

TAPAS

ACEITUNAS MARINADAS DE LA CASA HOUSE MARINATED MIXED OLIVES	6
PAPAS FRITAS THINLY SLICED DEEP FRIED POTATO CRISPS WITH MELTED MANCHEGO CHEESE	5
OSTRAS NATURALES TASMANIAN OYSTERS NATURAL WITH LEMON	5
CHUPITO DE OSTRA AL BLOODY MARY OYSTERS BATHING IN A BLOODY MARY COCKTAIL WITH CELERY AND LEMON JELLY	12
BUNUELOS SALTY DOUGHNUT WITH CHICKEN, LEMON ZEST AND PARSLEY ON AN ALMOND AND FENNEL LACTONAISSSE	7
PIRULETA DE CODORNIZ QUAIL LEGS ROLLED IN ROASTED HAZELNUTS WITH DEMI GLAZE SAUCE AND PEACH GUM	12
PULPO A LA GALLEGA SLICED OCTOPUS WITH POTATOES AND SMOKED PAPRIKA	9
VIEIRA AL HORNO WOOD OVEN ROASTED SCALLOP WITH GARLIC ZEST, JAMON AND MANCHEGO ZEST	6
SARDINAS MARINADAS DE LA CASA HOUSE MARINATED SARDINES IN OLIVE OIL, ORANGE, ROSEMARY AND VINEGAR WITH ROMESCO SAUCE	8
CROQUETAS DE POLLO CHICKEN CROQUETTES	7
PANZA DE CERDO PORK BELLY, BABY CORN, RED CAPSICUM SAUCE AND DEMI GLAZE	8

SMALL PLATES

GAZPACHO	7
CLASSIC SPANISH CHILLED TOMATO SOUP SERVED OVER SEASONAL BABY VEGETABLES	
BOCADITO DE TRUFA Y JAMON	14
TOASTED SOFT BREAD FILLED WITH TRUFFLE, JAMON JOSELITO AND BUFFALO MOZZARELLA	
CALAMAR EN FORMA DE PASTA	13
SAUTED SQUID IN OLIVE OIL WITH SMOKED PAPRIKA, GARLIC AND CAVA SAUCE	
CHORIZITOS	10
SPANISH CHORIZITOS SAUTÉ WITH PADRÓN PEPPERS	
PASTA NEGRA CON TOCINO	13
SQUID INK LINGUINI WITH SPANISH PANCHETTA, MELTED CHEESE, CHOPPED PARSLEY AND EGG YOLK	
CARPACCIO DE SALMON CON SETAS	9
HOUSE CURED SALMON WITH CONFIT MUSHROOMS, POMEGRANATE, CREME FRAICHE AND SUNFLOWER SEEDS	
TORTILLITA	9
POTATO AND SHALLOT OMELETTE SERVED WITH TOMATO RUBBED BREAD	
HUEVOS ROTOS	10
DEEP FRIED POTATOES WITH EGG, CHORIZO AND BEANS	

IN THE MIDDLE

PLATO DE JAMON	28
THINLY SLICED PURE JAMÓN IBÉRICO DE BELLOTA, CURED FOR 36 MONTHS, SERVED WITH TOMATO RUBBED BREAD	
SELECCION DE EMBUTIDOS	26
LOMO, CHORIZO AND FUET WITH TOMATO RUBBED BREAD	
MADERA DE QUESOS	22
MANCHEGO, MAHON AND VALDEON CHEESE WITH PICOS AND NUTS	

MAINS

SOLOMILLO DE TERNERA	45
GRILLED GRASS FED GIPPSLAND BEEF TENDERLOIN WITH LEEK SAUCE, CARAMELISED PEARL ONIONS WITH PEDRO XIMENEZ, RED CAPSICUM AND PEACH GUM	
PANZA DE CERDO	30
PORK BELLY WITH GREEN APPLE, STRAWBERRY DEMI-GLAZE, SAUTED SPINACH WITH FLAMED WHISKY, RAISINS AND PINE NUTS	
PATO CONFITADO	35
DUCK CONFIT IN WHITE WINE AND CINNAMON WITH GRILLED SPRING ONIONS, SHALLOTS, RED WINE PEAR AND ORANGE WEDGES	
CARNE DE WAGYU	29
SLOW COOKED WAGYU BEEF CHEEK WITH POTATOE MASH AND BULLHORN PEPPERS	
GAMBAS A LA SAL	37
WILD PRAWNS ON ROCK SALT WITH A CELERY SOUP, ROSEMARY PUREE, GRILLED ZUCCHINI AND BLACK PRAWN BISQUE	
SALMON CON PIEL CRUJIENTE	29
CRISPY SKIN SALMON WITH SORBET AND PICKLED CUCUMBERS, SOUR DOUGH CRUMBS, OLIVE OIL POWDER AND DILL	
ATUN A LA PLANCHA	33
SEARED TUNA WITH BLACK OLIVE SOIL, MANGO MOUSSE, CRISP LEEK AND ASPARAGUS SAUCE	

