

4 latas

@4LATAS
@GALERAGROUP

1.Fish 4.Egg 7.Crustacean 10.Celery
2.Lactose 5.Sulphites 8.Soy 11.Sesame
3.Gluten 6.Mollusks 9.Mustard 12.Nuts

BITE-SIZE APPETIZERS

CRUSHED OLIVES 3.00

ANCHOVY GILDA / WHITE ANCHOVY GILDA 1.80 1-5

VINEGAR-MARINATED WHITE ANCHOVIES, OLIVES,
"QUIM VA PARIR" SAUCE & CRISPY POTATOES 9.90 1-5

SANTOÑA "OO" ANCHOVY TOAST, SMOKED BUTTER,
SEMI-DRYED TOMATO & KALAMATA OLIVE 3.20 1-2-3

OUR RUSSIAN SALAD 7.90 1-2-3-4-5-8

ARTICHOKE BLOSSOM, ROASTED GARLIC MAYO, CURED
BEEF, EGG YOLK & MANCHEGO CHEESE 7.50 1-2-4-8

GRANDMA'S ROASTED CHICKEN OR MUSHROOM &
TRUFFLE CROQUETTES. 5u. 8.90 2-3-4 / 2-3-4-5

COCHINITA PIBIL TACO WITH AVOCADO, PINEAPPLE &
CEVICHE-STYLE MAYO. 2u. 9.90 1-4-5-8-9

MINI BURGERS WITH SAUSAGE, ROASTED PEPPER AND
ROASTED GARLIC MAYONNAISE. 2u. 11.90 3-4-5-8

MINI T-BONE BURGERS WITH CHEDDAR
AND PICKLE. 2u. 11.90 2-3-5

IBERIAN HAM & MANCHEGO CHEESE BOARD 12.50 2

"COCA" BREAD WITH TOMATO 3.50 3

A FRESH TOUCH

SEASONAL TOMATO CARPACCIO DRESSED WITH OLIVES,
RED ONION, PIPARRAS, AND A HONEY-MUSTARD
VINAIGRETTE 8.50 5-8-9

BITE-SIZE CAESAR SALAD WITH IBERIAN PORK JOWL,
SEMI-DRYED TOMATO & PARMESAN. 3u. 13.20 1-2-3-4-5-8-9

TRADITIONAL CHICKPEA HUMMUS, BABAGANOUSH
& DIPPING GARNISH 13.50 2-3-5-8-11

BURRATA WITH SUN-DRYED TOMATO PESTO, KALAMATA
OLIVES & ARUGULA 13.90 2-5-12

OUR CLASSICS

PATATAS BRAVAS 6.90 3-4-5-8-11

TRUFFLED HAM & CHEESE CROISSANT 8.50 2-3-4

FREE-RANGE CHICKEN QUESADILLA WIT HOMEMADE
CHIMICHURRI & MELTED CHEESE 8.90 2-3-5-8

FULL NACHOS WITH GUACAMOLE, PICO DE GALLO,
CHEESE, JALAPEÑOS & COCHINITA PIBIL 10.50 2-5-8

LEMON FRIED CHICKEN 11.90 1-2-3-4-5-8-11-12

ANDALUSIAN-STYLE CALAMARI WITH SOY &
LIME MAYO 13.90 3-4-6-8

BEEF STEAK TARTARE WITH MUSTARD DRESSING,
CURED YOLK & CARASATU BREAD 15.90 1-3-4-5-8-9

COCAS

PORCHETTA COCA WITH PARMESAN, VITELLO
TONNATO SAUCE & PIPARRAS 8.50 1-2-3-4-5-8

SALMON TARTARE COCA WITH ASIAN DRESSING, JAPANESE
TARTAR, AVOCADO CREAM & ARUGULA 8.50 1-3-4-5-8-9-11

IBERIAN COCA WITH MANCHEGO CHEESE 8.50 2-3

HEARTY DISHES

GARLIC PRAWNS 13.90 7

ROASTED MEAT CANNELLONI WITH COMTÉ
CHEESE BÉCHAMEL 14.90 2-3-4-5-8

GALICIAN-STYLE OCTOPUS 16.90 6

BRAISED BEEF CHEEK IN RED WINE WITH POTATO
PARMENTIER AND PARMESAN 15.90 2-5-10

GRANDMA'S MEATBALLS IN HOMEMADE TOMATO
SAUCE WITH SHOESTRING POTATOES 14.90 2-4-8

IBERIAN PORK PLUMA WITH CARAMELIZED PEPPERS,
POTATOES AND FRESH HERB CHIMICHURRI 13.90 5-8

GARLIC PORK TENDERLOIN TIPS WITH PARMENTIER
AND CARAMELIZED ONION 17.90 2-8

DESSERTS

BAKED CHEESECAKE 6.50 2-3-4

CARROT CAKE COVERED IN MILK CHOCOLATE
WITH FROSTING 6.90 2-3-4-8

CHOCOLATE & PRALINE COULANT WITH YOGURT ICE CREAM 6.90 2-4-12

HOMEMADE CHOCOLATE TRUFFLES 5.50 2-4