

In Tapas, we pay tribute to the richness of national cuisine, exalting its products and culture. We passionately transform the most emblematic recipes of our country, endowing them with our unique stamp, imbued with the warmth and magic of our wood-fired oven.

Tapas Bar

VARIETY OF IBERIAN CHARCUTERIE



Chorizo, Salchichón and Lomo Ibérico Gran Reserva 32 €

Hand-Carved Iberian Acorn-Fed Ham 36 €

Our charcuterie are served with "cristal" bread and tomato

NATIONAL CHEESE PLATTER



























As cheese lovers, we are dedicated to exploring the variety of artisanal cheesemakers in our nation. In this selection, we highlight a carefully selected range of products made from cow's, sheep's and goat's milk, honoring the rich cheese-making traditions of each Spanish region. Do not hesitate to consult with our team to discover our suggestions of the day.

Platter of 3 cheeses 21 €

Platter of 5 cheeses 32 €













Our cheese boards are served with nuts, fruit and bread

COLD TAPAS









 Gazpacho Roasted tomato gazpacho, goat cheese cream, pine nuts and chamomile osmotized melon	14 €	   
 Tomatoes With olive, orange and watercress sauce	16 €	
Boquerones In vermouth and carrot escabeche, piparras and herb oil	18 €	 
 Vegan Foie Made of cashewnuts with Mallorcan figs chutney	18 €	   
Ensaladilla With white shrimp tartare, salmon roe, snow peas and Carasau bread	22 €	    
Red Tuna Tartare on nori algae tempura	22 €	    

If you have any allergies or intolerances, do not hesitate to inform us. VAT included.

WARM TAPAS

 Bravas Thousand layers potatoes, spicy sauce and roasted garlic mayonnaise	14 €	
Ensaïmada Grilled puffed pastry filled with sobrasada and truffle mayonnaise	16 €	  
Croquettes Iberian 100% acorn-fed ham croquettes	20 €	  
Cod Cheeks In corn pil-pil sauce	24 €	 
Lamb Slow-cooked Mallorcan lamb, raw almond puree, Seasonal fruit and its jus	25 €	 

WOOD-FIRED OVEN

 King Oyster Mushroom Wood-fired, garlic puree, herb emulsion and truffle	28 €	
Seabass Grilled with beurre blanc, caviar and garlic chips	34 €	   
Iberian Pork Feather-Loin With roasted leeks, meat jus and pistachio powder	36 €	 

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DESSERTS

Apple Tatin

Cooked at two temperatures

12 €   

Rice Pudding

With three-milk mousse and lemon puree

12 €   

Mille-Feuille

Of "tocinillo de cielo" with creamy olive oil

12 €   

Choco Thai

70% chocolate, coconut, maracuyá, mint and nuts

12 € 