



POZUELO DE TAPAS 2024

TAPAS + BEER 4€

Full of Chinese bread with Thai stew

June 14th to 23rd

CHARCUTERIE BOARDS AND CANNED FOODS

Gilda with anchovy from Doña Tomasa 3,5

Cantabrian cured anchovy 00 3

Crystals toast with tomato 5

100% Ibérico acorn-fed ham 18 | 30

Iberian pork loin 100% bellota 16 | 28

Iberian salchichon 100% bellota 9 | 16

Cecina from León and fried almonds 24

Cheese board with nuts, quince jelly and figs 16

DOÑA TOMASA'S CANNED FOOD

Mussels in marinade 18

Canned spicy sardines 10

Navajas (shellfish) 26

Canned sardines 10

Stuffed baby squid 16

Skipjack tuna belly 18

STARTERS

Homemade truffle croquettes 9,5 | 18

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Steak tartar roll and spicy mayonnaise (add caviar +28) 12

Russian salad with grilled shrimps and pickles 15

Seasonal tomatoes with tuna belly and pickle dressings 22

Dry aged beef chop tacos with crispy leek,
kimchi and guacamole 14

POZUELO DE TAPAS
CHAMPION

Spicy bravas potatoes with kimchi sauce and mild black garlic alioli 13

Grilled artichokes with roasted peppers sauce and hazelnuts 18

Crunchy pork belly torreznos with stewed potatoes 9 | 17

Steamed mussels with red curry and sage 24

Scrambled eggs with garlic red shrimp (add caviar +28) 34

RAW BAR

Oyster N2 | ud. 6

Red prawns carpaccio with smoked egg yolk
and crispy egg white (add caviar +28) 32

Hamachi tiradito with ají amarillo 22

Balfegó red tuna with pickled green pepper 17

Red tuna tartar on traditional potato causa (add caviar +28) 22

Sea bass and mango ceviche with passion fruit and rocoto tiger milk 22