



BULERÍA

ENTRÉES

MARINATED OLIVES

Infused with orange peel, thyme, garlic and extra virgin olive oil.

\$12

PA AMB TOMÀQUET

Toasted bread with tomato and olive oil.

\$12

TAPAS

SPANISH CROQUETTES

\$15

Creamy béchamel blended with finely diced Jamón Ibérico, encased in a golden, crispy shell.

PATATAS BRAVAS

\$15

Fried potatoes with Aioli and spicy Brava Sauce.

HUEVOS ROTOS

\$15

Crispy fried potatoes topped with softly broken fried eggs and slices of Jamón Ibérico.

ENSALADILLA RUSA

\$15

A chilled mix of potatoes, carrots, green beans, tuna, hard-boiled egg, and creamy mayonnaise.

SPANISH OMELETTE

\$15

Classic potato and onion omelette, golden on the outside and tender inside.

Add truffle \$2

ANDALUSIAN-STYLE FRIED CALAMARI

\$15

Crispy fried squid coated in light Andalusian batter, served with citrus aioli and squid ink mayo.

ANCHOVIES

\$17

Smoked butter on toasted brioche topped with premium anchovies.

DESSERT

Cheesecake (Basque Style) \$15

Crema catalana \$15

DRINKS

SANGRÍA

Red wine punch with citrus, apple, and a splash of spirits.

ESTRELLA DAMM

Crisp Mediterranean lager.

REBUJITO

Sherry and soda.

HOUSE WINE

Red or White.

MAINS

PAELLA (2 pax.)

\$65

Traditional saffron rice cooked with fresh seafood, served with a rich squid ink aioli.

BRAISED BEEF CHEEK \$38

Slow-cooked beef cheek in a rich red wine reduction, served over silky cauliflower purée.

