COCKTAILS

CLASICOS

MAHON MENORCA G&T 11
mahon gin – clementine tonic – lemon – cucumber

PISCO SOUR 13
pisco – lemon – sugar – egg white – angostura bitters

GIN BASIL SMASH 10.5
mahon gin – lemon – basil – sugar

PORNSTAR MARTINI 13
vodka – passion fruit – vanilla – egg white – cava

NEGRONI 11.5
vermouth roja reserva – campari – mahon gin

SPECIALS

FRESCO Y SABROSO 13.5
bacardi spiced – fernet branca – passion fruit – lime – ginger beer

DON MELOCOTON 13.5
drambuie – bourbon – apricot – mint – vanilla

DULCE CARLOS 12
carlos brandy – baileys – espresso – sea salt caramel

LA IMPULSIVA 12.5
amaretto – gin – campari – lemon – passion fruit – orange bitters

MARGARITA PICANTE 12.5
tequila – cointreau – ancho reyes – agave – tajin salt

MONO DESCARADO 13
banana de brazil – talisker 10 y.o. – lemon – vanilla

SANGRIA

SANGRIA TINTO 7 | 30
red wine – spanish brandy – pineapple – grapefruit – lemon

SANGRIA BLANCO 7.5 | 32
white wine – triple sec – mint – pineapple

SANGRIA ROSETTA 7.5 | 32
rosé – elderflower liqueur – mint – grapefruit – lemon

TINTO DE VERANO 7 | 30
red wine – fanta lemon – orange – lemon

AGUA DE VALENCIA 8.5 | 34
fresh orange juice – cava – gin – vodka – mint

CERVEZA DE BARRIL

ESTRELLA GALICIA 4.25
HEINEKEN 0.18L 0.25L 0.5L 3.5 | 3.9 | 7.5
AFFLIGEM BLOND 5.75
MANNENLIEFDE SAISON 5.75
OEDIPUS THAITHAI TRIPEL 6.5

DE BOTELLA

MAHOU SESSION IPA 6
ESTRELLA 1906 AMBER 6.50
ALHAMBRA RESERVA ROJA 6
CORONA EXTRA 5.5
HEINEKEN 0.0 3.9
ESTRELLA 0.0 3.9
MAHOU TOSTADA 0.0 5.5

HOMEMADE

LEMONADES

COSTA FRAMBUESO 5
raspberry – grapefruit

FLOR DE SAUCO 5
elderflower – mint – lime

LIMONA LIMONADE 5
lemon – mint

JENGIBRE REFRESCO 5
ginger – lemongrass – mint

SIN ALCOHOL

MOCKTAILS

SANGRIA DE CAVA 6.5 | 30
sparkling wine 0.0 – elderflower – orange – mint

MANGO PASSION MOJITO 8
mango – lime – mint – soda

UNA PALOMA ROSA 9
smoked agave 0.0 – grapefruit soda – lime

PERLA NEGRA DAIQUIRI 11
smoked agave 0.0 – blackberries – lemon

PICA PICA

DISHES TO SHARE

CHARCUTERIA

SERVED PER 20 GRAMS
WITH PICOS

CHORIZO PAMPLONA 2.5
Spicy paprika sausage – Navarra

JAMON SERRANO 3
Classic cured ham – aged 18 months

LOMO EMBUCHADO DUROC 3
Dry-cured pork loin – mild spices

SALCHICHON DE BELLOTA 3.5
Pepper sausage – Iberian acorn-fed pork

JAMON IBERICO BELLOTA 5.5
Pata negra – Iberian acorn-fed pork – aged 30 months

create your own **TABLA DE TAPAS**
Choose from our different charcuterie, cheeses, bread, pintxos, or aperitivos. Not sure what to pick? We're happy to help!

QUESOS

SERVED PER 2 PIECES
WITH FIG JAM AND DATE BREAD

MAHON SEMICURADO 2.5
Semi-hard and slightly salty – Menorca

LARA & SARA 2.5
Blue cheese – Galicia

MANCHEGO DOP DON JULIAN 3.5
classic - la mancha

LAS DELICIAS DE CABRA 4
soft and creamy - zamora

TRUFA NEGRA 4.5
hard - truffle - la mancha

PICA PICA

DISHES TO SHARE

PAN & PINTXOS

PAN AL AJILLO 6.5
Toasted garlic bread – aioli

PAN CON TOMATE 6.5
Toasted tomato bread – tomato salsa

PINTXOS VEGETARIANO 4.5
Toasted bread – grilled vegetables – Lara & Sara

PINTXOS ANCHOA 4.5
Toasted bread – tomato salsa – anchovies

PINTXOS ATUN 4.5
Toasted bread – tuna – Basque pepper

PINTXOS SOBRASADA 4.5
Toasted bread – sobrasada – aioli

PINTXOS FILETE 4.5
Toasted bread – steak – red chimichurri

APERITIVOS

TORTILLA DE PATATA 4
Potato – caramelized onion – chipotle

GILDAS 6
Anchovies – olives – Basque pepper

ACTEITUNAS ESPINALER 6
Green stuffed olives – anchovies

MATRIMONIO 7.5
Anchovy duo

PIMIENTOS DEL PIQUILLO 8
Red pepper – tuna – manchego – brioche

OSTRA CRUDA 4 | 17.5
Oyster – per piece | per 5

OSTRA ESPINALER 4.5 | 20
Oyster – spicy sauce – per piece | per 5

VINOS

BLANCO

CRUZ DEL CASTILLO EL ARITZA 6 | 32.5
chardonnay elegant – citrus – fresh

LUNA VERDE 7 | 36.5
verdejo tropical fruit – lemon – anise

CASA ROJO THE ORANGE REPUBLIC 8 | 42
godello peach – blossom – mineral

CASA ROJO LA GABACHA 42
sauvignon blanc gooseberries – passion fruit – fresh

CASA ROJO EL GORDO DEL CIRCO 45
verdejo peach – fennel – ripe

CASA ROJO LA MALPAGADA 55
albillo mayor honey – pear – toast

ROSE

SIERRA SALINAS BOBAL ROSADO 6 | 32.5
bobal strawberry – raspberry – fresh

CASA ROJO MINAMI HARU 8 | 42
garnacha & tempranillo red fruit – rose petals – elegant

TINTO

LOS PATOS TINTO RIOJA 6 | 32.5
syrah, bobal bobal – cherry – prune – spicy

CRIN ROJA TIERRA DE CASTILLA 7 | 36.5
tempranillo red fruit – laurel – round

CASA ROJO ENEMIGO MIO 8 | 42
garnacha ripe fruit – laurel – juicy

CASA ROJO VINAS BASTARDAS 40
garnacha, syrah, monstrell dark fruit – licorice – spicy

CASA ROJO CLON 98 42
tempranillo black fruit – vanilla – toast

CASA ROJO MACHOMAN 47
monastrell dark fruit – spicy – elegant

CASA ROJO TINTAFINA 47
tempranillo plum – wood – vanilla

CASA ROJO ALEXANDER VS THE HAM FACTORY 67
tempranillo cassis – cacao – complex

CAVA

VINA XALBADOR CAVA BRUT 6 | 32.5
macabeo, xarel-lo, parellada apple – citrus – fine mousse

MVSA CAVA BRUT RESERVA 8 | 42
macabeo, xarel-lo, parellada pear – peach – long finish

RESTAURANTE

LOS COSMOS

FRESCO Y SABROSO