



## *To start*

<b>Marinated Olives</b> with Mediterranean herbs	4.5
<b>Roasted Almonds</b> with rosemary	4.5
<b>Pan con Tomate</b> Spanish bread with strained tomato and olive oil	5.5
<b>Boquerones</b> anchovies in olive oil marinated in white wine vinegar	6.5
<b>Sardinas</b> tin of sardines with salted butter and bread	7
<b>Crispy Chicken</b> Fried chicken thigh with chipotle mayo	7.5
<b>Pimientos de Padron</b> padron peppers with sea salt	7.5
<b>Calamares</b> fried squid rings with aioli and lemon	8.5
<b>Fried Eggplant</b> crispy eggplant slices with honey, chives and celery salt	6.5
<b>Iberico Croquettes 4 pcs</b> with aioli	6.5
<b>Vega Croquetas 4 pcs</b> cheese-onion croquettes with sweetsour tomato chutney	6.5
<b>Albondigas</b> classic Spanish seasoned meatballs in a rich tomato sauce	8.5
<b>Patatas Bravas</b> with Spanish spicy bravas sauce and aioli	6.5
<b>Crispy Cauliflower</b> with chipotle mayo	7.5

## *Oysters (per piece/half dozen)*

<b>"Classico"</b> mignonette and lemon	3.5/20
<b>"Cava"</b> cava and grapefruit foam	4/22.5
<b>"Leche de Tigre"</b> tiger's milk with jalapeño and cilantro	4/22.5

## Charcuterie & Cheese

<b>Manchego</b>	7.5
hard Spanish sheep's cheese with truffle honey	
<b>Marinated Manchego</b>	7.5
aged 4 months, with olive oil, garlic and fresh herbs	
<b>Pata Negra</b>	14
thinly sliced, 32-month aged ham from the Iberico pig	
<b>Whole Fuet</b>	9.5
with coarse honey mustard	
<b>Cheese Platter</b>	14.5
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	
<b>Charcuterie</b>	15
serrano, chorizo, fuet and Iberico cebo served with mustard and Amsterdam pickle	
<b>Peps Snack Platter</b>	22
mix of cheese, ham and cured sausage served with olives, almonds, quince and nut bread	

## Cold

<b>Ceviche</b>	12.5
sea bass cured in tiger's milk with carrot gel, sweet and sour vegetables and canchita	
<b>Roasted Carrots</b>	7.5
with sunflower seed cream and sweet-and-sour red onion	
<b>Roasted Beetroot Salad</b>	8.5
salad of smoked beetroot and fig compote, with feta cream, hazelnuts and black garlic	
<b>Tuna Tartare</b>	11
with avocado cream, chipotle mayo and sweet tomato	
<b>Tomato Salad</b>	7.5
dressed with herb vinaigrette, mojo and croutons	
<b>Burrata &amp; Artichoke</b>	9.5
with soft artichoke, caramelized walnuts and herby oil	
<b>Steak Tartare</b>	12.5
with soft egg yolk cream, pepper mayo and croutons	
<b>Vitello Tonato</b>	11.5
grilled veal with tuna mayonnaise and fried capers	

*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**

<b>Pincho de Serrano y Manchego</b>	4.5
aged manchego and serrano ham with roasted bell pepper and oregano	
<b>Pincho de Chorizo y Aioli</b>	4.5
spicy chorizo with creamy aioli and little gem lettuce	
<b>Pincho de Tomate Confitado</b>	4
confit cherry tomato with mediterranean herbs and fresh basilicum	
<b>Pincho de Ensaladilla de Huevo</b>	3.5
creamy egg salad, lemon mayo and fried capers	
<b>Pincho de Sardinias</b>	4.5
marinated sardines with avocado cream	
<b>Pincho de Boquerones</b>	4.5
marinated anchovies with creamy tetilla cheese and fresh-sweet tomato	

## **Pinchos - warm pinchos per piece**

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

## Warm

<b>Steak Chimichurri</b>	14
thinly sliced grilled petite tender with herby chimichurri	
<b>Entrecôte</b>	14
thinly sliced grilled entrecôte with rosemary salt	
<b>Pollo al Chilindrón</b>	11
panfried chicken thigh in tomato sauce with serrano ham	
<b>Sticky Ribs</b>	12
slow-cooked spareribs in a spicy honey glaze	
<b>Secreto</b>	9.5
thinly sliced grilled pork bavette with slightly sweet madeira jus	
<b>Mussels</b>	10
seasoned mussels with chorizo foam, cracklings and breadcrumbs	
<b>Pulpo</b>	12.5
plancha octopus with pepper-saffron sauce and baked potato	
<b>Sole</b>	13.5
pan-fried sole with anchovy butter and gremolata	
<b>Sea Bass</b>	13
pan-seared sea bass with fresh lemon beurre blanc	
<b>Gamba's a la Plancha</b>	9.5
3 shell-on prawns from the plancha with chermoula and grilled lemon	
<b>Gamba Pil Pil</b>	9.5
peeled prawns in spicy garlic oil and parsley	
<b>King Oyster Mushroom &amp; Chimichurri</b>	9.5
roasted king oyster mushroom and puffed celeriac cream with chimichurri and crispy rye bread crumble	
<b>Tortilla</b>	6.5
classic Spanish omelet with potato	
<b>Roasted Pumpkin</b>	8.5
roasted pumpkin on a bed of pumpkin cream with smoked ricotta and pumpkin seeds	
<b>Fried Artichoke</b>	8.5
with creamy eggplant purée, smoked oil and chips	

## Desserts

<b>Crème Catalana</b>	7.5
Catalan custard with cinnamon and caramelized brown sugar	
<b>Creamed quark &amp; Red Fruit</b>	7
with meringue and honey	
<b>Cheesecake</b>	8
with forest fruit compote and orange-hazelnut crumble	
<b>Mocha Martini</b>	8.5
mocha mousse with hazelnut-orange crumble, vanilla ice cream and Baileys foam	
<b>Espresso Martini</b>	11