



# 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 🇺🇸 4,00
- Torrajo** (black aioli creamy toast, an unique flavor) Table 1,20
- "Botecones"**: deep fried green banana with cochinita pibil, parmesan cheese, red onion and guacamole 🇺🇸  
Unit 2,50  
Plate (4 units) 9,00
- Bacon saam** (mellow with oriental touch, over a lettuce leave and marinade mussel). Price per unit 🇺🇸 4,80
- 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 4,50
- Pili & Mili**: delicious homemade stuffed arepas. Pili - shredded meat / Mili - cheese and quail egg 🇺🇸  
Unit 6,50  
Plate (2 units) 11,50

## Spanish flavor

- Creamy homemade Russian salad** with langoustines 🇺🇸 🇺🇸 9,00
- Homemade assorted croquettes** (ham, cheese, mushrooms) Half plate (4U) 6,00  
Plate (8U) 10,00
- La Luigi croquettes** (chicken, yellow pepper, red onion... Peruvian style) Plate (4U) 8,00
- Gluten free ham Croquettes** Plate (2U) 🇺🇸 🇺🇸 6,50
- Vegan croquettes** without lactose or gluten (2U) 🇺🇸 🇺🇸 6,50

## An easy choice

- Homemade vegetarian nachos** (stir fry seasonal vegetables, "pico de gallo" and cheese) 🇺🇸 🇺🇸 12,50
- Homemade nachos** with cooked meat, onion, pepper, sour cream & jalapenos 🇺🇸 12,50
- Skirt and sirloin cap** (Argentinean and Brazilian veal cut) burger with fried potatoes (100% veal from cattle farming of Marcelino Muñoz, El Espinar, Segovia)\* 12,00
- Confit chicken wings** in our famous secret sauce 🇺🇸 🇺🇸 8,50
- Vegan burger** with wedge potatoes and special barbecue's house sauce\* 🇺🇸 🇺🇸 12,00

\*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) 🇺🇸 10,00
- Artichokes confit, roasted bacon**, onion glaze and roquefort cream (5 units) 🇺🇸 13,00
- Mushrooms & parmesan risotto** 🇺🇸 10,00
- Eggplant, tomato & cream cheese**, anchovy and almonds **millefeuille** 🇺🇸 14,50
- Cod with honey and almond bechamel** on potato parmentier 14,50

## 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! 10,00
  - **Mexican** cochinita pibil, sour cream & guacamole) served with fried banana 10,00
  - Order your pickled jalapeños if you like spicy
  - **American** ((roasted brisket Texan style), with deep fried onions 10,00
  - **Vegetarian** (spinach, pumpkin, béchamel, fried onions & pistachio) served with dried apple 🇺🇸 10,00
- Thai rice** (jasmine rice with spicy curry and squid) 🇺🇸 🇺🇸 10,00
- Duck confit wonton** with PX, orange perfume and pine nuts 12,00
- Beef cheek with Japanese curry** and its garnish 🇺🇸 13,00
- Cannelloni Vanelli** (stuffed with chicken, foie gras, demi-glace, huancaína sauce and truffle... a bit spicy) 14,00
- Steamed prawn wonton** with cauliflower cream 🇺🇸 14,50

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

- Cheesecake** made in our oven 🇺🇸 6,00
- New Yorker Carrot cake** with frosting 🇺🇸 6,00
- Chocolate brownie**, vanilla ice-cream and dark chocolate fudge 6,00
- For vegans**: ice cream with nuts and honey 🇺🇸 🇺🇸 5,00

**Bread** 1,30

**Gluten free bread** 1,60

🇺🇸 Available in vegetarian and vegan version  
🇺🇸 Gluten free / Available gluten free  
🇺🇸 Lactose-free / Available without lactose

VAT INCLUDED