

tabanco

TAPAS Y VINO

PARA COMENZAR TO START

ARTISAN SOURDOUGH	2.5	MARCONA ALMONDS	3.5
OLIVES	3	PA AMB TOMÀQUET	3.5
GAZPACHO BLANCO Served in a flute. It will surprise!	2	Tomato pulp on toasted sourdough, garlic rub, extra virgin olive oil, pinch of salt	

TAPAS FRIAS COLD

ENSALADILLA RUSA Russian potato salad with Bonito del Norte (tuna), sweet piquillo and spicy guindilla peppers	5.9	SARDINAS Sardines, boquerones-style, with aubergine, sweet piquillo pepper, melba toast	4.9
ESCALIVADA Smoked strips of sweet red peppers, aubergine, onion	5.9	ENSALADA DE TXANGURRO Salad of spider crab, finely chopped tomato, egg, chives	9.5
QUESO DE CABRA Truffled goat's cheese with melba toast and almonds, drizzled with honey	5.7	TARTAR DE RUBIA GALLEGA Steak tartare of Galician Blond beef "world's best beef", quail's egg yolk	12.5

TAPAS CALIENTES HOT

TORTILLA With a caramelised onion centre Topped with jamón ibérico	4.5 6.5	MEJILLONES Y ALMEJAS Mussels & clams marinera, Tabanco-style. Dip your bread!	9.5
PIMIENTOS DE PADRÓN All the way from Galicia, simply fried, sprinkled with Maldon salt	4.5	CROQUETAS DEL DÍA Please ask our team for today's special	6.5
PATATAS BRAVAS Fried potatoes, bravas sauce and allioli	4.9	CHORIZO Coated in a rich honey and red wine glaze	6.9
CREMA DE ESPINACAS Catalan cream of spinach, raisin coulis, brown garlic and roasted pine nuts	4.9	COCHINILLO Roast Segovian suckling pig with apple purée, ginger and potato	12.5
ARROZ NEGRO A traditional Catalan dish of squid, black ink rice, allioli	9.5	CARRILLERA IBÉRICA Braised ibérico cheeks with potato purée, rich PX sauce, shallots, hazelnut crumb, thyme	8.9
GAMBAS ROJAS Six large salt-grilled red prawns. A true taste of the sea	15	PRESA IBÉRICA A real treat... sliced ibérico fillet, served with romesco sauce	13.5

QUESO CHEESE

A board of traditional Spanish cheeses, served with fruit, almonds and melba toast. Please ask for today's selection 12.5

EMBUTIDOS IBÉRICOS DE BELLOTA

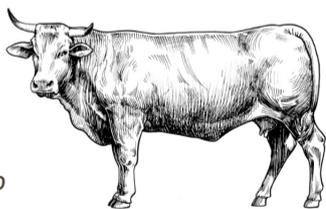
A selection of the finest artisan charcuterie from the highly prized DON AGUSTÍN 100% IBÉRICO BELLOTA BLACK LABEL range

100% JAMÓN IBÉRICO DE BELLOTA King of hams, cured for a minimum 40 months	18	LOMITO EXTRA 100% ibérico de bellota natural	9.5
CHORIZO EXTRA 100% ibérico de bellota natural	7	JAMÓN IBÉRICO Cebo de campo. Green label	9.5
SALCHICHÓN EXTRA 100% ibérico de bellota natural	7	DON AGUSTÍN 100% IBÉRICO BELLOTA SELECTION BOARD Salchichón extra, chorizo extra, lomito extra + jamón ibérico cebo de campo	17.5

PARA COMPARTIR TO SHARE

RUBIA GALLEGA The world's best beef

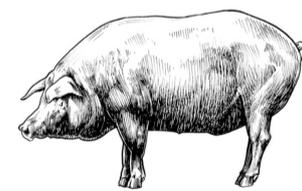
From Galicia, northwest Spain, these fabulous beasts graze happily for up to 15 years. During this uniquely long and healthy life, the beef gains a distinct deep flavour due to the intense marbling maturation. The flavour is further enhanced by dry-ageing for up to 40 days



CHULETÓN DE RUBIA GALLEGA Galician Blond Average serving 800g	69
A huge bone-in ribeye that is rich, tender and juicy with a full fabulous flavour. Sliced by Chef and served with fried rosemary-salt potatoes & sweet piquillo peppers	

PATA NEGRA The world's best kept secret

The black Iberian pig wanders freely on the plains of the Dehesa, feeding on a natural diet rich in acorns - which gives its meat a wonderfully succulent, nutty flavour. Thoroughly deserving of its D.O. status



PRESA IBÉRICA Average serving 750g	59
Whole ibérico fillet, sliced by Chef and served with fried rosemary-salt potatoes and romesco sauce	