

\$10++

10 SPANISH BITES.
ONE PRICE.

VIVA LAS TAPAS

DIY FUSTA BOARD • 50G

\$10++

**OLIVES MARINADAS**

Cold-served assorted Spanish olives.

\$10++

**PIMIENTOS DEL PADRÓN**

Lightly deep-fried Spanish peppers from Padrón.

\$10++

**PATATAS BRAVAS**

Home-made quarter potatoes with Bravas sauce and All i Oli.

\$10++

**ENSALADILLA RUSA**

Russet potatoes, Mediterranean tuna, gordal olives, lumpfish caviar and extra virgin olive oil.

\$10++

**BOQUERONES**

Served with confit tomatoes, piparras peppers, gordal and manzanilla olives, extra virgin olive oil and sea salt.

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**IBÉRICO CHORIZO**

Cured Spanish sausage seasoned with paprika.

\$10++

**IBÉRICO SALCHICHÓN**

Dry-cured Spanish summer sausage.

\$10++

**LOMO SERRANO**

Cured 6 months pork loin.

\$10++

**IDIAZÁBAL CHEESE**

Spanish unpasteurized sheep's milk cheese, aged 6 months.

\$10++

**MANCHEGO CHEESE**

Spanish pasteurized sheep's milk cheese, aged 6 months.

FOOD

MONDAY TO WEDNESDAY
THURSDAY TO SUNDAY5PM TO 6.30PM
3PM TO 6.30PM

\$10++

BY THE GLASS.
ONE PRICE.

WINE

HOUSE POUR

RED • WHITE • SPARKLING



SANGRIA

SANGRIA

RED • WHITE

\$45++
JUG

COCKTAILS

MARGARITA
APEROL SPRITZ
GIN & TONIC

BEER

ESTRELLA GALICIA
GUINNESS

DRINKS

MONDAY TO WEDNESDAY
THURSDAY TO SUNDAY5PM TO 7PM
3PM TO 7PM