

# TAPAS CLASICAS

## TRADITIONAL, CLASSIC, OLD SCHOOL

Tapas will be served the traditional way, in no particular order and as soon as they are prepared.

### PICOTEO Bread & Nibbles

PAN 5.5 bread *(one portion)*

ACEITUNAS 9 olives *(some may contain their stones)*

PAN CON TOMATE & ACEITE DE OLIVA EXTRA-VIRGEN 8.5

bread with crushed tomato & extra virgin olive oil *(one portion)*

### PESCADO Y MARISCOS Fish & Seafood

CARACOLES CHISPORROTEANDO EN MANTEQUILLA 14.5

snails sizzling in garlic butter *V/GF*

GAMBAS PIL PIL 14.5

shrimp sizzling in olive oil w/chilli and garlic *V/GF/DF*

CHIPIRONES FRITOS CON ALIOLI Y LIMON 13.75

fried baby squid with garlic mayo and lemon *V/DF*

BOQUERONES EN TOSTADA CON ALCAPARRAS 14

marinated white anchovies on toast with capers *V/DF*

PULPO A LA PLANCHA CON ALIOLI DE PIMIENTON AHUMADO 14.5

grilled octopus with smoked paprika mayo *V/GF/DF*

### JAMON E SALCHICHA Ham & Sausage

JAMON IBERICO

Iberico ham *(Red Label, 36-48 month cured)* 21.5 per 28g *GF/DF*

JAMON SERRANO

Serrano ham *(up to 24 months cured)* 18 per 28g *GF/DF*

CHORIZO AHUMADO DE PHIL 11.75

Phils smoked chorizo *GF/DF*

MORCILLA CON CEBOLLA CARAMELIZADA, MANZANA Y JEREZ 12

black pudding with caramelized onions, apple and sherry *DF*

### QUESOS Cheese 1=12 / 2=16 / 3=22

*(con pan y mermelada de albaricoque) (with bread and apricot jam)*

MANCHEGO hard, pasteurized sheep's milk, nutty flavor

QUESO DE CABRA soft, pasteurized goat milk, smooth and creamy

VALDEON not always pasteurized, cow/sheep milk blend, creamy intense blue flavor

*V Vegetarian/ VG Vegan/ GF Gluten Free/ DF Dairy Free*

While we have indicated dishes that may require attention to dietary needs and intolerances. We cannot guarantee that dishes will be 100% allergen free.

A 17% service charge will be added to your final bill (20% for parties of 8 or more)

## ESPECIALIDADES (1/2 racion) Specialities (Appetizer Size)

### CROQUETAS DE CHORIZO AHUMADO DE PHIL 16

Phil's smoked chorizo croquettes

### HUEVOS "EL RUBICON" 17

Fried egg w/ chorizo, sautéed peppers, onion, garlic & chilli *GF/DF*

### TUENTANO DE HUESO ASADO CON PEPINILLOS, PEREJIL Y PAN 19

marrow bone with pickles, parsley & bread *DF*

### ARROZ NEGRO 17

black rice made with squid ink and baby squid *V/GF*

### COCA CATALANA (Spanish Pizza) 18.5

roasted peppers, onions, garlic, olive oil *V/VG/DF*

### PATATAS ALIÑADAS 18.5

Andalusian style Potato Salad w/ seared Bermuda tuna *GF/DF*

HUEVOS ROTOS 18.5 (broken eggs) w/ sauteed potatoes, onions and serrano ham *GF/DF*

## PLATOS PRINCIPALES Main Dishes

### SOLOMILLO DE TERNERA A LA CON HUEVO FRITO SALSA DE PIMIENTA, PATATAS FRITAS 44

grilled 10 oz striploin steak, fried egg, pepper sauce, fries *GF*

### PALETILLA DE CORDERO "EL RUBICON" 41

lamb shoulder charred, braised, pulled then pressed w/ sticky burnt onion & bacon jam *GF/DF*

