

BINOMIO
SPANISH RESTAURANTE
Tapas bar

Ibericos, Quesos y pica pica

		1 Portion	1 / 2 portion
Jamon de pata negra	Hand cut 36 months cured Spanish Ham, served with toasted bread and tomato pure	42	25
Seleccion de Ibericos	Cold cuts platter "Lomo", "Salchichon", "Chorizo", "Jamon" and Cheese, Served with toasted bread and tomato pure	48	32

Tapas bar Tasting menu

The selection of the tapas is to be order in once & the tapas must be different

* *Plus \$6 tasting menu* ** *Plus \$12 tasting menu*

6 Tapas		69
8 Tapas		86
Aceitunas	Spanish assorted olives	10
Pan con tomate	Toasted bread served with fresh tomato sauce	8
Tortilla de Patatas	Classic spanish potato & onion omelette	9
Vieiras gratinadas	Grilled scallops served with "sofrito" gratin with alioli	18
Patatas bravas	Deep fried potato cubes with "brava" sauce	14
Croquetas Binomio	Ham, chicken and boiled egg croquettes	14
Croquet de calamar	Squid ink croquettes	14
Croquetas de Setas	Mushrooms croquettes	12
Boquerones fritos	Fried fresh anchovies , served with citric aioli	16
Berenjenas	Deep fried eggplant chips, organic honey and pine nuts	12
Brocolini y Romesco	Roasted broccoli sprouts and braised leeks served with fried Brussels	14
Pate de txangurro	Homemade spider crab pate served with pickles	18
Gambas al Ajillo	Prawns sautee in olive oil, garlic and parsley	16



Tapas bar
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Chopitos fritos	Fried baby calamari & soft egg served with "chorizo" and asparagus	14
Tartar de salmon	Salmon tartar and avocado salad served with "ajo blanco"	16
Pimiento padron	Fried "padron" pepper and sea salt	16
Esparragos blancos	White asparagus served with boiled egg and Iberian "lomo"	18
Pollo al ajillo	Grilled chicken "ajillo" style served with new potatoes	16
Pulpo a la gallega	Atlantic octopus served with boiled potatoes and extra virgin olive oil	24*
Huevos binomio	Slow cooked egg served with "jamon" and "panadera" potatoes	18
Chorizo a la Brasa	Char grilled chorizo with Manchego cheese	12
Pluma Iberica	Grilled iberico pork "Pluma" served with quince pure and green beans	22*
Cochifrito	Suckling pig "cochifrito style", "trinchat" potato and confit garlic	32**
Cordero	Char grilled baby lamb chops served with herbs and nuts crust	22*

Postres Desserts

Crema catalana	Traditional toasted cream custard "catalan style"	12
Tarta de chocolate	Layered chocolate tart, served with vanilla ice cream	12
Churros con chocolate	Traditional churros served with chocolate sauce	14
Tarta al whisky	Cold whisky and vanilla tart served with almonds	16
Torrijas	Fried brioche "torrija" stuffed with "dulce de leche"	14
Tarta de santiago	Almond cake served with raspberry ice cream & Almond ice cream	14
Wild forest	Mix berries & yogurt served with raspberry, yogurt ice cream, and organic honey	14

Vinos Dulces Sweet wines

<i>Aging</i>	<i>Name</i>	<i>Rating</i>	<i>Grape</i>	<i>Gl. 7cl</i>	<i>Bottle</i>	
Medium Sweet Sherry					Size	Cost
N.V.	East India Bodegas Lustau	96	Palomino fino, P.X.	16	500	84
N.V.	Old harvest (<i>Medium Dry</i>) Ximenez Spinola		P.X.	19	500	98
30 y	Matusalen Bodegas Gonzalez Byass	91	Palomino fino, P.X.	25	375	118
Sweet Sherry						
2006	La casa del Inca <i>Equipo Navazos</i>	96	P.X.	19	750	162
N.V.	Emilin <i>Bodegas Lustau</i>	96	Moscatel	15	750	114
N.V.	Noe <i>Bodegas Gonzalez Byass</i>	97	P.X.	25	375	118
N.V.	San Emilio <i>Bodegas Lustau</i>	91	P.X.	15	375	61
2015	Vintage Ximenez Spinola		P.X.	22	375	79
Sweet Wines						
N.V.	Mistela Josefina Piñol <i>Bodegas Piñol</i>	91	White Garnacha	14	500	87
N.V.	Mistela Josefina Piñol <i>Bodegas Piñol</i>	95	Red Garnacha	14	500	87
2010	Molino Real <i>Telmo Rodriguez</i>	91	Moscatel	22	500	114
2011	Vi de Glass <i>Gramona Ice wine</i>		Gewürtztraminer	24	375	106
2005	Tokaj Oremus Azu (<i>6 putt.</i>) <i>Vega Sicila</i>	92	Furmit	30	500	164