries

🍷 Seville Salad

Lettuce mix, black olives, cherry tomatoes, peppers, sherry vinegar and olive oil

🍷 “Bravas” potatoes in tomato garlic sauce

## SOUPS



🍷 “Gazpacho” shot with vegetable skewer

“Suquet de Peix”

Valencian fish stock with shrimps, tomatoes and potatoes

## TABLES



🍷 Cheese table

🍷 Gold cuts: garlic red pepper sausage “chorizo”, cured pork loin, cured pork sausage and cured ham

🍷 Spanish potato and onion tortilla with piquillo peppers

🍷 Healthy dishes which help in maintaining balanced diet

🍷 Gluten free dishes

🍷 Spicy dishes

## MON-TADITOS COCAS &



Onion & tuna “montadito”

“Escalibada montadito”

Manchego cheese “montadito”

Spanish “chistorra” sausage with cherry tomato “montadito”

“Butifarra” sausage and apple “montadito”

“Coca” bread with tomato and virgin olive oil

## MINI SANDWICHES



Pork loin “pepito” with Manchego cheese

Beef “pepito” with mushrooms

Ham and cheese sandwich



## POTS

🍷 Seafood Paella

Rice cooked with fish stock with squid, prawns, mussels, parsley and garlic

🍷 Seabass with green olives emulsion  
Seasoned with black olives oil, fried capers and potato cream

🍷 Octopus sauteed with garlic, potatoes and smoked paprika

🍷 Pork knuckle in castellana sauce  
Cooked in White wine, finished in the oven with its own sauce and sautéed potatoes

Beef breast in red wine



# DESSERTS



Caramelized “Catalan” custard cream

🍏 Apple pie

Puff pastry and pastry cream with Orange sauce,  
brandy and cinnamon sauce

Nougat ice cream with almond cookies

🌿 Dried fruit “Music” with sweet wine

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🌿 Gluten free dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# WHOLE FOOD PLANT-BASED MENU

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## STARTERS



### 🍏🌿 SAFFRON ARANCINI

Tomato jelly, pickled squash

### 🍏🌿 HARISSA CAULIFLOWER

Tahini, fried capers, and dill

### 🍏🌿 ARTICHOKE TEXTURES

Basil, coconut cream, steamed spinach

## SOUPS



### 🍏🌿 GASHEW CREAM SOUP

Roasted grapes, crispy onion

## MAIN COURSES



### 🍏🌿 EGGPLANT

Tomato Chutney, Pistachio, and Thyme Lavosh

### 🍏🌿 GRILL BAO

Lentil mix, sweet and sour slaw, curly potato

## DESSERTS



### CHOGO PEANUT

Cocoa sponge, peanut butter cream  
and 70% chocolate ganache

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🍏 🌿 Healthy dishes which help in maintaining balanced diet

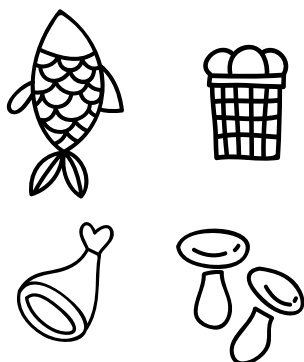
🌿 Whole Food Plant-Based option

DISHES WITH CHEESE MADE WITH ANIMAL MILK WILL BE REPLACED BY A  
VEGETAL ORIGIN CHEESE

# KID'S MENU

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## MON- TADITOS COCAS &



“Coca” bread with tomato and virgin olive oil

## TAPA



Chicken and ham croquettes

☞ “French fries and eggs

## MINI SANDWICHES



Beef “Pepito”

Ham and cheese sandwich

☞ Gluten free dishes