MENU

TAPAS

TOP **POTATO SALAD** 6.50 12.50
Homemade potato salad with prawns and regañá crackers.

TOP **SALMOREJO** 7.50
Cold tomato cream from Córdoba.

PAYOYO 5.60 16
Payoyo cheese cubes with jam
-50g / 150g-

CROQUETTES ..... 3 pcs 5.20 · 4 pcs 7 · 8 pcs 13.50
Homemade Iberian ham croquettes with straw potatoes.

CROQUETTES ..... 3 pcs 5.20 · 4 pcs 7 · 8 pcs 13.50
Homemade spinach and blue cheese croquettes.

LAGRIMITAS 4.90 12
Chicken bites
with barbecue sauce.

TOP **BRAVAS** 6.50 14
Potatoes with brava sauce and alioli.
Don't panic, it's not that spicy!

GYOZAS ..... 3 pcs 5.20 · 4 pcs 7 · 8 pcs 13.50
Fried chicken gyozas
with Japanese-Mexican sauce.

TOP **YAKITORI** 7 14
Chicken yakitori with sautéed bulgur wheat and ají sauce.

CHICKEN WINGS 6 12
Confit and fried chicken wings with homemade sweet chili.

TOP **CORN RIBS** 7 14
Mexican-style corn ribs
with ají and lime.

PRAWN TWISTER ..... 3 pcs 5.20 · 4 pcs 7 · 8 pcs 13.50

TO SHARE

PADRÓN 6.50
Fried Padrón peppers with sea salt flakes.

THE SALAD 17
Fresh burrata with cherry tomatoes, salsa verde and fresh leaves.

TOP **TOTOPOS** 16
Corn tortilla chips with cochinita pibil, guacamole, pico de gallo and cheddar.

IBERIAN HAM 14 28
100% acorn-fed Iberian ham. 45g / 90g.

FOR THE KIDS

CHICKEN FINGERS 8.50
Chicken fingers with chips and BBQ sauce.

SPAGHETTI 11
Spaghetti bolognese.

MINI HOT DOGS 8.50
Two mini hot dogs with chips.



NIBBLES

VERMOUTH 4.50

HOMEMADE LEMONADE "Always fresh" 4

TOP **HOMEMADE SANGRIA** 4

POTATO CRISPS Bonilla a la vista, fried in EVOO 2.50

FRIED ALMONDS 160G In olive oil 2

GILDA MATRIMONIO Anchovy and white anchovy -1 pc- 3

TOP **CECINA GILDA** 3.50
León cured beef + semi-cured sheep's cheese -1 pc-

OCTOPUS GILDA -1 pc- 3.50

All our gildas are served with potato crisps.

OO ANCHOVY + Arbequina olive oil 3.50

OLIVE DUO 2.20

FROM THE SEA

MEXICAN TOSTADA 7.50
Corn tostada with avocado cream and tuna tartare.

ROSADA 7.50 15
Fried kingklip with confit garlic alioli.

TOP **COD CARBÓN** 7.50 18.50
"Better than the Three Kings' coal"

CEVICHE 9 17.50
Corvina ceviche with tiger's milk and ají amarillo.

QUEEN SCALLOPS 8
Grilled with paprika, garlic and parsley oil -2 pcs-

TOP **THE PRAWNS** 19
Our fresh prawns dressed with a light lemon vinaigrette.

FROM THE FARM TO THE GRILL

AL WHISKY ..... half 8.50 16
Glazed Iberian pork tenderloin with whisky sauce.

MINI-DOG 9.50
Mini hot dogs of boneless Iberian pork rib in BBQ sauce -2 pcs-

TOP **IBERIAN RICE** 32
Rice with acorn-fed Iberian pork cheek - for two -

TOP **BLACK RICE** 32
Squid ink rice with king prawns and saffron alioli.

PAPPARDELLE 17.50
Pappardelle with king prawns, aglio e olio and peperoncino.

TOP **BEEF** 350G 28
Aged beef striploin with chips fried in EVOO.

