

KITCHEN OPENS AT 6PM EVERYDAY

PLATES & BOARDS

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TO BE SHARED...OR NOT

CHARCUTERIES

French and Spanish cured cold cuts. **17**
Ham, chorizo, Lomo, pâté..

CHEESES

French cured artisan cheeses **17**
Comté, Brie, Brebis, Sainte-Maure...

LA MIXTE

Best of both worlds **18**

THE BIIIIIG MIXTE (3-4P)

More. More cheese. More charcuterie. **28**

LOS NACHOS

Nachos - Grilled vintage red cheddar, **14**
homemade guacamole, salsa.. vamos !

JAMBON IBÉRIQUE

Pata Negra Cebo Iberian ham from **16**
Salamanca, cured for 40 months...

CECINA ET BREBIS TRUFFÉ

Cecina (Salted cured beef ham) cured for **16**
15 months and black truffle sheep cheese

GARLIC BREAD

Half tradition baguette and homemade garlic
butter.

Garlic bread & serrano 24 months **11**

Garlic bread & cecina **13**

Garlic bread & pata negra 40 months **15**

BURRATA DI BUFFALA

125 gr. Rocket salad, pickled red onions.... **10**

 BIT SPICY BUT NOTHING TO FEAR

 VEGETARIAN



NET PRICES. SERVICE INCLUDED. ALLERGENS ON DEMAND