



Carta de taperia



The “cocina española” is a Mediterranean kitchen, therefore with a rich variety of regional food. Approach the taste of the typical flavours de este Pais caliente and relax in a friendly and informal atmosphere! It won't be easy to make the right choice thanks to this very rich menu! Ask the Equipo: **we will have the pleasure to** explain you the food en España, **suggest** you a wide selection of tapas as well as **the course of the day!**



LAS TAPAS

Enjoy a mix of tapas, small portions, as appetizers, or for a real dinner, sharing with your couple or friends! “Vamos de Tapeo”.

TAPAS WITH VEGETABLES (all vegetarians)

Sauce Trio or Single Sauce option Spicy Harissasauce, medium hot Bravasauce, Garlic Alliolisauce	€ 3,00
Pan Tomate (4pc) Toasted Cristal bread with fresh tomato	€ 4,20
Tortilla de patatas Thick egg omelette with potatoes and onions	€ 6,40
Cebolla Dorada (10pc) Crispy battered fried onion rings	€ 5,20
Patatas bravas or Allioli (vegan: daily sauce) Fried potato cubes with chilli sauce or garlic sauce	€ 6,80
Boquaditos de queso (6pc) Cheese fried sticks	€ 5,20
Gazpacho Cold vegetable soup	€ 8,00
Queso, miel y nueces Spanish cheese with honey and nuts	€ 7,20
Berenjena Juanita EggplantPie with besciamelle, apple, tomato	€ 8,60
Nachos Corn Tortilla Chips with spicy sauce or guacamaole cream	€ 5,00
Piquillo de Lodosa asados Sweet grilled peppers with balsamic vinager	€ 7,80
Pimiento del Padron Green fried peppers	€ 8,40
Verduras cojonudas (vegan: no sauce) Daily vegetables with lime cream, and mixed dried fruits	€ 9,20

TAPAS WITH FISH

- Anchovy Olives** € 3,50  
Green olives stuffed with anchovies
- Buñuelos de pescado (4pc)** € 6,20
Salted cod and potato fritters
- Croquetas de Chipiron (2pc)** € 5,80
Fish croquettes with squid ink besciamelle and piquillopepper cream
- Gambas al ajillo** € 9,20  
Pan cooked little shrimps with garlic
- Anchoas del Cantabrico (gf e no l on demand)** € 12,50
Spanish anchovies, bread and butter
- Atun Ahumado** € 11,50
Smoked Tuna Carpaccio, truffle sauce, fried artichoke
- Octopus Tapa** € 12,50
Octopus, potatoes, sweet smoked paprika

TAPAS WITH MEAT

- Albondigas en tomate** € 6,80
Beef Meatballs in tomato sauce
- Mushrooms with Serrano** € 6,40 
Mushrooms stuffed with hot cheese and spanish ham
- Chorizo in beer** € 6,20
Rolls of fresh Spanish sausage cooked in San Miguel beer
- Ham Bombs (2pcs)** € 6,40
Potato croquettes with Iberian ham and fresh cheese, celery cream or hot on demand
- Patanegra Lard (4 pcs)** € 7,20 
Croutons with iberian pork lard flavored with honey
- Bufapata** € 8,60 
Buffalo mozzarella bites with Patanegra Paleta ham and sun-dried-tomatoes
- Fabada asturiana** € 9,50 
White beans cooked with chorizo and bacon, croutons
- Tapa di Patanera** € 10,50  
grilled Iberian pork slices

CHILDREN MENU (to 6 years old)

€ 14
*Chicken in eggs and bread (milanese)
or meatballs in tomatosauce
+ fried smile potatoes+ a drinkchoice*

TABLAS SPANISH IMPORT PRODUCTS

Jamon Serrano

€ 14  

Dry-cured ham made from white pig breeds. Milder flavor and lerner texture.

