

## TAKEAWAY MENU

### HOW IT WORKS

Available in the evenings from **monday to sunday**.  
 Reserve by email (takeaway@hispaniabrusseles.com) before **20 h**.  
 Collect and pay for on site at the agreed hour (between **18 h and 21 h**)



### PARA COMPARTIR

- Iberian Ham (100 grs)  
16€
- Selection of Spanish cold meats (100 grs)  
14€
- Selection of Spanish cheeses (100 grs)  
12€
- Anchovies with *tumaca* (toasted bread tomato) (8 pcs)  
16€
- Russian salad  
12€
- Foie terrines, quince, nuts  
16€
- Boletus croquettes (6 pcs)  
10€
- “Jamón Ibérico” croquettes (6 pcs)  
10€

### PLATOS

- Red tuna tartare and guacamole  
16€
- “Salpicón” Monkfish and prawn salad  
18€
- Octopus with mashed potato and paprika  
20€
- Steak tartare with French fries  
20€
- “Callos” Tradicional stew veal tripe with French fries  
18€
- “Fabada” Typical Spanish stew  
18€
- Iberian pork meatballs  
24€
- Roasted suckling lamb shoulder imported from Spain  
30€
- Segovian milk fed suckling pig  
30€

### DESSERTS

- Red fruit cheesecake  
8€
- “Tocinillo del cielo” typical spanish flan  
8€

**CLASSIC MENU**  
**Hispania Brussels**  
*Minimum 2 persons*



*Paletilla ibérica  
de bellota*

“Jamón Ibérico” croquettes

Russian salad

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Roasted suckling lamb shoulder imported from Spain

or

Segovian milk fed suckling pig

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Homade cheesecake with red fruit

**Wine selection to choose from**

**Viña Pomal Terruño**, Tempranillo, D.O. Rioja

**Javier Sanz**, Sauvignon blanc, D.O. Rueda

**Cava Gran Bach**, Xarel·lo, parellada, macabeo, D.O. Cava



*Fabada  
asturiana*

50€

*p.p.*