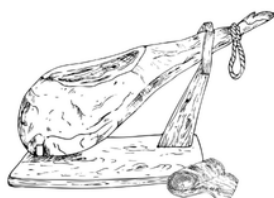


Para picar

The best memories are
made around great food!

- 1. Pan y aceite de oliva** 45
Bread with Extra Virgin Olive Oil
- 2. Pan con ajo y tomate** 59
Garlic Bread with Tomato
- 3. Aceitunas marinadas en casa** 59
House-Marinated Olives
- 4. Almendras Marconas** 59
Marcona Almonds
- 5. Gilda pintxo – 2 uds** 65
Guindillas, Anchovy, and Aubergine.
- 6. Banderillas picantes - 4uds** 65
Pickled vegetables on a skewer. Olives, pickled onions, green chili, and cucumber. 4 pcs

We prepare our dishes with love and care, so that you can experience Spain's most beloved classics alongside our own creative interpretations and modern touches.



Charkuteria

- 7. Jamón de Bellota 100% Ibérico; Pata Negra** 239
Air-Cured Ham from Free-Range Black Iberian Pigs Raised on Acorns
- 8. Jamón de Cepo de Campol Ibérico, 50% Raza Ibérica** 159
Air-Cured Ham from Free-Range, Field-Raised Pigs, 50% Iberian Breed
- 9. Jamón Serrano Gran Reserva con melón** 119
Air-Cured Serrano Ham from White Pigs with Melon. Aged for 18 Months
- 10. Cecina de León** 119
Air-Dried Smoked Beef with Tomato Marmalade
- 11. Tabla de quesos de Madrid** for 2/4 people 259 / 395
Selection of Spanish Cured Meats

Do you have any allergies? Please let us know!
Then sit back and enjoy your meal!

You can shop online
at our deli store.



Quesos

All cheeses are served with artisanal crackers and quince jam.

- | | | | |
|-----|---|-----------------------|------------------|
| 12. | Queso de la semana | | 98 |
| | This Week's Cheese Selection from Madrid Deli | | |
| 13. | Manchego D.O.P. | | 98 |
| | Pasteurized Manchego Sheep's Milk Cheese | | |
| 14. | Mahón Mallorca D.O.P | | 98 |
| | Pasteurized Cow's Milk Cheese | | |
| 15. | Queso de Cabra Duro | | 98 |
| | Pasteurized Goat's Milk Cheese | | |
| 16. | Tabla de quesos de Madrid | for 2/4 people | 259 / 395 |
| | Cheese Board – Selection of Mixed Cheeses | | |



We recommend 3-4 tapas per person.

Having trouble deciding?

We'll be happy to help!



Pescados y mariscos

- | | | | |
|-----|--|--|------------|
| 17. | Ostras – 4 Sabores | Served on Fridays & Saturdays | 169 |
| | Oysters – 4 Flavours: Horseradish, Spicy Margarita, Vermouth & Orange Wedge, and Classic | | |
| 18. | Gambas al pil pil o al ajilla | | 119 |
| | Garlic-Sautéed Shrimp with an Aromatic Sauce | | |
| 19. | Pulpo a la parrilla con puré de patata ahumado | | 139 |
| | Octopus with Smoked Mashed Potatoes | | |
| 20. | Calamares fritos con salsa de alioli negro | | 119 |
| | Fried Calamari Rings with Squid Ink Aioli | | |
| 21. | Boquerones en vinagre, ajo y perejil | | 85 |
| | Marinated Sprats in Vinegar and Garlic, Topped with Parsley and Crispy Fried Onions. | | |
| 22. | Arroz Negra con Marisco | | 169 |
| | Black Bomba Rice with Squid and Seaweed Aioli. | | |
| 23. | Pescadito fritos con salsa de alioli negro | | 119 |
| | Crispy Fried Baby Fish Served with Squid Ink Aioli | | |

Carnes y aves

24. Wagyu entrecôte (50 g) a la piedra de sal

A5 Wagyu Ribeye Served on a Himalayan Salt Block



229
25. Carpaccio de solomillo

Thinly Sliced Beef Tenderloin with Pickled Tartar, Chili, and Grated Spanish Cheese

