



To start

Marinated Olives with Mediterranean herbs	4.5
Roasted Almonds with rosemary	4.5
Pan con Tomate Spanish bread with strained tomatoes, garlic and olive oil	5.5
Pan con Aioli Spanish bread with aioli	3
Calamari with aioli and chimichurri	8.5
Boquerones anchovies in olive oil marinated in white wine vinegar	6.5
Sardinas tin of sardines with salted butter and bread	7
Crispy Chicken fried chicken thigh with slightly spicy jalapeño dressing	7.5
Pimientos de Padron padron peppers with sea salt	7.5
Fried Eggplant crispy eggplant with honey, chives and celery salt	6.5
Iberico Croquetas 4 pcs with aioli and grated parmesan	7.5
Bacalao Croquetas 4 pcs with fresh-sweet mango chutney	8.5
Cheese Onion Croquetas 4 pcs with sweet-sour tomato chutney	7.5
Pinsa Muhammara pinsa bread with feta and pomegranate molasses	6.75

Oysters (per piece/half dozen)

“Classico” mignonette and lemon	3.5/20
“Cava” cava and grapefruit foam	4/22.5
“Leche de Tigre” tiger’s milk with jalapeño and cilantro	4/22.5

Charcuterie & Cheese

Manchego	7.5
hard Spanish sheep's cheese with fig compote	
Truffle Manchego	7.5
hard Spanish sheep's cheese with a rich truffle flavor, served with honey	
Pata Negra	14
thinly sliced, 32-month aged ham from the Iberico pig	
Whole Fuet	9.5
with coarse honey mustard	
Cheese Platter	14.5
4 different cheeses served with nut bread:	
<u>Truffle cheese</u> - young, full-bodied, creamy cow's milk cheese with truffle, served with fig compote	
<u>Taleggio</u> - semi-soft, slightly sweet red-rind cheese served with grapes	
<u>Amsterdam crumbly cheese</u> - aged local crumbly cheese, salty and tangy, served with coarse mustard	
<u>Bleu de Alkmaar</u> - mildly spicy blue-veined cheese from the Netherlands	
Charcuterie	15
serrano, chorizo, fuet and Iberico cebo served with mustard and Amsterdam pickle	
Peps Snack Platter	29.5
Mix of various pinchos, creamy stracciatella with arugula pesto, melon, serrano, and chorizo, served with bread	
Cold	
Tuna Crudo	11
with sherry vinaigrette, sweet and sour radish and dill	
Pickled Salmon	12.5
with watermelon, lemon caramel, sweet and sour radish and sesame seeds	
White Asparagus	11.5
with goat cheese cream, egg and chives oil	
Burrata with Citrus & Lavender	9.5
with blood orange compote and lavender honey	
Roasted Beetroot	9.5
mix of beets with feta cream, fig compote, dates and caramelized walnuts	
Bloody Mary Tomato Salad	7.5
with alcohol-free Bloody Mary dressing, crème fraîche and parsley	
Meloen & Serrano	9
serrano ham with cantaloupe melon and arugula pesto	
Steak Tartare	12.5
with crispy tortilla, canchita, chipotle mayo and coriander	
Vitello Tonato	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

Pincho de Serrano	4
serrano ham with fig compote and caramelized walnut	
Pincho de Chorizo	4
whole chorizo with paprika aioli and quail egg	
Pincho de Tomate Confitado	3.5
confit cherry tomato with mediterranean herbs and fresh basil	
Pincho Queso de Cabra	3.75
creamy goat cheese with onion compote and toasted hazelnuts	
Pincho de Ensaladilla de Atún	3.75
fresh tuna salad with lemon mayo, fried capers and dill	
Pincho de Boquerones	4
with sweet-sour tomato chutney, paprika and olive	

Pinchos - warm pinchos per piece

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

Warm

Steak Chimichurri	14
thinly sliced grilled petite tender with herby chimichurri	
Ribeye (200gr)	19
thinly sliced grilled beef ribeye with smoked truffle butter	
Albondigas	8.5
classic Spanish seasoned meatballs in a rich tomato sauce	
Chicken Skewers 3 pcs	8.5
with black olive crumble and tzatziki	
Sticky Ribs	12.75
slow-cooked spareribs in a spicy honey glaze	
Secreto	9.5
thinly sliced grilled pork bavette with slightly sweet madeira jus	
Sea Bass	13
pan-seared sea bass with fresh lemon beurre blanc	
Sole	13.5
pan-fried sole with anchovy butter and gremolata	
Corvina	12
pan-fried corvina with saffron rouille	
Pulpo	12.5
plancha octopus with pepper-saffron sauce and baked potato	
Gamba Pil Pil	9.5
peeled prawns in spicy garlic oil and parsley	
Cauliflower	9.5
with tahini, zhoug, dukkah, preserved lemon and pomegranate	
Miso Pointed Cabbage	9
grilled pointed cabbage with miso foam and pistachio crumble	
Roasted Leek	10
with goat cheese cream, egg crumble, fried capers, butter and balsamic croutons	
Fried Artichoke	8.5
with hummus and salsa verde	
Patatas Bravas	6.5
with Spanish spicy bravas sauce and aioli	

Desserts

Crème Catalana	7.5
Catalan custard with cinnamon and caramelized brown sugar	
Creamy Quark & Red Fruit	7
with meringue and honey	
Cheesecake de San Sebastian	9.5
with almond shavings and caramel	
Mocha Martini	8.5
mocha mousse with hazelnut-orange crumble, vanilla ice cream and Baileys foam	
Espresso Martini	11