



BERTA AAN TAFEL

Toasted Spanish bread with alioli and tomato	6.5
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Tapas

Jamón 100% Bellota	19
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Three homemade croquettes	9.75
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Toast with brined foie gras and anchovies	16
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Tomato salad with Bonito, red onion and black olives	12
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Marinated mussels with leche de tigre, fennel and chili	15
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Beef tartar with quail egg	16.5
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Ajo Blanco with calamaris and star anise	13.5
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Mojama (wind cured tuna) with orange	
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and smoked almonds	13.5
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Fried duckliver with brioche, apple, caramalised onion and	
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Basque blue cheese	18
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Shells of the day	Daily price
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Monkfish with Iberico and white beans	16
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Baston de berenjenas (deep fried eggplant) with Miel de Caña	8.25
Deep friet feta on brioche with eggplant and caramalised onion	11.5
Tempura cod with salsa piquillo and piparra	15
3 grilled Gamba's	12.5
Pisto with mushrooms, poached egg and smoked sheeps cheese	14.5
Sweetbread with a red wine glaze, escalivada, roasted pine nuts and Sherry	18.5
Tortilla with potato confit, onion and alioli	11
Grilled Ribeye with Sherry jus (250 gram)	28.5

Paella

Chef's Paella

Daily price

Postres

Marinated brioche with oloroso and plum ice cream	8.5
Goxua with custard and white chocolate	7.5
Borracho marinated in Ligor 43	
with chocolate ganache and vanilla ice cream	8.25
Spanish cheese selection	17.5