149
26. Canelones a la catalana con carne

Catalan-Style Cannelloni Filled with Beef, Served with Piri-Piri Sauce and Grated Manchego Cheese

139
27. Alitas de pollo picantes con miel

Spicy Chicken Wings with Honey

98
28. Entrecôte pequeno con chimichurri

7-Day Dry-Aged Ribeye with Chimichurri

149
29. Dátiles con bacon, almendras Marcona y crema de balsámico

Bacon-Wrapped Dates Stuffed with Marcona Almonds, Topped with Creamy Spanish Balsamic Vinegar

89
30. Croquetas en tres sabores: jamón, vegetarianas y sorpresa del chef (2 de cada)

Croquettes in Three Flavours: Jamón, Vegetarian, and the Chef's Surprise (2 of Each)

139

HOLA QUE TAL?

HI, HOW ARE YOU?

YO MUY BIEN Y TU?

I'M VERY WELL, AND YOU?

UNA CERVEZA POR FAVOR

A BEER, PLEASE

QUIERO COMER

I WANT TO EAT

UNA TAPA POR FAVOR

ONE TAPA, PLEASE

BUEN PROVECHO!

ENJOY YOUR MEAL!

HASTA PRONTO

SEE YOU SOON

HASTA LUEGO

SEE YOU LATER

UN ABRAZO

A HUG

Vegetariano

31. Tortilla española de patatas y cebolla

Spanish Omelette with Potato, Onion, and Chive Aioli

89
32. Pimientos de padrón

Spanish Omelette with Potato, Onion, and Chive Aioli

89
33. Patatas Bravas con salsa de mojo rojo

Fried Potatoes with Spicy Paprika Sauce



89
34. Berenjenas rebozadas y fritas con miel

Crispy Breaded Fried Aubergine with Dark Syrup

98
35. Alcachofas con salsa de alcachofas y Queso

Artichoke with Artichoke Purée and Grated Spanish Cheese

89
36. Ensalada de tomate y cebolla

Tomato Salad with Onion, Extra Virgin Olive Oil, and Vinegar

89
37. Queso de Cabra con miel y almendras

Goat Cheese with Dark Syrup and Almonds

98
38. Kiwi y pepino laminados, pistachos y cremoso queso de cabra

Thinly Sliced Kiwi and Cucumber with Pistachios and Creamy Goat Cheese

98
39. Puerro a la parilla con aderezo de tahini

Grilled Leek with Tangy Sesame Paste and Almonds

98

40. Paella de Marisco 30 min / Minimum 2 People **249/person**

41. Cordero al horno con patatas 30 min / Minimum 2 People 339/ person

42. Lubina a la parrilla 30 min 285

43. Ensalada de Atún Bonito conservas	198
---------------------------------------	-----

44. Chuleta de vaca 250g  30 min **339**

45. Chuleta de vaca 900g 30 min / Minimum 2 People **550/person**

● ● ● ● ● ● ● ● ● ● ● ● ● ● ● ●

Nothing brings people together like
great food, fine wine, and good friends!

● ● ● ● ● ● ● ● ● ● ● ● ● ● ● ●

46. Tarta de quesovasca 110

Classic Basque Cheesecake served with today's sorbet

Drink Recommendation: **Alceño Dulce** – Sweet, Full-Bodied, and Fruity.....75

47. Churros con salsa de chocolate y dulce de leche 110

Traditional Spanish Fried Pastries Flavoured with Cardamom and Sugar

Drink Recommendation: 1955 Condado Pálido – Dry, fresh and nutty.....**75**

48. Crema Catalana 98

Traditional Catalan Dessert Flavoured with Cinnamon and Lemon

Drink Recommendation: **Vino Naranja de Oro** – Sweet, Smooth, Citrus, Aromatic. **75**

49. Torrijas con helado de vainilla 110

Golden-Fried Bread Soaked in Milk and Cinnamon, Served with Smoked Vanilla Ice Cream

Drink Recommendation:

Moscatel J. Salla – Sweet, Floral, Smooth with Notes of Honey.....75

50. Àrbol de helado con 4 sabores diferentes **120**

Homemade Ice Cream in Four Flavours, Served on an Ice Cream Tree

Drink Recommendation: **Orujo de Hierbas** – Aromatic and mouth.....75