

ESTACIÓN CENTRAL

CASA DE TAPAS · DOWNTOWN MIAMI

Signature

L1 LITORAL

- Anchoas del Cantábrico (4u.) \$14
Cantabrian anchovies
- Navajas en escabeche de azafrán (4u.) \$18
Razor clams with saffron marinade
- Ostra al natural \$4u.
Fresh oyster
- Ostra con ponzu y huevas de salmón \$5u.
Oyster with ponzu sauce and salmon roe
- Mejillones a la brasa en salsa verde \$14
Grilled mussels in white wine and parsley sauce
- Gambas con setas \$16
Prawns with mushrooms
- Almejas a la marinera \$15
Clams with seafood sauce
- Chanquetes fritos con huevo y algas \$12
Fried egg, baby fish and seaweed powder

L3 GALICIA EXPRESS

- Tortilla de patata casera con chorizo \$14
Traditional spanish omelette with chorizo
- Pulpo a la gallega \$18
Galician style octopus, sliced potato, paprika
- Codillo ahumado asado con patata \$14
Smoked ham shank stew with potato
- Callos de ternera a la gallega \$12
Traditional Galician style beef tripe stew
- Zorza de Lugo \$12
Mildly spicy pork hashed sausage, potato and egg

L5 TRAYECTO INTERIOR

- El madrileño (bocata de calamares) \$8
Calamary sandwich with parsley mayo
- Mini Burger de Black Angus BBQ \$9
Slider burger, BBQ and manchego cheese
- Alitas de pollo de granja agridulces \$10
Sweet and sour farm chicken wings
- Rabas de pollo crujientes \$10
Crispy chicken fingers with curcuma mayo
- Carrilleras melosas de ternera \$18
Mellowed beef cheeks in Oporto sauce
- Cochinillo Segoviano con manzana \$28
Roasted suckling pig with green apple puree
- Solomillo Black Angus al ajillo \$20
Grilled sirloin squares, miso, garlic oil, chilli
- Steak tartar de ternera \$22
Black Angus steak tartare

7 LÍNEA DULCE

- Piña cocorron \$9
Fresh pineapple with Malibu rum sous vide
- Flan cremoso \$9
Creamy egg flan
- Tarta de queso casera \$12
Homemade cheesecake
- Cremoso de chocolate \$7
Chocolate ganache with bread and olive oil

L2 PENÍNSULA

- Jamón ibérico de bellota \$32
- Pan con tomate / tomato flatbread \$6
- Pan rústico / rustic bread \$2
- Las aceitunas de la casa \$7,5
Assorted spanish olives
- Gazpacho de cerezas con queso \$8
Spanish chilled vegetables soup with cheese
- Croquetas de jamón ibérico (4u.) \$12
Iberico ham croquettes
- Croquetas de bacalao (4u.) \$10
Codfish croquettes
- Patatas bravas con all i oli \$10
Crispy potato, spicy sauce, mild garlic foam
- Huevos rotos con jamón y trufa \$16
Fried eggs and potatoes, iberico ham, truffle
- Canelón de pollo, confit de pato y foie \$16
Roasted chicken, duck and foie cannelloni

L4 CONTINENTAL

- Ensaladilla rusa trufada con aguacate \$9
Russian potato salad, avocado and truffle
- Cuenco de aguacate con gambas \$9
Avocado salad, kimchee, prawns and nachos
- Ensalada de tomate, ventresca de atún, boquerones y piparra vasca \$16
Fresh tomatoes, tuna belly and anchovies salad
- Stracciatella con tomates asados \$14
Stracciatella, roasted tomatoes and pine nuts
- Ceviche de corvina con maracuyá \$18
Fresh corvina ceviche, passion fruit and mango

L6 FINAL DE TRAYECTO

- Paella de rape, gambas y sepia (min 2p.) \$27u.
Monkfish, prawns and squid cuttlefish
- Costilla de vaca confitada \$42
Short ribs confit with pumpkin puree
- Chuletón de Buey y puré trufado \$70
T-bone steak, truffled potato puree, red peppers

GUARNICIONES / SIDES

- Puré de patata trufado / truffled puree \$8
- Puré de calabaza / pumpkin puree \$6
- Pimientos piquillo fritos / fried red peppers \$7
- Alcachofa a la brasa / grilled artichoke \$8

- Bombón líquido \$4u.
Liquid bombon
- Crema catalana \$8
Catalan cream with mango and strawberries
- Helados (2 bolas) \$7
Ice cream (2 scoops)
chocolate, cinnamon, lemon or vanilla

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against possible cross-contamination.