

# Taller de Tapas

## **Pan**

Espelta - Centeno - Aceitunas - Alioli  
10,- €

## **Cucumber aguachile**

Pulpo - red onions- coriander  
10,-€

## **Grilled Broccoli**

Almonds - garlic - parsley oil  
7,-€

## **Charcutería**

sobrasada - longaniza - camaiot  
10,-€

## **Selection of Cheeses**

10,-€

## **Glased cellery**

Oats ragú - escarola - chicken glaze  
8,-€

## **Mackrel**

Apple- pine nuts - miso- nori  
12,-€

## ***Presa ibérica***

Beets - rosemary bernaise - purple cabbage  
14,-€

## **Mandarine**

Chiboust- olive oil- seaweed  
10,-€

# Taller de Tapas

## Degustation menu

### **Pan**

Espelta - Centeno - Aceitunas - Alioli

### **Cucumber aguachile**

Pulpo - red onions- coriander

### **Grilled Broccoli**

Almonds - garlic - parsley oil

### **Glased cellery**

Oats ragú - escarola - chicken glaze

### **Mackrel**

Apple - pine nuts - miso - nori

### **Presas ibérica**

Beets- Rosmary bearnaise- chicken glaze

### **Mandarine**

Chiboust- olive oil - seaweed

**Menu 55,-€**

**wine menu 55,-€**

**Charcuterie selection extra 12,-€**

**Cheese selection extra 12,-€**