

# Signature Drinks

165

**One-sip Martini**  
Absolut Elyx Vodka, La Copa Vermouth Bianco, Fino Sherry, Blue Cheese olive

**Coco Kanel**  
Diplomatico Reserva Exclusiva, Amontillado Sherry, Coconut & Cinnamon liqueur, D.O.M Benedictine, Vanilla bitters

**Suntrip Sour**  
Ocho Blanco Tequila, Fino Sherry, Dill flavored Aquavit, Lemon, Almond Syrup

**Sweet Home Jerez**  
Manzanilla Sherry, Amontillado Sherry, La Copa Vermouth, Sweet Vermouth, Vanilla syrup, Orange Bitters

**Cherry Berry**  
Olorosso Sherry, Gin, Cherry liqueur, Red Currant, Lemon juice

**Morning Glory**  
White Rum, Celery juice, Dry Vermouth, Fino Sherry

**Oh,your so Fino!**  
Fino Sherry, Pineapple, Red Grapefruit, Honey, Elderflower

**Prettie Pearfect**  
PX sherry, Brandy, Pear Vinegar, Orange bitters, rockcandy

**Sherry Cobbler**  
Olorosso Sherry, PX Sherry, Cherry liquor, Pineapple juice, Orange, Sugar.

A Glass Ruida Domo Cava 125



# Snacks & Tapas

Marcona almonds	65
Pimientos de Padrón	75
Marinated olives with lemon	65
Ham and Manchego croquetas	55/st
Patatas Bravas with aioli and chili	85
Anchoa on toast with herb butter	95
Ibercio de Bellota 30g	105
Cecina 30g	95
Trio of Chorizos 30g	85
Cabraliego 30g	45
Petit Agour - Spanish cheese 30g	45

**Pimientos de Padrón** – Fried green peppers  
**Croquetas** – Croquettes  
**Patatas Bravas** – Crispy fried potatoes  
**Anchoa** – Anchovy, a type of fish that commonly lives the mediterranean

**Iberico de Bellota** – the finest breed of pigs raised on grass, herbs and acorn  
**Cecina** – Meat that has been dried by air, sun or smoke  
**Cabraliego** – a type of spanish cheese



## Greens

Tortilla with fried mixed mushrooms and Manchego	95
Grilled zucchini with rosemary, goat curd and smoked almonds	135
Crispy polenta with mascarpone, mushrooms, sage and Parmesan	135
Deep-fried artichoke with eggplant, garlic and salted lemon	135

*Tortilla – A pan fried omelett made with potatoes, onions and eggs*      *Polenta – Cornmeal that's boiled with broth*

## Seafood

Pulpo with tomato, chorizo and parsley	185
Gambas al ajillo	165
Cod with chili oil, creamy corn and grilled Gambas	195
Sea bass with olives, ajo blanco, tomato and herb	195

*Pulpo – Octopus, an eight-limbed Octopoda*      *Ajo blanco – A white gazpacho based on garlic and almonds*  
*Gambas al ajillo – Prawns fried in butter with garlic and herbs*

## Meats

Fried chicken, roasted tomato sauce, bell peppers, green chili	175
Iberico pork with Chimichurri, kale and spring onion	185

*Iberico pork – A species of pig called the black Iberian pig*      *Chimichurri – A sauce made of garlic, herbs, vinegar and spices with it's origins in the basque country*



## The Big Rib

TO SHARE (MIN. 2 PERSONS)

Over night short rib with deep fried garlic, tomatillo salsa and herbs	495
--	-----

*Tomatillo – A fruit that is tomato like and belongs to the cape gooseberry family*

*For allergy information or origin of meat and poultry, please ask your waiter*



## A Bunch of Bay Bay

595

*A selection menu in 4 servings with some of the kitchens favourite dishes  
The menu is designed to make for a perfect dining experience*

Pimientos de Padrón  
Patatas bravas with aioli and chili

Grilled zucchini with rosemary, goat curd and smoked almonds  
Gambas al ajillo

Iberico pork with Chimichurri, kale and spring onion  
served with croquettes

Basque cheesecake



## Desserts

Churros with dip	95
Basque cheesecake	105
Olive oil cake with blood orange, pistachio and whipped cream	105
A scoop of home-made ice-cream or sorbet	55

*Churros – Deep fried pastry with sugar and cinnamon*      *Basque – A region in Spain*