DESSERTS

TORRIJA 8
Spanish brioche French toast with tiramisu TOP

CHEESECAKE 7.50
Homemade baked cheesecake

CHOCOLATE 7.50
Homemade chocolate cake with vanilla ice cream



PEZ TOMILLO

BREAD SERVICE 1.5 PER PERSON
ONLINE RESERVATIONS http://www.peztomillo.es
VAT INCLUDED

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WINE LIST

APERITIFS

VERMOUTH	4.50
HOMEMADE LEMONADE "Always fresh"	4
HOMEMADE SANGRIA	4
APEROL SPRITZ	7.50
HUGO SPRITZ	8

ROSÉ AND CAVA

MUÑARRATE Rioja - Garnacha	3.80	19
BOCCHORIS BRUT NATURE Cava - Parellada - Xarel-lo - Macabeo	3.40	19

RED WINES

HERACLIO ALFARO Rioja - Tempranillo - Graciano - Mazuelo	3.50	17
PPEREZ Ribera del Duero - Tempranillo	3.50	17
PETIT PITTACUM Bierzo - Mencía	3.90	19
MARQUEZ Y BENGOA RESERVA Rioja - Tempranillo		19
ANTÍDOTO Ribera del Duero - Tinto Fino 100%		25
PAGO EL ESPINO Sierras de Málaga - Petit Verdot - Syrah - Tempranillo		26
PÉTALOS DEL BIERZO Bierzo - Mencía and white varieties		25

WHITE WINES

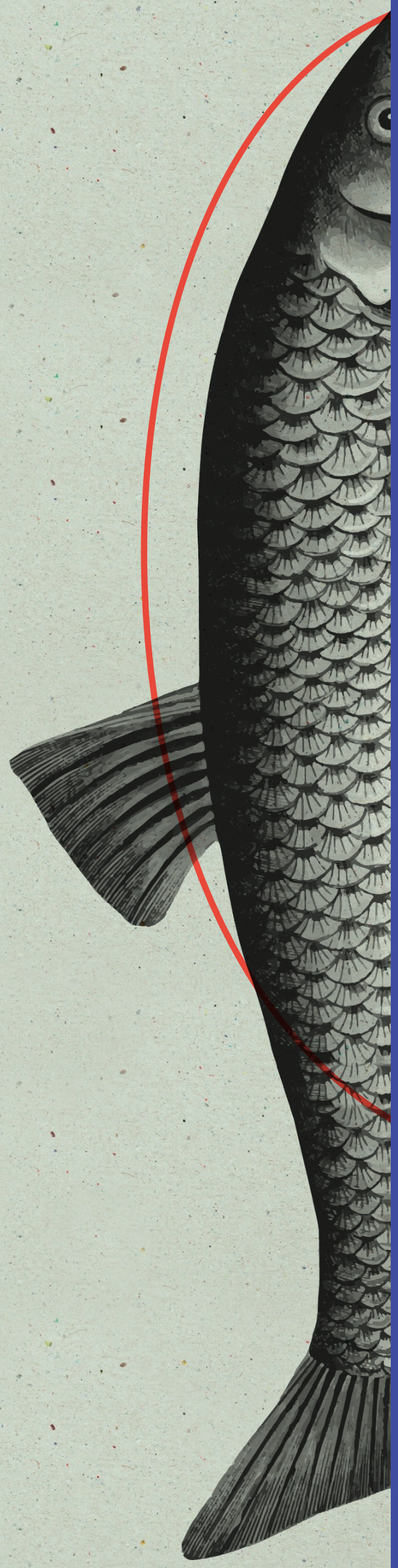
REY SANTO Rueda - Verdejo	3.50	17
A CARREIÑA Rías Baixas - Albariño	4.10	20
NOVIO PERFECTO Valencia - Moscatel - Viura	3.70	18
PERRO VERDE Rueda - Verdejo		22
LA OLA DEL MELILLERO Sierras de Málaga - Pedro Ximénez - Moscatel de Málaga		23
LA CASONA Bierzo - Godello		20
TRES PIES AL GATO Sierra de Sevilla - Chardonnay - Viognier		20

SHERRIES

MARUJA Manzanilla	2.90	21
SOLERA 1847 Cream	2.90	21
JUAN PIÑEROS Pedro Ximénez	3.70	29
CÉSAR FLORIDO Moscatel Dorado	2.90	21

MIXED DRINKS

GIN Seagram's, Beefeater	7.50
PREMIUM GIN Bombay Sapphire, Martin Miller, Nordés	9
RUM Brugal, Barceló	7.50
WHISKY Dewar's White Label, Ballantine's	7.50



*ASK ABOUT OUR LIQUEURS

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