APERO

Glass of Cava Brut 12 cl	€ 9.00
Glass of Prosecco 12cl	€ 9.00
Glass of Champagne 15cl	€ 15.00
Pineau des Charentes	€ 8.00
Porto red-white	€ 8.00
Vermut red-white	€ 8.00
Martini red-white	€ 8.00
Ricard	€ 8.00
Sherry Fino Dry	€ 8.00
Kirr	€ 9.00
Kirr Royal	€ 11.00
Picon white wine	€ 11.00
Campari orange-soda	€ 12.00
J&B Whisky cola-soda	€ 13.00
Baccardi-cola	€ 13.00
Negroni	€ 14.00

COCKTAILS & GIN TONIC

Hugo (elderflower-prosecco-lime-mint)	€ 13.00
Aperol Spritz	€ 12.00
Bombay Saphire Gin (UK)	€ 14.00
Hendrick's Gin (SCO)	€ 15.00
Raw gin (SP)	€ 15.00
Gin Mare (SP)	€ 16.00
Nordes (SP)	€ 16.00

FOR BOB(ETTE)

Homemade Ice tea	€ 7.00
Crodino	€ 7.00
Mojito	€ 8.00
Bobcocktail (tonic-elderflower-orange juice)	€ 11.00
Gin tonic without alcohol	€ 15.00

BEERS

Cristal Alken	€ 3.50
Witte van Hoegaarden	€ 3.80
Leffe Blond / Leffe 0%	€ 5.00
Cornet	€ 6.00
Delvaux	€ 6.00
Fourchette	€ 6.00
Duvel	€ 6.00
Sint Hubertus Tripel 33 cl	€ 6.00
Sint Hubertus White 33 cl	€ 5.50
Omer	€ 5.50
Chimay Blauw 9%	€ 6.00
Sint Bernardus Abt 12°	€ 7.00

WATER & SOFT DRINKS

Spa 25 CL red/blue	€ 3.50
Spa ½L red/blue	€ 6.00
Spa 1L red/blue	€ 10.00
Coca Cola | Light | Zero	€ 3.50
Schweppes Tonic	€ 3.50
Ice Tea	€ 3.50
Fanta	€ 3.50
Orangina	€ 4.50
Tonissteiner orange	€ 4.00
Orange juice / Tomato juice	€ 4.50
Apple juice	€ 5.50

THIRSTY?

TAPA TI TASTING MENU

€ 80.00/person

Drinks not included
Only in the evening
To order by the table (min. 2 pers.) - Until 20 o'clock.

Assortment Ibérico charcuteries

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Marinated salmon, beetroot, apple, goat cheese

***

Vitello tonnato with tuna

***

Taco with gambas

***

Pork belly

***

Venison, chicory, mushrooms, celeriac, game sauce

***

Vanilla ice with chocolate sauce
or Lemon sorbet with cava

SUNDAY LUNCH MENU

€ 59.00/person

Drinks not included
Only on Sunday for lunch
To order by the table.

3 tapas
(chef's choice)

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Fish or meat

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Dessert of the week

€ 89.00/person
Including drinks
1 cava p.p., 1/2 bottle of house wine p.p.,
1/2 bottle of water p.p., coffee p.p.

TAPA TI MENU

APPETIZERS

Pan de Cristal | crystal bread with tomatoes (4 pieces) (VEGGIE-PROOF)	€ 9.00
Boquerones aliñados | marinated anchoivies	€ 10.00
Duck rillettes with pickles	€ 13.00
Goat cheese mousse with pesto & chili tomato (VEGGIE-PROOF)	€ 12.00
Pimientos de Padrón | soft Spanish peppers from Galicia (VEGGIE-PROOF)	€ 13.00

CHARCUTERIE

(Served with crystal bread and tomatoes)

Jamón de Teruel | leg ham Teruel (matured 14 months)	€ 16.00
Paleta Ibérica de cebo | (matured 18 months)	€ 24.00
Assortment | Paleta, Chorizo, Salchichon, teruel, manchego, rillettes, olives	€ 34.00
Dried Wagyu Picanha (dried Japanese beef)	€ 30.00
Pulpo a la Gallega	€ 22.00

THE CLASSICS

Patatas Fritas | French fries (VEGGIE-PROOF)	€ 5.00
Patatas Bravas 2.0 | Potatoes with chili sauce and aioli (VEGGIE-PROOF)	€ 16.00
Albóndigas de la casa | Meatballs with a spicy tomato sauce (6 pieces)	€ 14.00
Gamba's al Ajillo | Small gambas, garlic, chili pepper, green herbs	€ 17.00

CROQUETTES (to choose per piece)

Jamon Iberico	€ 3.40/piece
Gamba Roja	€ 3.40/piece
Escalivada (peppers, aubergines, onions) (VEGGIE-PROOF)	€ 3.40/piece
Manchego (VEGGIE-PROOF)	€ 3.40/piece

VEGGIE

See also (VEGGIE-PROOF)

Mixed salad	€ 8.00
Half avocado filled with cucumber, tomato, goat cheese, balsamic vinegar	€ 12.00
Verduras a la plancha | assortment of grilled vegetables	€ 18.00
Assortment of beetroot, apple, and goat cheese	€ 20.00
Artichoke, goat cheese, tomato-chili	€ 25.00

TAPAS

FISH & SEAFOOD

Oyster Demoiselles	€ 4.20/piece
Oyster Tapa Ti - with sherry cream, wasabi, cucumber	€ 5.20/piece
Taco with gambas	€ 10.00/piece
Buns with lobster salad	€ 12.00 piece
Sea bass carpaccio, apple, cucumber, wasabi, lemon sorbet	€ 29.00
Marinated salmon, beetroot, apple, goat cheese	€ 29.00
Open ravioli of Argentine red shrimp, thyme butter sauce, shellfish sauce	€ 34.00
Sea bass en papillote	€ 34.00

MEAT

Mini hamburger, cheddar, chili mayonnaise (1 piece)	€ 7.00/piece
Pork belly satay	€ 10.00/piece
Game pâté with garnishes	€ 20.00
Vitello tonnato with tuna	€ 24.00
Peking duck (4 pieces)	€ 24.00
Caramelized chicory with foie gras	€ 24.00

MEAT - order in time - is first placed at temperature for + - 20 minutes before the chef bakes it

Tagliata of filet mignon	€ 33.00
Polish ribeye, vegetables	€ 40.00
Pheasant, Brussels sprouts, celeriac, carrot	€ 38.00
Venison, chicory, mushrooms, celeriac, game sauce	€ 40.00

ON ORDER (a few days in advance)

Paëlla Mixta (min. 2 persons)	Price per person	€ 32.00

DESSERTS

Crema Catalana	€ 10.00
Vanilla ice with chocolate sauce	€ 10.00
Lemon sorbet with cava	€ 11.00
Café glacé	€ 11.00
Churros with sugar and chocolate	€ 12.00
Manchego, goat cheese, almonds	€ 15.00

TAPAS & DESSERTS