Tapas & Tradition: Spain edition

A culinary journey across all ofSpain

from 22 to 28 November



Menu

GALICIA

Galician-style Octopus — 8€

Tender boiled octopus served on a bed of sliced potatoes (cachelos), dressed with extra virgin olive oil, Vera smoked paprika and sea salt flakes.

CASTILLA Y LEÓN

Smoked Cecina Carpaccio — 8€

Thinly sliced cured smoked beef accompanied by subtle hints of quince paste and a delicate dusting of mature cheese.

ANDALUSIA

Marinated Fried Dogfish — 8€

A classic, irresistible marinated and deep-fried fish, immensely popular and emblematic of the Andalusian coast.

CANARY

Pork Rib, Potatoes & Corn — 8€

Tender, traditionally simmered boneless pork rib, served with creamy mashed potato and finished with an aromatic coriander oil.

ASTURIAS

Asturian Bean Stew Tapa — 4,5€

A traditional Asturian white bean stew served in a classic earthenware dish with its authentic compango (cured chorizo, black pudding and pork belly).

CATALONI

Roasted Vegetable Toast — 4,5€

Oven-baked or chargrilled sweet peppers, aubergines and onions served in strips with olive oil, on toasted bread topped with goat's cheese.

VALENCIA

Esgarraet — 6,9€

A traditional and flavourful Valencian tapa made with roasted red peppers and flaked salt cod.