

Buceo 95

Las Tapas

Verduras

- Plato de Acetunas Casero *house 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*
- Remolachas y Valdeon *beets and blue cheese 9*
- Pimientos de Padron *Galician fried green peppers 9*
- Frisee con Queso de Cabra *frisee and goat cheese 9*
- Esparragos con Limon Aioli *grilled asparagus 9*
- Coliflor con Manchego *cauliflower with manchego 9*
- Coles de Bruselas *roasted brussel sprouts 9*
- Champinones *roasted mushrooms with sweet sherry sauce 10*
- Canalones a la Catalana *mushroom cannelloni 8*

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*
- Gambas al Ajillo *garlic shrimp 12*

Carne

- Morcilla con Huevos *Spanish blood sausage with eggs 8*
- Bunuelos de Jamon con Salsa Andalusia *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*
- Pinchos Morunos *Moorish Chicken Kabobs with Cumin 11*
- Cansalada con Rabano *slow roasted Berkshire pork belly with radish 11*
- Chorizo y Garbanzo *house-made grilled sausage and chick peas 11*
- Bocadillo de Cordero *mini lamb burgers 12*
- Churrasco con Salsa Verde *skirt steak with green sauce 14*
- Pato a la plancha con Manzana y Cebolla *grilled duck breast with apple and onion 15*
- Cordero con Higos *lamb chops with fig marmalade 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

Idiazabal Basque-raw sheep/firm

Monte Enebro Avila-pasteurized goat/soft

Mahon Curado Mahon-pasteurized cow/firm

La Serena Extramadura-raw sheep/soft

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

Majorero, Pimenton Fuerteventura-raw goat/firm

Chorizo Picante-spicy Spanish chorizo

Salchichon de Vic-dry salami

Lomo-cured pork loin

Morcilla-Spanish blood sausage

18 Month Jamon Serrano 12

Postre

Flan 6

Churros y Chocolate 6