

PICANTÓN

Casa de Tapas

Tapas y platillos

Tapas Dish



	• GILDA WITH CECINA DE LEÓN AND SEMI-CURED SHEEP CHEESE	3,5
	• GILDA 'MATRIMONIO' WITH ANCHOVY AND WHITE ANCHOVY	3,5
TOP	• CLASSIC PRAWN POTATO SALAD	5,9
TOP	• CHARRED TOMATO WITH RED PESTO AND BURRATA	
	• ARTICHOKE WITH HOLLANDAISE SAUCE AND PARMESAN	8
	• IBERIAN HAM CROQUETTES	5,9
	• CARABINERO PRAWN CROQUETTES	5,9
TOP	• KOREAN-STYLE BRAVAS	6,2
TOP	• CHARCOAL-ROASTED BRAVAS	5,9
	• CHICKEN GYOZAS WITH JAPANESE-MEXICAN SAUCES	5,5
TOP	• PIRI-PIRI CHICKEN ROLLS WITH KOREAN RANCH (2 PCS)	7
TOP	• MEXICAN TOAST WITH OCTOPUS SALPICÓN, AVOCADO AND SHRIMP (2 PCS)	
	• CHISTORRA WITH SMOKED CHIMICHURRI AND CHARRED BREAD	4,5
	• 90 G MINI BEEF BURGER WITH BACON JAM AND HOUSE YAKI SAUCE	9
	• CRIOLLO CHORIZO WITH SMOKED CHIMICHURRI	4,5
	• FRIED CHICKEN BAO WITH KOREAN SAUCE	6,5
TOP	• STEAK TARTARE ON A 'MÁXIMO' BAKERY BRIOCHE BUN	13
TOP	• MEXICAN-STYLE CORN RIBS WITH AJÍ AND LIME SAUCE	6,5

13

15

13

13

14

13

13

12

4,5

9

Chicken



TOP • **ROASTED 'TOMATERO' CHICKEN ON OUR OAK-CHARCOAL ESPETOS**

*WITH FRENCH FRIES

1/2 12

WHOLE 20

Desserts

TOP	• COOKIE-STYLE TORRIJA WITH VANILLA ICE CREAM	8
TOP	• TIRAMISU BRIOCHE TORRIJA WITH PANNA COTTA ICE CREAM	8
	• CHOCOLATE CAKE WITH VANILLA ICE CREAM	7,5

Counter

	MEDIA	ENTERA
• JAMÓN IBÉRICO DE BELLOTA	14	28
• ACORN-FED IBERIAN CURED PORK LOIN	6,9 40 GR	13,8 80 GR
• ACORN-FED IBERIAN SALCHICHÓN	4 40 GR	8 80 GR
• CURED MEATS AND CHEESE BOARD IBERIAN HAM, PORK LOIN, SALCHICHÓN AND PAYOYO CHEESE		22
• PAYOYO CHEESE WITH TOMATO	5,6	16
• 'ANDAZUL' GOAT BLUE CHEESE	6,5 90 GR	18,5 260 GR
• 'LAVASA' AGED MIXED GOAT CHEESE	5 90 GR	15 260 GR
• CAMPOLLANO' SMOKED SHEEP CHEESE	5,6 90 GR	16 260 GR
• "CHEESE BOARD (PAYOYO, ANDAZUL, LAVASA, CAMPOLLANO)		17
• GORDAL OLIVES		2,5

Fish



TOP	• SEA BASS CEVICHE WITH LECHE DE TIGRE AND AJÍ AMARILLO	22
TOP	• TURBOT WITH GRILLED WILD SPINACH AND PIL-PIL SAUCE	28
	• PAPPARDELLE WITH GARLICKY PRAWNS	17

Meats

ROASTED OVER OUR OAK-CHARCOAL EMBERS

TOP	• BEEF TENDERLOIN (180 G) WITH TRUFFLED PURÉE AND ROASTED VEGETABLES	26
	• LOMO BAJO (300 G) WITH FRENCH FRIES	28
TOP	• RIBEYE (300 G) WITH FRENCH FRIES	33
	• IBERIAN PORK PLUMA (200 G) WITH TRUFFLED PURÉE AND GRILLED VEGETABLE	22