

# L o b B y T o Snack Bar

## Tapas, Snacks and starters

"Gilda", smoked sardine and pickled peppers "gilda"	[c/unid] 6€
Deep fried calamari roll	[c/unid] 6€
"Tigres", crusted baked Queen scallop in a spider crab stew	[c/unid] 6€
Acorn-fed Iberian ham with rustic bread toast and tomato	29€
"The patatas bravas". Spicy, crispy and tender thick-cut potato chunks	8€
Fried "Padrón"peppers with flaky salt	6€
Creamy Iberico ham croquettes	10€
Crispy chicken wing lollypops with a paprika and garlic dressing	12€
Port marinated poultry liver and foie gras smooth pate with sour dough toasts	12€
"Torreznos", slices of thick crispy pork belly	10€
Endive hearts with anchovies from the Cantabrian Sea and cider vinaigrette	18€
Tomato gazpacho with avocado, tiger prawns and basil	17€
Potatato salad with smoked eel, salmon roe and quail eggs	16€
Seasoned summer tomatoes with tuna belly preserve	18€
Thin sliced wagyu beef, flat bread, arugula and truffle mayonnaise	21€
Josper-grilled octopus with romesco sauce and spring garlic	18€

## Main courses

Atlantic sea bass fillet with confit leek and vinaigrette	28€
Charcoal roasted yellow fin tuna belly with "Piperrada" pepper stew	27€
Iberian pork "pluma" with Moorish spices and confit piquillo peppers	30€
Lemon roasted free range chicken tights and its gravy	24€
Fillet of beef "Wellington"	(for 2 persons) 62€

## Sweet entertainments

Irish coffee eclairs	9€
Ferrero Rocher-style fritters	9€
Traditional Rhum "Baba" with red fruits and vanilla Chantilly	9€
Apple tart tatin with vanilla ice cream (for 2)	16€

