



el limón

TAPAS MENU
SPRING | SUMMER 2025



Tapas Menu

Spring | Summer 2025

· Oysters (price per unit):

Natural 5,00 € | - PX. Vinegar Foam and Extra Virgen Olive Oil
Spherification 7,00 € | Chermoula Sauce 6,00 € | With Caviar 12,00 €

· Iberian Acorn-fed Ham (80 g) and Toasted Bread with Tomato - 30,00 €

· Selection of Andalusian Cheeses and Jams - 23,00 €

· Cantabrian Anchovy 00 Toast (2 units)
and Truffled Sheep Butter - 13,00 €

· Inverted Puff Pastry and Smoked Eel With Saffron with Blueberry Cream
Cheese and Vanilla Olive Oil (2 units) - 7,00 €/unit

· Selection of National Smoked and Salted Fishes with Pickles - 18,00 €

· Lebanese Hummus, Spiced Chickpea Crunch and Totopos - 5,00 €

· Don Ramón Gilda “Stick Skewer” (Made of Tuna, Salmon,
Octopus, Boiled Quail Egg) - 6,00 €/unit

· Panipuri filled with Galician-style Cod and Octopus
Brandade and Fried Egg Mayo - 7,50€

· Croquettes Trilogy - 6,00 €

· Shrimp Salad (Cold Potatoes Salad) with Emulsified Shrimps Head - 6,00 €

· Authentic Chicken Pastela, Fresh Sprout Salad
with Nuts and Vanilla Vinaigrett - 8,00 €

· Artichoke Flower Foie Gras Mousse,

Iberian Acorn-fed Ham and PX Caramel Sauce - 6,00 €

· Brioche with White Prawn Tartare and Caviar - 8,00 €

· Steak Tartare Brioche with Truffle Mayonnaise - 10,00 €

· Creamy Rice with Octopus and Shrimp with Yuzu Aioli - 8,00 €

· Moorish Skewer of Lamb with Ras el Hanout Fries - 8,00 €

· Organic Beef Tenderloin Steak with Side Dish of the Day - 35,00 €

VAT INCLUDED

An allergen menu is available upon request

