

## Postres

### Churros

Marysol'cream (mascarpone with manjar) and thick chocolate sauce.

\$14

### Our Suspiro de Bilbao

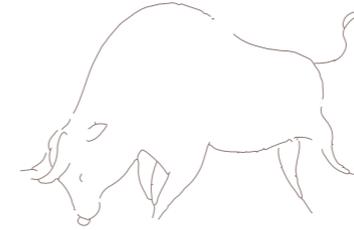
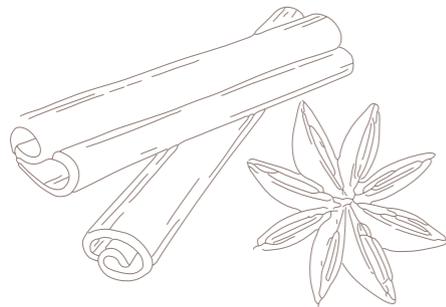
Almond mousse with amarena cherry gélee and lemon mirror glaze.

\$14

### Naranja Catalana

Our crema catalana

\$14



## Welcome

*Food is love made edible*

*Paella y pa'mi, an experience of Spanish conviviality.*

*Here, everything is handmade with passion, using the freshest ingredients and cooked with seasonal products.*

*Love and effort is our mantra. Juxtaposing Spanish tradition and modern cuisine is our promise.*

*We are delighted to share our little dream with all of you and we hope that you will enjoy this experience.*





## Para pivar

### Anchova y la Cabra

Goats cheese, native pepper, local honey and Cantabrian anchovies

Ea \$7

### Ostras sabor de España

Oysters with our Spanish twist:

- o Cava pearls
- o Apple cider pearls
- o Lemon juice with Finger lime
- o Rose water jelly with pomegranate

Ea \$6 GF

### Olivas

House marinated Spanish olives with citrus zest, smoked paprika, fresh rosemary, thyme and EVOO

\$9 GF,V,VG

### Almendras tostadas

Roasted almonds, confit garlic, rosemary and smoked salt flakes

\$9 GF,V,VG

### Croquetas del dia

Croquettes of the day

Ea \$7 V, GF (option)

### Parte y Aceite

Freshly baked bread and Spanish Arbequina extra virgin olive oil

\$6



## Tapas

### Vieiras al Romesco

Seared scallop with salsa salvitxada, caramelised chorizo and ashed spring onion

\$25

### Zanahorias encurtidas

Pickled white carrots infused with saffron, beetroot puree and sea salted capers

\$14 GF,V,VG

### Chicharrones

Cured and fried pork belly with spiced pear

\$13 GF

### Fresas y Idiazabal

Fresh and macerated peppered strawberries with a px molasses and Idiazabal cheese

\$13 GF, VG

### Salmon curado

Salmon gravlax, whipped 'queso fresco' with squid ink and salmon caviar

\$24 GF

### Abuela's empanadillas

Empanadas of the day

Ea \$15

## Paellas

For 2-3 people

### Marisol

Our mixed signature Paella

\$57 GF

### Valenciana

The original Rabbit, Chicken, broad beans and green beans

Full traditional with Caracoles (snails) \$5

\$55 GF

### Marisno

Fresh Seafood of the day.

\$60 GF

### Vegetariana

A fresh array of seasonal vegetables.

\$50 GF,V,VG

