



## To start

|                                                                                                  |     |
|--------------------------------------------------------------------------------------------------|-----|
| Marinated Olives<br>with Mediterranean herbs                                                     | 4.5 |
| Roasted Almonds<br>with rosemary                                                                 | 4.5 |
| Pan con Tomate — add serrano +€3.5<br>Spanish bread with strained tomatoes, garlic and olive oil | 5.5 |
| Pan con Aioli<br>Spanish bread with aioli                                                        | 4   |
| Calamari<br>with aioli and chimichurri                                                           | 8.5 |
| Boquerones<br>anchovies in olive oil marinated in white wine vinegar                             | 6.5 |
| Sardinas<br>tin of sardines with salted butter and bread                                         | 7   |
| Crispy Chicken<br>fried chicken thigh with slightly spicy jalapeño dressing                      | 8   |
| Pimientos de Padrón<br>padrón peppers with sea salt                                              | 7.5 |
| Fried Eggplant<br>crispy eggplant with honey, chives and celery salt                             | 8.5 |
| Iberico Croquetas 4 pcs<br>with aioli and grated parmesan                                        | 7.5 |
| Mushroom Croquetas 4 pcs<br>with parsley and lemon mayonnaise                                    | 7.5 |
| Pinsa Muhammara<br>pinsa bread with feta and pomegranate molasses                                | 7.5 |

## Oysters (per piece/half dozen)

|                                           |        |
|-------------------------------------------|--------|
| “Classico”<br>mignonette and lemon        | 4/22.5 |
| “Sangria”<br>sangria foam                 | 4/22.5 |
| “Leche de Tigre”<br>tiger’s milk and yuzu | 4/22.5 |

# PEPS

## Charcuterie & Cheese

|                                                                                                                                              |      |
|----------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Manchego</b><br>hard Spanish sheep's cheese with fig compote                                                                              | 7.5  |
| <b>Truffle Manchego</b><br>hard Spanish sheep's cheese with a rich truffle flavor, served with honey                                         | 7.5  |
| <b>Pata Negra</b><br>thinly sliced, 32-month aged ham from the Iberico pig                                                                   | 14   |
| <b>Whole Fuet</b><br>with coarse honey mustard                                                                                               | 9.5  |
| <b>Kef's Cheese Platter</b><br>4 cheeses from Kef, served with nut bread                                                                     | 15   |
| <b>Charcuterie</b><br>serrano, chorizo, fuet and Iberico cebo served with mustard and Amsterdam pickle                                       | 14   |
| <b>Tapas Platter</b><br>Mix of various pinchos, creamy stracciatella with arugula pesto, stewed pear, serrano and chorizo, served with bread | 29.5 |

## Cold

|                                                                                                                                          |      |
|------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Tuna Crudo</b><br>with sherry vinaigrette, sweet and sour radish and dill                                                             | 11   |
| <b>Shrimp Cocktail</b><br>with Dutch shrimp and crayfish, dressed in a lobster mayonnaise, served with avocado cream and shell-on shrimp | 12.5 |
| <b>Tostadas Pil Pil 2pcs</b><br>with prawns, creamy pil-pil sauce, pickled red onion and fresh cucumbe                                   | 8.5  |
| <b>Burrata and Pumpkin</b><br>with roasted chestnuts, pumpkin seeds, and PX syrup                                                        | 9.5  |
| <b>Roasted Beetroot</b><br>mix of beets with feta cream, fig compote, dates and caramelized walnuts                                      | 9.5  |
| <b>Bloody Mary Tomato Salad</b><br>with alcohol-free Bloody Mary dressing, crème fraîche and parsley                                     | 7.5  |
| <b>Serrano and Stewed Pear</b><br>Serrano ham with stewed pear and roasted pecans                                                        | 9.5  |
| <b>Steak Tartare</b><br>with crispy tortilla, canchita, chipotle mayo and coriander                                                      | 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*

## Warm

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| <b>Steak Chimichurri</b>                                                     | 14    |
| thinly sliced grilled petite tender with herby chimichurri                   |       |
| <b>Ribeye (300gr)</b> <i>Big plate</i>                                       | 27.5  |
| thinly sliced grilled beef ribeye with smoked truffle butter                 |       |
| <b>Albondigas</b>                                                            | 9.5   |
| classic Spanish seasoned meatballs in a rich tomato sauce                    |       |
| <b>Pollo al Ajillo</b>                                                       | 11    |
| chicken thigh braised in port and garlic                                     |       |
| <b>Sticky Ribs</b>                                                           | 12.75 |
| 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>                                                               | 9.5   |
| classic steamed with vegetables, oil, and Pernod                             |       |
| <b>Butterfiled Sea Bass</b> <i>Big plate</i>                                 | 27.5  |
| skin-seared, butterflied sea bass with lemon beurre blanc and green herb oil |       |
| <b>Skate Wing</b>                                                            | 14.5  |
| with sage butter and samphire                                                |       |
| <b>Pulpo y Patatas</b>                                                       | 12.5  |
| plancha octopus with pepper-saffron sauce and baked potato                   |       |
| <b>Gamba Pil Pil</b>                                                         | 9.5   |
| peeled prawns in spicy garlic oil and parsley                                |       |
| <b>Roasted Celeriac with Oyster Mushrooms</b>                                | 11    |
| tempura oyster mushroom with roasted celeriac and celeriac cream             |       |
| <b>Cauliflower</b>                                                           | 9.5   |
| with tahini, zhoug, dukkah, preserved lemon and pomegranate                  |       |
| <b>Miso Pointed Cabbage</b>                                                  | 9.5   |
| grilled pointed cabbage with miso foam and pistachio crumble                 |       |
| <b>Fried Artichoke</b>                                                       | 9.5   |
| with hummus and salsa verde                                                  |       |
| <b>Patatas Bravas</b>                                                        | 6.5   |
| with Spanish spicy bravas sauce and aioli                                    |       |

## 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             |      |

### Pincho of the week

A different pincho every week (variable price)

## 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  |     |

## 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  |