### AMEJAS CON JEREZ, CHORIZO AHUMADO, Y JAMON SERRANO 32

clams with sherry, Smoked chorizo and Serrano ham *GF/DF*

### CAZUELA DE CABRA CON GARBANZOS Y CHORIZO AHUMADO 38

goat casserole with chick peas and smoked chorizo *GF/DF*

### POLLO CON CHAMPINONES 31

grilled Chicken with lemony garlic mushrooms *GF/DF*

### PESCADO DEL DIA 39

Today's fish with Tiger shrimp, sautéed peppers, capers, white beans *GF/DF*

### PULPO GALLEGO 38

grilled octopus, potatoes, paprika, extra virgin olive oil, lemon *GF/DF*

### PAELLA MIXTA (para dos personas/for two people) 70

meat and seafood rice dish, chicken, smoked chorizo, clams, shrimp, calamari served in the pan it's cooked in

### COLIFLOR ASADA Y HUMMUS DE LENTEJAS, PISTACHO DUKKAH 28

roast cauliflower w/lentil humus and pistachio dukkah *V/VG/GF/DF*

## PARA DESPUES For Afters 14

### TRITURADOR DE FRESA

strawberry crush w/Cointreau, sugar and whipped cream *GF/V*

### TARTA DE QUESO VASCA QUEMADA CON HELADO DE MERMELEDA DE ALEX Y PETE'S

burnt basque cheesecake w/ Alex & Pete's marmalade ice cream *GF*

### CHURROS CON CREMA MONTADA Y SALSA DE CHOCOLATE

deep fried choux pastry w/whipped cream and chocolate sauce

### HELADO DEL PANAL DE "ALEX & PETE'S" CON CRUNCHIE

Alex & Pete's honeycomb ice cream w/ Crunchie bar bits

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# TAPAS VEGETARIANA Y VEGANA

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### VEGETARIAN AND VEGAN TAPAS 12.5

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#### **TORTILLA ESPAÑOLA**

traditional Spanish potato and onion omelette *V/GF/DF*

#### **PIMIENTOS DE PADRON FRITOS**

small green peppers blistered in olive oil w/ Maldon salt *V/VG/GF/DF*

#### **PATATAS BRAVAS CON ALIOLI**

potatoes in a spicy tomato sauce w/ garlic mayo *V/VG/GF/DF*

#### **PATATAS FRITAS CON MANCHEGO Y ACEITE DE TRUFA**

French fries w/ Manchego & truffle oil *V/GF*

#### **PATATAS A LO POBRE**

potatoes cooked with peppers, onion, olive oil and garlic *V/VG/GF/DF*

#### **ALCACHOFAS FRITA CON MANCHEGO**

Fried baby artichokes with Manchego *V/GF*

#### **BRECOL CALCINADO, ADEREZO DE LIMON**

Charred broccoli, lemon dressing *V/VG/GF/DF*

#### **ENSALADA DE BERRO, MANZANA, AGUACATE Y SEMILLAS DE CAÑAMO**

Salad of watercress, apple, avocado, hemp seeds, lemon dressing *V/VG/GF/DF*

#### **SETAS CON LIMON Y AJO**

mushrooms with lemon & garlic *VG/V/DF/GF*

#### **CAZUELA DE GARBANZOS**

chickpea casserole *VG/V/DF/GF*

#### **PATE DE ACEITUNAS CON TOSTADAS**

green olive tapenade with toast *VG/V/DF*

#### **AGUACATE FRITO, ALIOLI DE JALAPENO AHUMADO**

avocado fries, smoked jalapeno mayo *V/DF*

#### **HUMMUS DE LENTEJAS CON TOSTADAS**

lentil hummus with toast *VG/V/DF*

#### **TOMATES CON ACEITE DE OLIVA Y COMINO**

sliced tomatoes with olive oil, Maldon salt *VG/V/GF/DF*

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# BOLERO