


**BODEGA DE LOS
SECRETOS**
TARDES GOURMET

WE START WITH..	<i>HALF</i>	<i>FULL</i>
<i>Grilled Zamburiñas (scallops) with lime flavour (4p./6p.)</i>	13 €	19 €
<i>Grilled octopus with truffle foamed potato and flavoured pepper olive oil</i>	13 €	25 €
<i>"Angry" eggs: with fried potatoes , bacon and our spicy sauce</i>	9 €	17 €
<i>Homemade Squid ink croquettes (4p. / 8p.)</i>	8 €	16 €
<i>Crispy Kimchi delights (6 pieces/ 4 pieces)</i>	10 €	15 €
<i>Eggplant tempura with pepper hummus</i>  	9 €	18 €
<i>Sliced "Iberian ham" with its "picos bread "</i>	12 €	24 €
<i>Roasted pumpkin slices with creamy yogurt and pistacho crumble</i>  	10 €	20 €
<i>Fresh Burrata with tomato tartare and basil</i>  		19 €
 MAIN COURSES		
<i>Iberico sirloin with oporto sauce and roasted potatoes</i>	12 €	24 €
<i>Beef sirloin with mushrooms sauce and roasted potatoes</i>	14 €	27 €
<i>Salmon loin with citrus corn cream and pickles</i>	12 €	24 €
<i>Tender Bonito-tuna tataki with lime flavour and demicrudites vegetables</i>	12 €	24 €
<i>Mushroom Raviolis with our secret cheese sauce</i>  	10 €	20 €
<i>Pumpkin and Gouda Raviolis with our red pesto sauce</i>  	10 €	20 €
<i>Prime beef tenderloin steak tartare</i>		23 €
 PARA TERMINAR ALGO DULCE		
<i>Homemade creamy Cheese Cake</i>	7.5€	
<i>"3 Leches", homemade three milks sweet dessert</i>	7 €	
<i>"Tatin" cake and cinnamon cream</i>	7.5€	
<i>Traditional "Torrija" spanish desert . Sweet milk bread with rumcream</i>	8 €	
<i>Sweet rice cream with caramelized sugar</i>	6 €	
<i>Creamy Yogurt cup with strawberry puree</i>	6 €	
<i>Ice creams and sorbets: chocolate, vintage vainila, mango, mojito</i>	6 €	

This menu is available from 15:30 to 20:00. Tables must be vacated by 20:30, or please consult your waiter
VAT included. Bread service €2.50.