PAELLA

AUTHENTIC VALENCIAN PAELLA (SERVES 2)	
MEAT PAELLA W CHICKEN AND CHORIZO	55
SEAFOOD PAELLA W FRESH LOCAL SEAFOOD	59
MIXTA PAELLA W CHICKEN, CHORIZO AND SEAFOOD	59
BLACK PAELLA W CHICKEN, CHORIZO, SEAFOOD AND SQUID INK	59

SIDES

PATATAS BRAVAS	9
DEEP FRIED POTATOES WITH SPIGY TOMATO SAUCE AND AIOLI	
ENSALADA AL FRESCO	13
FRISEE SALAD WITH SLICED JAMON, APPLE PICKLES, CROUTONS, CARAMELISED HAZELNUTS AND TOMATO VINAIGRETTE	
ENSALADA DE TOMATES	9
MIXED KUMATO TOMATO SALAD WITH SALT FLAKES AND CRUSHED PEPPER	

DESSERTS

CHOCOLATE GOULANT 12

WARM CHOCOLATE GOULANT WITH VANILLA ICE CREAM

FLAN DE FRUTA DE LA PASION 12

SPANISH CRÈME CARAMEL INFUSED WITH PARMESAN AND THYME,
ACCOMPANIED WITH PASSIONFRUIT AND A THYME TWILL

CHURROS 10

CLASSIC SPANISH DOUGHNUT WITH SALTY DARK CHOCOLATE SAUCE

PASTEL HELADO DE NUECES 12

WALNUT INFUSED SEMIFREDDO, CINNAMON SAUCE,
LEMON CURD AND DOUGHNUT

TRUFAS DE CHOCOLATE 8

CHOCOLATE TRUFFLES WITH WHITE CHOCOLATE ROCKS INFUSED
WITH CARDAMOM

CREMA CATALANA 10

CATALONIAN CLASSIC CUSTARD INFUSED WITH LEMON AND
CARAMELIZED CRUST

CHEESES

MADERA DE QUESOS 22

MANCHEGO, MAHÓN AND VALDEÓN CHEESE WITH PICOS AND NUTS

QUESO MANCHEGO IS A CHEESE MADE IN LA MANCHA 7.5

REGION FROM THE MILK OF SHEEP OF THE MANCHEGA BREED
AND IS TO BE AGED FOR BETWEEN SIXTY DAYS AND TWO YEARS.

QUESO DE VALDEÓN IS A SPANISH BLUE CHEESE 7.5

MADE WITH A BLEND OF COW'S AND GOAT'S MILKS FROM
NORTHEAST OF THE PROVINCE OF LEÓN. VALDEÓN IS WRAPPED IN
SYCAMORE MAPLE, OR CHESTNUT LEAVES AND IT HAS AN EXCELLENT
BALANCE OF SWEET AND TANGY WITH AN EARTHY FINISH.

QUESO MAHÓN IS COW'S MILK CHEESE FROM ISLAND OF 7.5

MENORCA. DURING MATURATION THIS SOFT TO HARD CHEESE WITH
BUTTERY, SHARP, SALTY IN TASTE IS HAND RUBBED WITH BUTTER,
PAPRIKA OR OIL. MAHÓN'S SLIGHTLY SALTY TASTE IS DUE IN PART
TO THE SEA SALT CONTENT IN THE GRASSES THE COWS EAT

WHILE PUERTO VINO Y TAPAS WILL ENDEAVOUR TO ACCOMMODATE REQUEST FOR SPECIAL
MEALS FOR CUSTOMERS WHO HAVE FOOD ALLERGIES OR INTOLERANCES, WE CANNOT
GUARANTEE COMPLETELY ALLERGY-FREE MEALS. THIS IS DUE TO THE POTENTIAL OF TRACE
ALLERGEN IN THE WORKING ENVIRONMENT SUPPLIED INGREDIENTS.