

Buceo 95

Las Tapas

Verduras

- Plato Aceituna *mixed olives* 5
- Patatas Fritas Pimenton *spicy potato chips* 5
- Almendra *fried almonds* 5
- Pan con Tomate *toasted tomato bread* 5
- Patatas Brava *spicy potatoes* 7
- Croquetas de Champinones *mushroom croquettes* 7
- Tortilla Espanola *potato omelet with caramelized onions* 7
- Piquillos Rellenos con Queso *cheese stuffed grilled red pepper* 8
- Beets y Valdeon *beets and blue cheese* 9
- Pimientos Fritos *fried peppers* 9
- Frisee con Queso de Cabra *frisee and goat cheese* 9
- Esparragos con Limon Aioli *grilled asparagus* 9
- Coles de Bruselas *roasted Brussels sprouts* 9
- Alcachofa *grilled artichokes* 9
- Champinones *roasted mushrooms with sweet sherry sauce* 10

Mariscos

- Calamares a la plancha y Romesco *grilled calamari with roasted red pepper sauce* 9
- Croquetas de Bacalao *salt cod puree croquettes with caper aioli* 9
- Boquerones y Alubias *marinated white anchovy and white beans* 9
- Pulpo con Patatas *octopus with pimenton potatoes* 10
- Arroz Negra *squid ink rice* 11
- Gambas al Ajillo *garlic shrimp* 12

Carne

- Morcilla con Huevos *Spanish blood sausage with eggs* 8
- Bunuelos de Jamon serrano *ham and cheese fritters* 8
- Datiles envuelto Bacon *bacon wrapped dates with chorizo and goat cheese* 9
- Albondigas con Pimienta Sofrito *meatballs with tomatoes and red peppers* 9
- Cansalada con Rabano *slow roasted Berkshire pork belly with radishes* 11
- Chorizo y Garbanzo *house-made grilled sausage and chick peas* 11
- Codorniz y Ruibarbo *grilled quail and rhubarb* 12
- Bocadillo de Cordero *mini lamb burgers* 12
- Churrasco con Salsa Verde *steak with green sauce* 14
- Pato a la plancha y lentejas *grilled duck breast with lentils and spring onions* 15
- Cordero con Guisante *lamb chops with spring peas* 15

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Quesos y Embutidos de Espana

Selection 15 for three/4 each additional

Valdeon Picos de Europa Mts.-pasteurized mix/blue

Garroxta Catalonia-pasteurized goat/semi-firm

Monte Enebro Avila-pasteurized goat/soft

Los Beyos Asturias-pasteurized cow/semi-firm

Mahon Curado Mahon-pasteurized cow/firm

La Serena Extramadura-raw sheep/soft

Tres Mesas Manchego La Mancha-raw sheep/semi-firm

Chistorra-mild Spanish chorizo

Salchichon de Vic-dry salami

Lomo-cured pork loin

Sobrasada-chorizo spread

Morcilla-Spanish blood sausage

18 Month Jamon Serrano 12

Postre

Fritas Leche Croquettes 6

Churros y Chocolate 6