



Starters

Almendras - 6

Smoked almonds. Don't need any more intro than that.

Calamata Olives - 6

How olives were meant to be.

Bread & Butter - 5.5

The best sourdough bread from Levain et le Vin. And butter. All you need.

Pincho Serrano - 9 (4pcs)

A super nice pincho. For you guys who are looking in the headlights like Bambi: a delicious piece of bread, topped with serrano ham, mascarpone and figs.

Bruschettas Tomato y Albahaca - 9 (4pcs)

Classic bruschettas with tomato, basil and pesto oil, just the way we like it.

Bruschettas Champion y Trufa - 11 (4pcs)

The champion of all bruschettas! All jokes aside, this one tastes great! Mushrooms and truffle, topped with parmesan.

Pan con Tomate y Serrano - 14 (4pcs)

We love this one! Bread with tomato and serrano ham.

Pimientos de Padron - 7

Gimme peppers, gimme padron! Green, non-hot peppers straight from the oven. With oil, sea salt and lots of love from the chef. Yum.

Quesos

Burrata - 11

The best burrata cheese, topped with a balsamic and fig syrup, strawberries, and some almond flakes. You will be silent for this meal.

Manchego - 8

Don't overthink and eat Manchego.

Melted Saint Marcellin - 9.5

This is just a piece of heaven on your plate. Served with balsamic vinegar and candied walnuts. You can dip bread in it, or your fingers. We won't judge.

Charcuteria

Pata Negra Red Label - 19.5

'De Bellota Ibérico'. These pigs eat acorns (the nuts, not the 'eekhoortjes') in the wild all.day.long, and they're good at it! Aged for 45 months.

Carpaccio - 14.5

The Italian way of eating sliced meat, with a twist: paired with parmesan, balsamic dressing, rocket, & pine nuts.

Vitello Tonato - 15

Thin sliced veal, capers, anchovies & mayo: perfect!

Veggies

Patatas Bravas - 7.5

Brave as we are, we are serving you this typical Spanish dish: patatas with aioli and bravas salsa. Combine with wine and friends, and you will be fine.

Green Asparagus - 11

It's not easy being green. But these green asparagus with parmesan & balsamic syrup are excellent.

Melanzane - 12

Our favourite ingredients all in one dish: traditional grilled eggplant with mozzarella and tomato. Need.we.say.more. No. And we won't.

Truffle Pasta - 10

Pappardelle pasta with truffles, parmesan and champions. Sorry, mushrooms, my mistake. We think they are champions anyways.

Seafood

Gambones - 13

Shrimps but without all the messiness. We have already peeled these big ones for you, no worries.

Salmon Tartare - 14

This is a real STAR. A gorgeous pink salmon tartare with wasabi mayo, and apple. You're welcome in advance.

Pulpo a la Plancha - 15

This pulpo from the grill with smoky mashed potato, celeriac-truffle cream, and parsley will make your day.

Carne

Albóndigas - 9.5

Oh my, these balls are our Spanish fave, with tomato sauce, of course. You won't speak to your table guests from now on, you'll be fully focussed on these balls.

Tagliata di Manzo - 15

Sliced skirt steak, with parmesan & balsamic vinegar.

Pollo bites - 9

Tok tok tok. Be surprised and just love these little chicken bites served with ailoi.

Lamb Racks - 9.5 / 19 (2/4 pcs)

Just a great piece of meat. With sweet potato cream and roasted cauliflower.

Costillas - 14

Ribbbbbsssss...slow cooked to perfection. We serve these iberico ribs with chimichurri sauce. You won't regret this one!

Dolce

Scroppino - 9

'You don't do desserts?' You will do a Scroppino, maybe two. A classic from Italy: lemon sorbet, wodka, sparkling wine. And just a little bit of limoncello.

Tiramisu - 8

Made with lady fingers, amaretto, coffee and mascarpone. Bart didn't want this one on the menu, because he would just eat them ALL.

Pavlova - 9

Honey meringue shards with mango crème pâtissière and passionfruit coulis. Refreshing, fruity, delicious.

When Harry Met Sally - 9

Both crunchy chocolate pieces and cake, with tonka bean parfait and salted caramel. It will affect you intensely. Share with someone special or just be selfish and consume solo!

Cafe

Espresso - 2.5

Cafe Negro - 2.5

Cappuccino - 3

Cafe latte - 3.5