

# FOC PIM PAM

## SPECIAL MENU #3

### FROM THE BODEGA

Spanish Anchovies

*Salt Cured Spanish 'Anchoas'. Olive Oil*

Traditional Gilda

*'Pintxo' skewer with Anchovy, Olive and Piparra*

Ibérico Ham

*Acorn-fed Spanish Jamón Ibérico*

Bread with Tomatoes

*Toasted Bread with Grated Tomatoes & Olive Oil*

### TAPAS

Fresh Burrata & Heirloom Tomato Salad

*With Basil & Olives Dressing*

Tuna Belly Salad

*Potato Salad with White Tuna Belly*

Patatas Bravas

*Crispy Potatoes with Spicy Salsa 'Brava' & Aioli*

Mushroom Croquetas

*Deep-fried Croquettes with Bechamel & Mushroom filling*

Josper - Roasted Cauliflower

*'Piparra' Peppers. Pine Nuts. Parmesan. 'Romesco' Sauce. Basil Pesto*

Octopus Galician Style

*Grilled Galician Octopus, Crushed Potatoes, 'Pimentón'*

### MAINS

Suckling Pig

*Roasted Spanish Piglet. Grilled Pineapple with Spices*

Black Mediterranean Squid Ink Paella

*with Prawns, Baby squid, Aioli*

### DESSERTS

Classic Churros

*Spanish 'Lazos' Churros . Chocolate Sauce*

Spanish 'Flan'

*Crème Caramel with Chantilly & Marinated Strawberries*

**\$88/PERSON**