

# CHE

## TAPAS MENU

### VEGETARIAN TAPAS

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<b><i>CROQUETAS DE HONGOS TRUFADOS</i></b>	<b>R32</b>
Mushroom croquets with truffle oil.	
<b><i>TABLA DE QUESOS</i></b>	<b>R93</b>
Olives, Blue cheese, Latteria chilli, Parmesan, Feta, Mozzarella,	

### SEAFOOD TAPAS

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<b><i>ATUN A LA PARRILLA CON VERDURAS SALTEADAS</i></b>	<b>R87</b>
Grilled tuna and Saut'e vegetables.	
<b><i>TARTAR DE ATUN</i></b>	<b>R77</b>
Tuna Tartar.	
<b><i>CEVICHE PERUANO</i></b>	<b>R67</b>
Kingklip Ceviche, Peruvian style.	
<b><i>RISOTEO DE MARISCO Y AZAFRAN</i></b>	<b>R87</b>
Saffron and prawn Risotto.	
<b><i>GAMBAS AL AJILLO</i></b>	<b>R57</b>
Fried prawn with garlic.	
<b><i>PULPO A LA GALLEGA CON ACEITE DE PMENTON PICANTE Y CREMA DE CACHELOS</i></b>	<b>R72</b>
Octopus Spanish style with paprika and potatoes.	

### MEAT AND POULTRY TAPAS

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<b><i>PATATAS REVOLCONAS CON TORREZNOS</i></b>	<b>R77</b>
Paprika mash potatoes with roasted pork belly.	
<b><i>TOSTA DE SOLOMILLO DE CERDO CON CEBOLLA CAMELIZADA</i></b>	<b>R37</b>
Toast with pork fillet and caramelized onion.	
<b><i>ALBONDIGAS EN SALSA</i></b>	<b>R47</b>
Beef and pork meatballs in Spanish sauce.	
<b><i>TXISTORRA A LA SIDRA</i></b>	<b>R57</b>
Txistorra chorizo cooked in apple cider.	
<b><i>PINCHO DE POLLO</i></b>	<b>R52</b>
Grilled chicken skewer.	