



## STARTERS AND TAPAS

	HB/HBP	DAAI
<b>PADRON PEPPERS V</b> Fried in olive oil and sprinkled with Maldon salt	18	✓
<b>FRIED CALAMARI</b> Deep fried calamari, aioli, lemon, parsley	26	✓
<b>TUNA EMPANADAS</b> Served with creamy cilantro dip	26	✓
<b>ANCHOVIES WITH VINEGAR</b> White anchovies, garlic, olives escabeche, served on baguette slices	28	✓
<b>COCONUT CEVICHE</b> Poached shrimps, coconut citrus mix, pomegranate, jalapeño and basil oil	28	✓
<b>PIQUILLO PEPPERS V</b> Roasted sweet peppers stuffed with goat cheese , walnuts, rosemary honey and served on baguette slices	28	✓
<b>PULPO A LA GALLEGA</b> Boiled octopus served over a bed of sliced potatoes, extra virgin oil, smoked paprika and salt	32	✓
<b>SERRANO CROQUETTES</b> Creamy Iberico ham, bechamel cream, served with aioli	32	✓
<b>SHRIMPS IN GARLIC SAUCE</b> Olive oil, garlic, chili, smoked paprika, white wine served with home made bread	32	✓
<b>PAN TUMACA WITH HAM</b> Grilled bread spread with tomato and garlic sauce, topped with Iberico ham	32	✓



## MAINS

	HB/HBP	DAAI
<b>CORN KERNELS V</b> Deep fried corn kernel, served with our secret seasoning	18	✓
<b>CRISPY BEAN TACO V</b> Refried beans and cheese taco, brushed with chilli oil and cooked on the wood grill	18	✓
<b>BAJA-STYLE FISH TACOS</b> Fried fish topped with pickled vegetables, creamy macha sauce and avocado purée	26	✓
<b>TRUFFLE OMELETTE</b> A 3 egg omelette, perfumed with black truffle and served with a side of healthy salad	28	✓
<b>CHICKEN TINGA QUESADILLA</b> Shredded chicken, onion, tomato, chipotle, chilli, mozzarella cheese, guacamole, salsa verde	32	✓
<b>CHORIZO</b> Sliced Spanish chorizo pan-fried until crispy, served with warm crusty bread	32	✓
<b>CRISPY RIB-EYE BITES</b> Ribeye cut in cubes, fried and dressed in lime and chilli mix, served on a bed of guacamole and a side of corn tortillas	32	✓
<b>CROQUE MONSIEUR</b> Classic homemade Sourdough bread, layers of thinly sliced smoked turkey ham, melted cheese, homemade bechamel sauce, baked to perfection	32	✓



## DESSERTS

	HB/HBP	DAAI
<b>CHOCOLATE TART</b> Decadent chocolate tart served with Jalapeno ice cream	18	✓
<b>CHURROS</b> Churros rolled in cinnamon sugar, served with chocolate sauce and dulce de leche	18	✓
<b>FRESH SEASONAL FRUITS</b> Fruit Salad with lime, juice, salt, tajin chilli and orange juice	18	✓
<b>SELECTION OF ICE CREAM AND SORBET</b> Vanilla ice cream, chocolate Ice cream, pistacchio ice cream Lemon sorbet, raspberry sorbet, coconut sorbet		
- 1 SCOOP	10	✓
- 2 SCOOP	15	✓
- 3 SCOOP	18	✓



## BEVERAGES

	HB	HBP/DAAI
<b>WATERS</b>		
BONAQUA 500 ML STILL	2	✓
BONAQUA STILL 1.5 L STILL	4	✓
SAN PELLEGRINO 750 ML SPARKLING	7	3
ACQUA PANNA 750 ML STILL	7	3
<b>SOFT DRINKS</b>		
COCA COLA, DIET COKE, FANTA, SPRITE, BITTER LEMON TONIC WATER, SODA WATER	5	✓
RED BULL – ENERGY DRINK	13	5
<b>FRUIT JUICE</b>		
CANNED FRUIT JUICE Apple, orange, pineapple, peach, grapefruit, mixed fruit	5	✓
TOMATO JUICE	7	✓
CRANBERRY JUICE	9	✓
FRESH FRUIT JUICE Orange, pineapple, watermelon, papaya, mixed fruit	10	5
<b>HOUSE WINE</b>		
BY GLASS - white, red, rosé	10	✓
<b>NON ALCOHOLIC WINE</b>		
BY GLASS - white or red	8	✓
<b>BEER</b>		
CARLSBERG DRAUGHT 300ML	10	✓
CARLSBERG DRAUGHT 500ML	15	✓
LION	10	✓
SINGHA	11	✓
CORONA	16	✓
HEINEKEN 0.0 ALCOHOL FREE	10	✓
<b>TEA &amp; COFFEE</b>		
POT OF HOUSE TEA English breakfast, Earl Grey, Darjeeling, vanilla bourbon, camomile, Jasmine green tea, Sencha green tea	7	✓
ESPRESSO	5	✓
DOUBLE ESPRESSO	8	✓
CAPPUCCINO	8	✓
LATTE	8	✓
HOT OR COLD CHOCOLATE	7	✓
FRAPPÉ	5	✓