

# Chef Rafa's Tasting Menu

SET FOR 4

## Aperitivo

### SPHERICAL OLIVES 2013

Have them in one bite and watch out for the pit!

 **PA AMB TOMÀQUET I BOQUERONS**

Toasted crystal bread, fresh tomatoes & olive oil topped with boquerones

### AVOCADO LOBSTER ROLL

A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise

### SEA URCHIN & PANCETTA IBERICA **JOSÉLITO**

Layers of Hokkaido sea urchin, smoked caviar, cured pancetta & brioche

### JAMÓN IBÉRICO 50G **JOSÉLITO**

"Gran Reserva" 100% Bellota. 60 months cured, hand cut Iberico ham is a must-try!  
Supplement + 200

## Para Picar

 **CROQUETAS DE JAMÓN**

Put a Spaniard to the test and decide whose croquetas are the best!

### "ESCARGOT" CARAGOLS A LA LLAUNA

Open fire grilled, cooked in Pedro Ximenez wine, shallots, garlic & herbs

### WAGYU BEEF CHEEK BIKINI

This tapa is perfect for wagyu lovers

### GAMBAS AL AJILLO

Perfectly cooked prawns served with chili & garlic sauce

## Segundos

### MEDITERRANEAN BABY CUTTLEFISH “小墨魚” & MUSSELS SQUID INK PAELLA

OR

### CLASSIC CARABINERO & SEAFOOD PAELLA

Supplement + 200

OR

### TRADITIONAL SUCKLING PIG

Our signature dish roasted in Segovian style  
Supplement + 400

## Sangria

### SANGRIA CATALUNYA

Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita

**2750** for four persons

# Chef Rafa's Tasting Menu

SET FOR 2

## Aperitivo

### SPHERICAL OLIVES 2013

Have them in one bite and watch out for the pit!

### PA AMB TOMÀQUET I BOQUERONS

Toasted crystal bread, fresh tomatoes & olive oil topped with boquerones

### AVOCADO LOBSTER ROLL

A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise

### JAMÓN IBÉRICO 30G JOSELITO

"Gran Reserva" 100% Bellota. 60 months cured, hand cut Iberico ham is a must-try!

Supplement + 120

## Para Picar

### CROQUETAS DE JAMÓN

Put a Spaniard to the test and decide whose croquetas are the best!

### "ESCARGOT" CARAGOLS A LA LLAUNA

Open fire grilled, cooked in Pedro Ximenez wine, shallots, garlic & herbs

### TRUFFLE BIKINI

You're not getting a swimsuit! This tapa will transport you right to Catalunya

### GAMBAS AL AJILLO

Perfectly cooked prawns served with chili & garlic sauce

## Segundos

### SCAMPI & PLUMA IBERICA PAELLA

OR

### CLASSIC CARABINERO & SEAFOOD PAELLA

Supplement + 150

OR

### TRADITIONAL SUCKLING PIG

Our signature dish roasted in Segovian style

Supplement + 400

## Sangria

### SANGRIA CATALUNYA

Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita

**1500** for two persons