

ESCOBAR

Bread with black garlic aioli*	4.5	Cabbage & smoked butter*	12
		Herb mayonnaise and taro chips	
Tiradito de salmon	12	Leek & romesco sauce*	12
Horseradish, lime and cucumber		Perfect 63°C egg and old sheep cheese	
Manchego*/**	6	Rib eye 200 grams **	18
Quince butter and bread		Grilled on the Jospers BBQ and cassava	
Croquetas de chorizo	5.5	Lamb rumpsteak	17
4 chorizo croquetas		Served with avocado and seaweed	
Calamares fritos	7	Fish a la plancha **	17
Fried squid with lime mayo		Black garlic, pasilla peppers and Barba di Fratta	
Yuca Frita	5.5	Cote de boeuf Holsteiner**	50
Crispy cassava with sriracha mayo		Grilled on the Jospers BBQ and chimichurri	
Aguachile de gambas	12	Cochinitas (tacos) **	25
Sea buckthorn, rammenas and red onion		Pork tacos, pickled red onion and coriander mayo	
Romain lettuce and radicchio */**	6.5		
Lemon anchovy dressing			
Arepitas with spicy tomato*/**	8.5		
Venezuelan corn bread with sour crème and spicy tomato			
Crispy taco 'el pastor'*/**	8		
The classic taco with pork but we made it crispy!			
Buratta & Grapefruit*/**	12		
Served with purple carrot and green peas			
Gambas al ajillo	11		
smoking hot with garlic XO sauce			
Chicken yakitori (2) **	12		
Grilled chicken yakitori with chipotle mayo			
Jamon Duroc (50 gr.) **	8		
Spanish ham from the Duroc pig			
Paleta Iberico Bellota (60 gr.) **	15		
The famous shoulder ham from pure-bred Iberian pigs			

DESSERTS

Hangop*	8
Tartelette with hangop and pickled berries ice-cream	
Chocolate*/**	8
Caramelized white chocolate ice-cream and crumble	

Market Menu 32

Weekly changing 3-course menu
Let us tell you all about it!

PLEASE LET OUR STUFF KNOW YOUR ALLERGIES

* (possible to order this dish) vegetarian

** (possible) gluten-free

Sparkling

Cava, Gramona Imperial	8.5/51
Champagne, Nicolas Feuillatte Brut	80

White

Verdejo — Tresolmos, Spain	4.5/24
Pinot Grigio — Gregoris, Italy	5/27
Chardonnay — Dom Doriac, France	6/33
Sauvignon Blanc — Boschendal, South Africa	6.5/35
Verdejo — Finca Constancia, Spain	6.5/35
Chardonnay Reserva — Norton, Argentina	7.25/39

Txakoli de Birkaia NR 7 — Itsasmendi, Spain	45
Albarino Verde — Argo de Bazan, Spain	36
Pacherenc du Vicbilh — Laffitte, France	33
Rioja Bianco — Viura, Muga, Spain	34
Sancerre — Mellet, France	59
Chablis 1er Cru — Jean Marc Brocard, France	66
Chardonnay Leyda Lot.5 — Leyda, Chile	53

Rose

Paquette — France	5.5/29
Lapostolle — Chile	46

Red

Monastrell — Sierra Salinas, Spain	4.25/24
Tempranillo — Ill Ciguenas, Spain	4.75/27
Zinfandel — Motto Wines, USA	7.5/41
Cabernet Sauvignon — Finca Constancia, Spain	6/34
Rioja Reserva — Beronia, Spain	8/45
Malbec Reserva — Norton, Argentina	7.25/39

Zweigelt — Estherhazy, Austria	36
Pinot Noir Cuvee Alexandre — Lapostolle, Chile	49
Bierzo Tinto — Bodegas La Senda, Spain	30
Barbera D'alba — Maria Gioanna, Italy	34
Chassagne Montrachet — Morey, Fr.	62
Finca Moncloa — Gonzales Byass, Spain	45
Carmenere Cuvee — Lapostolle, Chile	54
Barolo — Massolino, Italy	68

COCKTAILS

Moscow Mule with Fever Tree Gingerbeer	9.5
Mescal Mule with Fever Tree Gingerbeer	9.5
Dark & Stormy with Fever Tree Gingerbeer	9.5
Bello Tonic with Fever Tree Indian Tonic	9.5

DRAFT BEERS

Heineken	3
Brouwerij 't IJ — Zatte	4.75
Lagunitas IPA	5.2
Brand Weizen	3.75
Affligem Blond	4.5

Bottled Beers

San Miguel	5
Desperados	5
Brouwerij 't IJ — IJPA	4.75
Brouwerij 't IJ — Natte	4.75
Brouwerij 't IJ — Ijwit	4.75
Lagunitas Sumpin' Sumpin'	5.25
Apple Bandit	4
Heineken 0.0%	3.5

GT's

Bombay Sapphire & Royal Club	9
Hendricks & Fever Tree Indian Tonic	12
Gin Mare & Fever Tree Indian Tonic	12
Bobby's & Fever Tree Indian Tonic	10.5
Sloanes & Fever Tree Elderflower Tonic	10

SANGRIA TINTO (1L) 23

MAM TINTO DE VERANO	4.5
APEROL SPRITZ	6

WIFI: ESCOBAR_GUEST - Crispytaco