



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!**



gluten free



vegetarian



vegan



chili course



milkfree



defrosted

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

Green olives stuffed with anchovies

€ 3,50  

Buñuelos de pescado (4pc)

Salted cod and potato fritters

€ 6,20

Croquetas de Chipiron (2pc)

Fish croquettes with squid ink besciamelle and piquillo pepper cream

€ 5,80

Gambas al ajillo

Pan cooked little shrimps with garlic

€ 9,20  

Anchoas del Cantabrico (gf e no l on demand)

Spanish anchovies, bread and butter

€ 12,50

Atun Ahumado

Smoked Tuna Carpaccio, truffle sauce, fried artichoke

€ 11,50

Octopus Tapa

Octopus, potatoes, sweet smoked paprika

€ 12,50

TAPAS WITH MEAT

Albondigas en tomate

Beef Meatballs in tomato sauce

€ 6,80

Mushrooms with Serrano

Mushrooms stuffed with hot cheese and spanish ham

€ 6,40 

Chorizo in beer

Rolls of fresh Spanish sausage cooked in San Miguel beer

€ 6,20

Ham Bombs (2pcs)

Potato croquettes with Iberian ham and fresh cheese, celery cream or hot on demand

€ 6,40

Patanegra Lard (4 pcs)

Croutons with iberian pork lard flavored with honey

€ 7,20 

Bufapata

Buffalo mozzarella bites with Patanegra Paleta ham and sun-dried-tomatoes

€ 8,60 

Fabada asturiana

White beans cooked with chorizo and bacon, croutons

€ 9,50 

Tapa di Patanera

grilled Iberian pork slices

€ 10,50  

CHILDREN MENU (to 6 years old)

€ 14

Chicken in eggs and bread (milanese)

or meatballs in tomato sauce

+ fried smile potatoes + a drink choice



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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



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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

€ 19 per person

Rice, meat, fish and vegetables

Paella marinera

€ 22 per person

Rice, fish only and vegetable

Paella aragonesa

€ 19 per person

Rice, meat only and vegetables

Paella nigra

€ 22 per person

Rice, fish, vegetables with cuttlefish black

Paella de bogavante y mariscos

€ 38 per person
(minimum for 2)

Rice, mixed fish, lobster and vegetables

Paella Vegetal

€ 18 per person

Rice, mixed vegetables 



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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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POSTRES

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

Catalana

Typical cream coated with meat sugar

€ 6,50



Andaluza

Soft coconut cake, cream and...

€ 6,50

Boda entre crema, moras y licor 43

Mascarpone cheese cream, strawberry
and blackberry sauce seasoned with licor 43

€ 7,50

Churros

Fried pastry rings with sugar and hot melted chocolate or dulce de leche

€ 6,50

Delicia de Choco y naranja

Chocolate softcake and orange sauce

€ 6,50

Nieve Borracha

Lemon sorbet

€ 4,50



Verbena de dulces

Mixed homemade desserts* 4 persons

€ 24,50

Spanish Chupitos

Catalan cream liqueur, green apple, blackberry, white melon

€ 3

Licor de Avellana

Hazelnut dessert

€ 4

Licor de caramelo

Caramel vodka

€ 4

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

“Gracias y buena vida”



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