

# EL TARDEO

\$6

## Pan con Tomate

Toasted Bread & Fresh Tomato

## Aceitunas

Spanish Mixed Olives

## Patatas Bravas

Potato "waffle", Bravas Sauce & Ai-Oli

\$10

## Manchego con Ciruelas

Shaved "Manchego" cheese served with plum sauce

## Croquetas de Jamon

Jamon Croquettes

## Croquetas de Setas

Mushroom Croquettes

## Chips de Berenjenas

Eggplant Chips with Honey & Pine Nuts

## Tortilla de Patata

Traditional Spanish Omelette

## Ceviche de Viera

Scallop Ceviche

\$14

## Pimiento del Padron

Fried Padron Peppers

## Coca de Setas

Flat Bread "Coca" Topped with Wild Mushroom & Manchego Cheese

## Coca de Chorizo

Flat Bread "Coca" Topped with Chorizo & Manchego Cheese

## Alitas de Pollo

Honey Glazed Chicken Wings

## Chopitos Fritos

Crispy Baby Squid with Red Capsicum Salad & Egg

## Huevos Tardeo

Truffled Potato Cubes with Fried Egg & Jamon

\$12

## Churos con Chocolate

Churros with chocolate sauce

## Dessert of the Day

\$18

## Gambas al Ajillo

Shrimps Sautéed with Garlic & Olive Oil

## Txangurro a la Donostiarra

Spider Crab with Sofrito" Basque Country Style"

## "Pepito Iberico"

Iberian Pork Sliders with Jamon & Padron

## Albondigas de Cordero

Lamb Meatballs with Cucumber & Yogurt salad

## Bikini de Rabo de Toro

Crispy Pulled Oxtail wrapped in "pancetta"

## Almejas Picantes

Clams with Spicy Sherry Sauce

Still Water 75cl - \$6

Sparkling Water 75cl - \$6

Sangria - \$10/\$38

## Beer on Tap

Ambar

20cl - \$6

30cl - \$9

40cl - \$12

Kona Longboard

50cl - \$14

\$24

## Jamon de Bellota

40gr Jamon iberico served with Bread & Fresh Tomato

## Pulpo a la Gallega

Atlantic Octopus "Galician Style"

## Carrillera de Cerdo Iberico

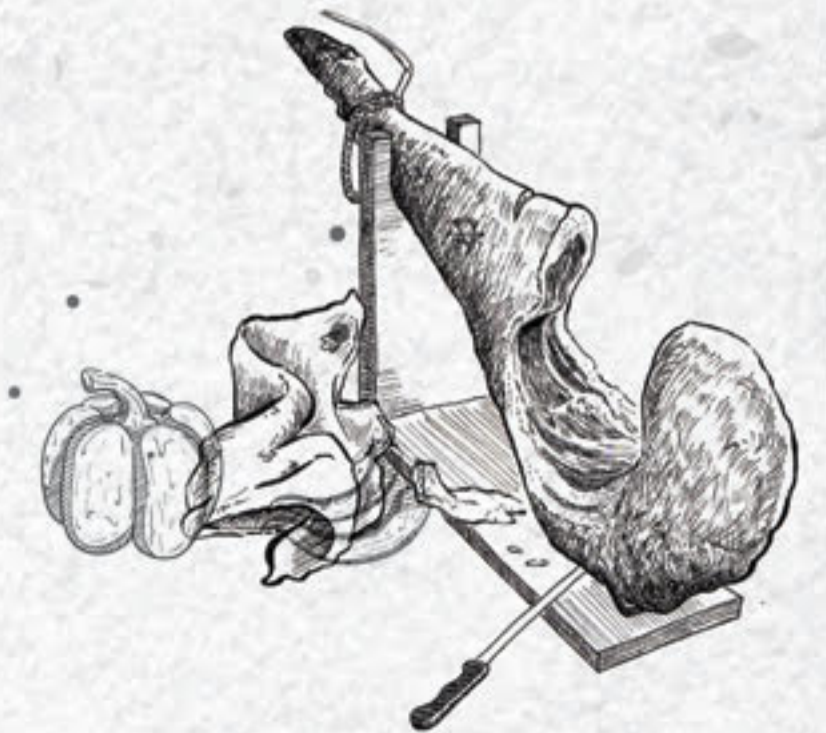
Braised Iberian Pork Cheeks

## Buey Plancha

150gr Grilled Beef accompanied with "Piquillo Peppers"

## Fidua Negra

Squid Ink Noodles Paella



All prices are subjected to 7% government tax & 10% service charge.