



# Valdemar Estates

## Tapas & Pinchos

### Tapas

**OLIVES** Gordal and Empeltre olives 7

**PAN TUMACA** Tomato-rubbed country bread with Manchego cheese 7

**MARCONA ALMONDS** Toasted Marcona Almonds with rosemary 7

**QUESO IDIAZABAL MARINADO** Marinated Idiazabal sheep's milk cheese with rosemary and peppercorns 9

**TORTILLA DE PATATAS** Spanish omelette with potatoes and onions served warm with a Sriracha aioli 10

**BOQUERONES** White anchovy fillets with tomato and red pepper concassé 10

**OLIVE OIL TRIO** A trio of different olive oils sourced from Spain's best producers, served with warm demi-baguette 12

**IBERICOS DE BELLOTA** A trio of cured Spanish hams: Lomo Embuchada, Salchichon and Chorizo, served with warm demi-baguette 15

**JAMÓN IBERICO** Iberico ham is the apex of Spanish meat curing tradition, served with warm demi-baguette 20

**CHARCUTERIE BOARD** Salchichon, chorizo, Manchego, local cheese, cornichons, membrillo, pickled baby beets, whole grain mustard 16

### Pinchos

Traditional Spanish snack native to northern Spain, especially La Rioja and the Basque Country

**CLASSIC GILDA** Green olive, anchovy, piparras and cornichon 7

**JAMON Y QUESO** Jamon Iberico and Manchego Cheese served warm on toast 9

**PIMIENTO ROJO Y ANCHOA** Fire-roasted red peppers and anchovy on warm toast 9

**BONITO STUFFED PIQUILLO PEPPERS** Bonito del Norte tuna belly and capers in Piquillos served waerm on toast with a citrus aioli 9

### Non-Alcoholic Beverages

**SAN PELLEGRINO WATER** 2

**COCA-COLA** 2

**SAN PELLEGRINO SPARKLING FRUIT DRINK** 2.50

WE POLITELY DECLINE SUBSTITUTIONS  
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES  
IT IS OUR PLEASURE TO SERVE YOU!! BIENVENIDOS!