

TAPEO in finca

Housemade Olivieri salad with tuna belly,
mayonnaise foam and dried green olives..... 6.25

Crunchy aubergine with sweet chilli sauce..... 5.20

* **Patatas bravas with chorizo,**
spicy romesco and mild aioli..... 5.90

Roasted chicken croquette
(price per unit)..... 2.50

* **Ragout ox-tail croquette**
(price per unit)..... 2.85

Fresh guacamole with tortillas..... 8.75

Crunchy chicken strips with BBQ sauce..... 7.95

Housemade spanish omelette pincho
with tomato-rubbed bread..... 5.95

* **Chorizo spanish omelette with aioli au gratin**
and toasted bread..... 6.25

Fried eggs broken on chips
with Iberico ham shavings..... 9.20

Crunchy torreznos with rosemary
and lemon honey
(torreznos are a fried bacon snack)..... 9.95

Caramelised foie gras cream
with crunchy bread crumbs..... 8.20

Breaded baby calamari
with lemon..... 9.95

* **Carpaccio de gambas con setas confitadas,**
praliné de cebolla tostada y piñones tostados..... 12.25

Yellow curry mussels with coconut,
lemon grass, coriander and jasmine rice bowl..... 10.25

Iberico ham with tomato-rubbed bread..... 14.95

Cabo de Gata raf tomatoes seasoned
with tuna belly, pickled onion and fresh basil oil..... 9.95

Poached egg with potato parmentier,
mushrooms and honeyed beef cheek..... 8.20

Burrata with mint and lemon marinated
courgettes, land toasted pine kernels..... 9.95

* **Susana highly recommends this tapas :)**