

Warm

Steak Chimichurri	14
thinly sliced grilled petite tender with herby chimichurri	
Entrecôte	14
thinly sliced grilled entrecôte with rosemary salt	
Half Chicken	13
grilled half poussin chicken with creamy corn purée	
Sticky Ribs	12
slow-cooked spareribs in a spicy honey glaze	
Secreto	9.5
thinly sliced grilled pork bavette with slightly sweet madeira jus	
Mussels	10
seasoned mussels with chorizo foam, cracklings and breadcrumbs	
Shells	10
mussels, razor clams and vongole stewed in white wine with fresh gremolata	
Pulpo	12.5
plancha octopus with pepper-saffron sauce and baked potato	
Sardinas a la Plancha	9.5
grilled sardines with lemon and sea salt	
Sea Bass	13
pan-seared sea bass with fresh lemon beurre blanc	
Cod	12
with creamy lobster sauce and grilled lemon	
Gamba Pil Pil	9.5
peeled prawns in spicy garlic oil with lemon and parsley	
Tortilla	6.5
classic Spanish omelet with potato	
Roasted Fennel	8
with pickled onion, cucumber, lemon, olive and mint	
Fried Artichoke	8.5
with creamy eggplant purée, smoked oil and chips	

Desserts

Crème Catalana	7.5
Catalan custard with lemon, cinnamon and caramelized brown sugar	
Creamed quark & Red Fruit	7
with meringue and honey	
White Chocolate Sponge Cake	8
with blood orange sorbet	
Mocha Martini	8.5
mocha mousse with hazelnut-orange crumble, vanilla ice cream and Baileys foam	
Espresso Martini	11



To start

Marinated Olives	4.5
with Mediterranean herbs	
Roasted Almonds	4.5
with rosemary	
Bread with Dip	6.5
Spanish bread with fresh tomato salsa and aioli	
Boquerones	6.5
anchovies in olive oil marinated in white wine vinegar	
Sardinas	7
tin of sardines with salted butter and bread	
Bitterballen 6 pcs	7
with mustard	
Crispy Chicken	7.5
Fried chicken thigh with chipotle mayo	
Pimientos de Padron	7.5
padron peppers with sea salt	
Calamares	8.5
fried squid rings with aioli and lemon	
Fried Eggplant	6.5
krokante plakjes aubergine met honing, bieslook en selderijzout	
Iberico Croquettes 4 pcs	6.5
with aioli	
Vega Croquetas 4 pcs	6.5
cheese-onion croquettes with sweetsour tomato chutney	
Albondigas	8.5
classic Spanish seasoned meatballs in a rich tomato sauce	
Patatas Bravas	6.5
with Spanish spicy bravas sauce and aioli	
Crispy Cauliflower	6.5
with chipotle mayo	

Oysters (per piece/half dozen)

"Classico"	3.5/20
mignonette and lemon	
"Albariño"	4/22.5
fresh albariño with red peper and coriander	
"Cava"	4/22.5
cava and grapefruit foam	

Charcuterie & Cheese

Manchego hard Spanish sheep's cheese with truffle honey	7.5
Marinated Manchego aged 4 months, with olive oil, garlic and fresh herbs	7.5
Pata Negra thinly sliced, 32-month aged ham from the Iberico pig	14
Fuet with coarse honey mustard	6
Cheese Platter 4 different cheeses served with nut bread and quince paste: <u>Tetilla</u> - young, creamy cow's milk cheese from Galicia <u>Sansueña</u> - semi-hard, slightly bitter sheep's cheese from Catalonia <u>Bleu de Alkmaar</u> - mildly spicy blue-veined cheese from the Netherlands <u>Amsterdam crumbly cheese</u> - aged local crumbly cheese, salty and tangy	14.5
Charcuterie serrano, chorizo and Iberico cebo served with mustard and Amsterdam pickle	15
Peps Snack Platter mix of cheese, ham and cured sausage served with olives, almonds, quince and nut bread	22
Cold	
Ceviche sea bass cured in tiger's milk with carrot gel, sweet and sour vegetables and canchita	12.5
Tapenade with Roasted Vegetables Catalan fresh tomato, pepper and nut tapenade with roasted vegetables	7
Broad Bean Salad fresh broad bean and pea salad, with crispy radicchio, salted lemon and manchego	8.5
Tuna Tartare with avocado cream, chipotle mayo and sweet tomato	11
Coeur de Boeuf Tomato Salad with green herb dressing, creamy mojo sauce and croutons	7.5
Burrata & Artichoke with soft artichoke, caramelized walnuts and herby oil	9.5
Steak Tartare with soft egg yolk cream, pepper mayo and croutons	12.5

*Between the first glass and a table full of tapas,
for spontaneous or elaborate,
For the whole plan or the lack of it*

Pinchos - cold pinchos per piece

Pincho de Serrano y Manchego aged manchego and serrano ham with roasted bell pepper and oregano	4.5
Pincho de Chorizo y Aioli spicy chorizo with creamy aioli and little gem lettuce	4.5
Pincho de Tomate Salsa fresh tomato, basil and cornichon	3.5
Pincho de Ensaladilla de Huevo creamy egg salad, lemon mayo and fried capers	3.5
Pincho de Sardinas marinated sardines with avocado cream	4.5
Pincho de Boquerones marinated anchovies with creamy tetilla cheese and fresh-sweet tomato	4.5

Pinchos - warm pinchos per piece

Pincho de Asado thinly sliced grilled petite tender with herby chimichurri	5.5
Pincho de Gamba spicy baked prawn in garlic with fresh tomato salsa	5.5
Pincho de Salmón warm smoked salmon with lemon mayo, fried capers and dill	5.5