



MENÚ DEL CHEF



The best way to experience Perro.
A generous journey through our chef's favourite
flavours and ingredients, with a surprise or two.
Minimum two guests.

65 per person
drink pairing +39
four thoughtful pours to complement the menu.

LA DESPENSA

Tío Pepe palomino fino sherry

Pan con Tomate
Marcona Almonds
Marinated Olives
Jamón Serrano
9-Month Aged Manchego
Membrillo

add Jamón Ibérico de Bellota +12 per person
add Gilda de Anchoa + 4 per person

TAPAS

Alba Vega Albariño

Sherry Braised Beets & Kale
Lingcod & Patatas Aliñadas

Matsu el Pícaro Tempranillo

Charred Broccolini
Gambas con Chorizo
Catalan Meatballs



add Certified Angus Beef Striploin
with sherry-caper salsa verde and crispy shallots
+28 per person



EL POSTRE

González Byass Solera

Basque Cheesecake
Churros con Chocolate

*Menu includes pork, dairy and gluten. Please inform us of any
allergies. Substitutions and modifications politely declined.*

50% OFF WINE BOTTLES



BRILLANTE

Regular / 50% Off

Segura Viudas Brut Reserva, Catalunya	100 / 50
Taittinger, Champagne	180 / 90

BLANCO Y ROSA

Puente de Rus, Sauvignon Blanc, La Mancha	70 / 35
Gaintza Txakolina, Hondarrabi Zuri, Basque	90 / 45
Viña Esmeralda, Moscatel & Gewürtztraminer, SP	70 / 35
Quails' Gate, Chardonnay, Okanagan Valley	80 / 40
Terravista Vineyards, Albariño, Okanagan Valley	100 / 50
Domaine Lafond, Rosé, Grenache, Tavel, FR	90 / 45

TINTO

Monte Ory, Garnacha, Navarra	70 / 35
Las Dosces, Bobal, Utiel-Requena	90 / 45
El Tocador, Tempranillo, Castilla-La Mancha	70 / 35
Reino de Altuzarra, Cabernet Sauvignon, Navarra	70 / 35
Faustino Rivero, Bobal-Tempranillo, Utiel-Requena	80 / 40
2020 Mas Alta Els Pic, Garnacha, Priorat	100 / 50
2018 Château Chatain Lalande de Pomerol, FR	120 / 60
2021 Vega Sicilia Macán Clásico, Tempranillo, Rioja	180 / 90