



# de bote en bote

—tapas & bar—

## Go tapas

- La Croquetoro: first prize at De Tapas por Segovia 2017 and finalist at National Tapas Contest Valladolid 2018 🌱 3,50
- Torrajos (black aioli creamy toast, an unique flavor)  
Price per unit 0,80
- "Botecones": deep fried green banana with cochinita pibil, parmesan cheese, red onion and guacamole 🌱  
Unit 2,20  
Plate (4 units) 8,00
- Bacon saam (mellow with oriental touch, over a lettuce leave and marinade mussel).  
Price per unit 🌱 4,50
- To-Chill: our latest awarded tapa. Steamed homemade bun filled with suckling lamb banana parmentier, basil cream, kimchi mayonnaise, roasted pine nuts, togarashi and lime 3,00

## Spanish flavor

- Creamy homemade Russian salad with langoustines 🌱 🌱 8,50
- Homemade assorted croquettes (ham, cheese, mushrooms) Half plate(4U). 5,00  
Plate(8U) 9,50
- La Luigi** croquetes (chicken, yellow pepper, red onion... Peruvian style) Plate(4U) 6,50
- Gluten free ham Croquettes Plate(4U) 🌱 6,50
- Cod delights (6 units) 🌱 🌱 11,50

## An easy choice

- Homemade vegetarian nachos (stir fry seasonal vegetables, "pico de gallo" and cheese) ✓ 🌱 12,00
  - Homemade nachos with cooked meat, onion, pepper, sour cream & jalapenos 🌱 12,00
  - Skirt and sirloin cap (Argentinean and Brazilian veal cut) burger with fried potatoes (100% veal from cattle farming of Marcelino Muñoz, El Espinar, Segovia)\* 🌱 11,00
  - Confit chicken wings in our famous secret sauce 8,00
  - Vegan burger with wedge potatoes and special barbecue's house sauce\* ✓ 🌱 1,50
- \*Ask for your onion, fried egg or bacon extra 0,60 c/u

## A healthy touch

- Homemade duck ham salad (mixed lettuce, walnuts, raisins and Pedro Ximénez dressing) ✓ 🌱 9,50
- Artichokes confit, roasted bacon, onion glaze and roquefort cream (5 units) 🌱 12,50
- Mushrooms & parmesan risotto 🌱 9,50
- Eggplant, tomato & cream cheese, anchovy and almonds millefeuille ✓ 🌱 9,50

## Only for adventurous

- Our "Topamis": homemade steamed bun. Choose your favorite filling:  
- **Asian** (pulled pork, red onion and caramelized peanuts) served with sweet potatoes. Spicy? Ask for it! 9,00
- **Mexican** cochinita pibil, sour cream & guacamole) served with fried banana  
Order your pickled jalapeños if you like spicy 9,00
- **American** ((roasted brisket Texan style), with deep fried onions 9,00
- **Vegetarian** (spinach, pumpkin, béchamel, fried onions & pistachio) served with dried apple ✓ 9,00
- Thai rice (jasmine rice with spicy curry and squid) 🌱 ✓ 🌱 9,50
- Duck confit wonton with PX, orange perfume and pine nuts 11,00
- Beef cheek with Japanese curry served with white rice 1  
🌱 🌱 2,50
- Cennellonne **Vanelli** (stuffed with chicken, foie gras, demi-glace, huancaína sauce and truffle...a bit spicy) 🌱 13,00
- Steamed prawn wonton with cauliflower cream 14,50

## The icing on the cake ... (100% homemade)

- Cheesecake made in our oven 🌱 5,00
- New Yorker Carrot cake with frosting 🌱 5,00
- Chocolate brownie, vanilla ice-cream and dark chocolate fudge 5,50
- Italian style tiramisú (soft biscuit, coffee & mascarpone) 5,50

**Bread** 1,20

**Gluten free bread** 1,50

✓ Available in vegetarian and vegan version  
🌱 Gluten free / Available gluten free  
🌱 Lactose-free / Available without lactose

VAT INCLUDED