Jamon Pata Negra

€ 28  

Premium cured ham (back leg) -hand-carved -made from 100% Iberian black pigs, traditionally raised free-range and often fed on acorns (Bellotas) - intense, complex flavor - deep red color, marbled fat and buttery texture

Bis de Jamon

€ 22  

½ Serrano ½ Paleta thin slices Plate.

Paleta de Patanegra: front shoulder of 100% iberian blackpigs -deep savory taste and delicate marbling

Surtido mixto

€ 18  

Mixed varieties: delicate Serrano ham, salsichon and chorizo, dry-cured sausage, seasoned-one milder, one smoky paprika flavor taste

Seleccion especial

€ 26

Mixed selection of cured meats and cheeses served with marmalades and croutons. Perfect for sharing

Carrito de quesos

€ 12,80  

Selection of spanish cheeses with marmelades



gluten free



vegetarian



vegan



chili course



milkfree



defrosted

RINCON DE LA PAELLA

This dish needs takes longer to prepare.

... ask the Equipo how to "kill time"

*we can suggest you a choice of mixed tapas as **starters**.*

Paella Mixta

Rice, meat, fish and vegetables

€ 19 per person

Paella marinera

Rice, fish only and vegetable

€ 22 per person

Paella aragonesa

Rice, meat only and vegetables

€ 19 per person

Paella nigra

Rice, fish, vegetables with cuttlefish black

€ 22 per person

Paella de bogavante y mariscos

Rice, mixed fish, lobster and vegetables

€ 38 per person
(minimum for 2)

Paella Vegetal

Rice, mixed vegetables

€ 18 per person



gluten free



vegetarian



vegan



chili course



milkfree



defrosted

SEGUNDOS DE CARNES

Toro a la pamplonica

Stewed ox meat with rice

€ 16,50



Superpincho for 2 people

Main course with mixed grilled meat, vegetables and potato skewers

€ 38

El buey borracho

Cut of beef in Pedro ximenez sauce, sweet spanish wine and nuts, potato

€ 22

Secreto and pluma

Delicious grilled Iberico pork , typical spanish race

€ 24

Beef Filet

Grilled filet with bravas potato and chimichurri sauce, artichoks

€ 32

Vaca galleca

Tbone steak from Galicia, dryaged, grassfed with potatoes and mixed vegetables

€ 8,50 / hg*

RACIONES DE PESCADOS

Salpicon de pulpo

Lukewarm octopus with sweet pimenton, spanish paprika, potatoes

€ 22,5



Mejillones en salsa

Mussels in tomato, hot on demand

€ 16,5



Calamares a la romana

Squid rings covered with breadcrumbs and fried

€ 18,5

Zarzuela de pescado

Fresh cooked fish soup served in a terracotta dish:
it takes a while but the waiting "te chuparàs los dedos" - hot on demand

€ 26



Other Contour

Grilled vegetables

Mixed salad

Rice Pilaf

€ 5



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vegetarian



vegan



chili course




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defrosted

POSTRES

Y con un poco de azucar...
here are our home-made cakes

- | | | |
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| <i>Catalana</i>
Typical cream coated with meat sugar | € 6,50 |  |
| <i>Andaluza</i>
Soft coconut cake, cream and... | € 6,50 | |
| <i>Boda entre crema, moras y licor 43</i>
Mascarpone cheese cream, strawberry
and blackberry sauce seasoned with licor 43 | € 7,50 | |
| <i>Churros</i>
Fried pastry rings with sugar and hot melted chocolate or dulce de leche | € 6,50 | |
| <i>Delicia de Choco y naranja</i>
Chocolate softcake and orange sauce | € 6,50 | |
| <i>Nieve Borracha</i>
Lemon sorbet | € 4,50 |  |
| <i>Verbena de dulces</i>
Mixed homemade desserts* 4 persons | € 24,50 | |

2,5 € for person: table, bread and service

“Gracias y buena vida”



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vegan



chili course



milkfree



defrosted