



# menu

English

# Tapas

## Vegetariano Vegetarian

<b>Pan con aioli</b> 🌿	4.50
Bread served with alioli sauce	
<b>Pan con tomate y basilicum</b> 🌿	5.50
Pan-seared bread served with grated tomatoes and basil	
<b>Queso Manchego</b> 🌿	5.50
Manchego cheese served with honey	
<b>Patatas Bravas</b> 🌿	5.00
Fried diced potatoes served with homemade salsa	
<b>Pimientos de Padrón</b> 🌿	5.50
Traditional fried salted Spanish chili peppers (mild)	
<b>Champiñones a la crema</b> 🌿	6.50
Champignons in a garlic, cream and sherry sauce	
<b>Pisto con queso de cabra</b> 🌿	6.75
Grilled vegetables with goat cheese	

## Carne Meat

<b>Jamón Serrano</b>	6.25
Spanish serranoham	
<b>Huevos rotos con jamón</b>	6.50
Fried diced potatoes with serranoham and egg sunny-side up	
<b>Pinchos de pollo</b>	6.00
Pan-seared marinated chicken skewers	
<b>Chorizo al vino</b>	6.50
Spanish chorizo sausage in a red wine and honey reduction	
<b>Pinchos de solomillo</b>	7.25
Pan-seared sirloin steak skewers	
<b>Albóndigas en salsa de tomate</b>	6.50
Meatballs in a fresh herb tomato sauce	
<b>Filete de ternera con salsa de pimienta</b>	8.25
Beef fillet with pepper sauce	
<b>Guiso de ciervo</b>	8.25
Stew of deer	
<b>Croquetas de estofado</b>	7.50
Two croquetas made with Spanish stew of beef	
<b>Fiesta de croquetas</b>	5.75
Two serranoham and two Spanish chorizo sausage croquettes	
<b>Macho nacho tortilla chips</b>	7.50
Tortilla chips with minced meat, gratinated with cheese	
<b>Pan con ternera</b>	8.50
Warm garlic bread onion confit and fried steak	
<b>Plato del dia</b> Dish of the day	—
<b>Pescados y mariscos</b> From the sea	
<b>Zarzuela</b>	8.25
Rich seafood stew	
<b>Mejillones a la marinera</b>	8.50
Mussels, tomato salsa and white wine	
<b>Chipirones a la Plancha</b>	7.50
Fried small squids	
<b>Pinchos de gamba</b>	7.25
Pan-seared king prawn skewers	
<b>Calamares fritos a la Andaluz</b>	7.50
Andalusian style fried calamari rings	
<b>Boquerones fritos</b>	7.50
Traditional fried fresh anchovies	
<b>Gamba's al horno</b>	8.50
Marinated gambas from the oven	
<b>Pescado de temporada</b> Fish of the season	—

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## Quesadillas Cheesy Mexican Toast

<b>Jamón, queso, salsa de tomate</b>	10.50
Ham, cheese, tomato sauce	
<b>Pollo, jamón, queso, salsa de tomate</b>	11.50
Chicken, ham, cheese, tomato sauce	
<b>Atún, queso, salsa de tomate</b>	12.50
Tuna, cheese, tomato sauce	
<b>Albóndigas, queso, salsa de tomate</b>	12.00
Meatballs, cheese, fresh herb tomato sauce	
<b>Verduras, queso de cabra, salsa de tomate</b> 🌿	10.50
Grilled vegetables, goat cheese, tomato sauce	

## Platos Shared plates

<b>Plato de pinchos</b>	19.00
2 pollo, 2 solomillo, 2 gamba skewers	
<b>Plato de queso</b> 🌿	11.50
Selection of cheeses, with bread and alioli	

## Ensaladas Salads

<b>El Classico</b>	11.50
Mixed salad with serranoham and Manchego cheese	
<b>Gambas y atun</b>	13.50
Mixed salad with prawns and tuna	
<b>Ensalada de pollo</b>	13.00
Mixed salad with baked marinated chicken	

## Postre Dessert

<b>Pastel de Nata</b>	4.00
Vanilla custard tart with cinnamon	
<b>Tartufo</b>	5.00
Vanilla ice cream, hazelnut in chocolate shell	
<b>Cheesecake</b>	5.00
Strawberry and white chocolate cheesecake	
<b>Crema Catalana 43</b>	5.50
Spanish custard with Licor 43	