

APERITIVO

Zeeland Oyster: De Oesterij

Green tomato | Pimento oil | Dry Vermouth

4/piece

Zeeland Oyster Tempura

Brown butter mousseline | Seaweed | Madeira

6,75/piece

Bravas Bitterball

Korean gochujang | BBQ lemon aioli | Manchego, 18 months

11

Sardines

Tajine escabeche | Pan cristal

12

Green Bean Fries

Thai Aioli | Lisbon pesto

11

Jamon Iberico Bellota

Tomato | Pan cristal

22

Roasted Wagyu Carpaccio

Truffle yakiniku | Romesco | Pine cone molasses

29

*We will tell
you our
daily
seasonal
specials!*

APERITIVO

TAPAS MODERNO

Bonito Tuna

Green gazpacho | Finger lime | *Piquillo* ponzu

19

Artichoke Flower

Manchego | Yuzu | Black truffle

17

Pulpo Ceviche

Sour plum | Saffron | Roasted almonds

18

Steak Tartare & Anchovy

Beetroot | Fermented garlic | *Salmoreja*

17

Huevos Rancheros

Egg | Cepes | Jamon Iberico | Hazelnuts

17

Bacalhau *Amor de Maggy*

Egg yolk | Codfish | Paprika | Crunchy potato

16

Rabo del Toro Bao

Oxtail | Cranberry ketchup | Foie gras

12/*piece*

Langoustine Robata

Moroccan lemon | Ajo blanco

29

TAPAS MODERNO

A LA BRASA

Zeeland Mussels

XO sauce | Sobresada | Aged sherry

15

Almejas

Portuguese style clams | Coriander | Lemon

16,5

Gambas

Fermented garlic butter | Parsley *air*

23

Red Mullet

Green mojo *pil-pil*

33

Young Chicken BBQ

Lemon | Portuguese spices

24

Iberico Pork *Secreto*

Red mojo | Spiced citrus salad

32

Fideuà *Hasta la Vista*

Classic seafood pasta *Paella Style* | Fish and seafood from the North Sea

29

*We will tell
you our
daily
seasonal
specials!*

A LA BRASA

DULCES

Dark Chocolate Forest

Tonka | Blueberry | Pedro Ximénez

14,5

Crème Catalán Exotic

BBQ pineapple | Pine nuts | Lime

13

Bird's Nest *Turrón*

Apple tatin | Vermut | Kalamata olive

12,5

DULCES