



BERTA AAN TAFEL

Toasted Spanish bread with aioli 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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Pimientos de padron with manchego and honey	10
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Toast with brined foie gras and anchovies	16
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Tunasalad with tomato and tamarind	12
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Tomato salad with Bonito, red onion and black olives	12
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Beefcheak with sweet potato and cherry tomato	22.5
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Serrano ham with melon	17.5
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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	18.5
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Baston de berenjenas (deep fried eggplant) with Miel de Caña	8.25
Sardines of the grill with chimichurri	13.5
Deep fried feta on brioche with eggplant and caramalised onion	11.5
Tempura cod with salsa piquillo and piparra	16
3 grilled gamba's with chimichurri	13.5
Grilled artichoke with salsa romesco and Bellota	18.75
Sweetbread with a red wine glaze, escalivada, roasted pine nuts and Sherry	18.5
Tortilla with potato confit, onion and aioli	11
Grilled Flank Steak with chimichurri	28.5
Ceviche of red perch with Aji Amarillo	18.5
Canelón with chicken and porcini	16

Paella

Chef's Paella

Daily price

Postres

Marinated brioche with oloroso and plum ice cream	8.5
Goxua with custard and white chocolate	8.5
Dessert of the day	Daily price
International cheese selection	19.5