

## DINNER MENU

# ALEGRÍAS

### PICOTEO / APPETIZERS

#### JAMÓN IBÉRICO DE BELLOTA

36 months cured ham from the acorn-fed, black-footed Ibérico pigs of Spain (GF, P)  
served with rustic bread (W)

26.8

#### JAMÓN SERRANO CON PA AMB TOMÀQUET

18 months dry-cured Serrano reserva ham (P)  
served with crushed tomato rustic bread (W)

15.2

#### CHORIZO DE SALAMANCA Y SALCHICHÓN

Cured Salamanca chorizo & Spanish salami (P),  
served with rustic bread (W)

14.8

## TABLA DE ENTREMESSES

Selection of Serrano ham, Salamanca chorizo, Spanish salami (P), Manchego cheese (D) & Spanish marinated olives, served with rustic bread (W)

**ADD** Ibérico ham instead Serrano  
+ 10.6 for two / 19.4 for four  
Truffle cheese instead Manchego  
+ 6.5 for two / 12.2 for four

21.5 for 2 guests / 31 for 4 guests

#### PATÉ DE PATO AL PEDRO XIMÉNEZ

Homemade duck pate infused with Pedro Ximénez Sherry (D,E) served with rustic bread (W)

13.2

#### ACEITUNAS ALIÑADAS

A blend of the finest imported green and black marinated Spanish olives (GF, V, VG, H)

6.6

#### SALMOREJO CORDOBÉS

Fresh summer thick soup from the south of Spain (W, VG, V, H) served with a boiled egg (E) and Serrano ham (P)

8.9

### SELECCIÓN DE QUESOS ESPAÑOLES

Selection of Spanish cheeses (D), served with grapes & rustic bread (w, v)

	Single Platter	Mixed Platter
MANCHEGO (LA MANCHA) Six months cured sheep milk cheese	13.5	—
CABRALES (ASTURIAS) Cow & goat milk blue cheese	11.2	22.2
MAHÓN (MENORCA) Three months cured milk cheese	12.5	30.6
OVEJA TRUFADO (VALENCIA) Nine months cured sheep milk cheese with truffle	15.2	39.8

(GF) gluten free (V) vegetarian (VG) vegan (H) halal (D) dairy (E) egg (P) pork (F) fish (PN) peanut (SF) shell fish (W) wheat (TN) tree nuts (CN) coconut (ML) molluscs (MS) mustard

## BOQUERONES Y ANCHOAS CON CREMOSO DE AGUACATE

Cantábrico sea white anchovies & anchovies (F)  
with creamy avocado dip (D, GF, H)

17.9

## EMPANADA GALLEGA

Galician style empanada pastries (W) stuffed with  
tuna (F) and egg (E, H)

11.2

## MILHOJA DE CHAMPIÑONES Y CREMA DE TRUFA

Mushroom & truffle cream millefeuille (W, D, V, H)

17.1

## PISTO MANCHEGO CON ESPÁRRAGOS TRIGUEROS

Traditional Spanish vegetable stew with grilled  
green asparagus (GF, V, VG, H)

12.2

## CHAMPIÑONES AL AJILLO

Seasoned garlic mushrooms (GF, V, VG, H)

14.9

## PARRILLADA DE VERDURAS DE TEMPORADA

Season grilled vegetable platter. (GF, V, VG, H)

16.3

## CALAMARES A LA PLANCHA CON AJO Y PEREJIL

Grilled calamari with crushed garlic and parsley &  
black garlic and white ali oli (GF, F, E, H)

16.9

## GAMBAS AL AJILLO

Garlic kings prawns (GF, SF, H, TN) served with  
bread (W)

22.1

## GAMBAS EN SALSA DE LECHE DE COCO, JENGIBRE Y LIMA

Prawns sautéed in coconut, ginger & lime sauce  
(GF, SF, D, CN, TN, H)

19.7

## MEJILLONES FRESCOS EN SALSA PICANTE DE TOMATE

Fresh local mussels cooked in tomato base spicy  
sauce (GF, TN, ML)

18.5

## ALMEJAS EN SALSA VERDE AL FINO DE JERÉZ

Clams cooked in green sauce flavoured with  
sherry wine (W, ML)

18.4

## BRANDADA DE BACALAO

Cod brandade with toasted bread (W, F, H)

17.8

## CHORIZO A LA SIDRA ASTURIANA

Chorizo cooked in Spanish cider (P, GF)

14.9

## ALBÓNDIGAS EN SALSA ESPAÑOLA

Meatballs cooked in Spanish sauce (W, P)

15.9

## CROQUETAS CASERAS

Croquetas caseras de jamón ibérico (4 home  
made ibérico ham croquettes)

16.5

Croquetas caseras de boletus (4 home made  
wild mushrooms croquettes)

16.5

Croquetas caseras de Cabrales y nueces (4 home  
made croquettes of blue cheese and walnuts)

16.5

## ENSALADAS / SALADS

### ENSALADA MIXTA 18.1

Traditional Mediterranean salad with mixed lettuce, rocket, tomatos, olives, onion (GF, V, VG, H) tuna (F) & boiled eggs (E)

### ENSALADA DE RÚCULA CON CALABAZA Y QUESO DE CABRA A LA PARRILLA 19.9

Rocket salad, pumpkin, onion, dry tomatoes with honey mustard dressing (GF, V, VG, MS) & grilled goat cheese (D, H)



## CARNES / MEATS

### COCHINILLO ASADO SEGOVIANO CON PATATAS ASADAS

Spanish style roasted suckling pig with apple sauce & roasted potatoes (GF, D, P)

42.2

### CORDERO LECHAL COCINADO A BAJA TEMPERATURA CON GUISO CREMOSO DE TRIGO Y EMULSIÓN DE ROMERO Y MACADAMIA

Slow cooked Lamb shoulder (GF) with creamy buckwheat (W) & rosemary and macadamias nuts emulsion (TN)

30.2

### COSTILLAS DE CERDO LAQUEADAS CON REDUCCIÓN DE PEDRO XIMÉNEZ A LA MIEL CON PIÑA CARAMELIZADA Y PATATAS

Pork ribs (P) basted in Pedro Ximénez & honey sauce with caramelised pineapple and crispy potatoes (GF)

Half rack 34 / Full rack 52

### CODILLO DE CERDO CON BERENJENA AHUMADA Y PURÉ DE COLIFLOR AL CHOCOLATE BLANCO

Pork knuckle (P) with roasted eggplant & white chocolate cauliflower purée (D) (GF)

34.2

### LOMO ALTO DE TERNERA CON BOLETUS A LA PLANCHA EN SALSA DE TUÉTANOS AL PEDRO XIMÉNEZ

300 gr New York fillet with wild mushrooms coated with marrow and Pedro Ximénez sherry sauce (GF, D)

34.2

## CARRILLADA DE CERDO EN SALSA DE VINO TINTO Y MOSTAZA CON PURÉ DE CALABAZA Y PIMIENTOS A LA PARRILLA

Pork cheeks in red wine and mustard sauce with  
pumpkin purée & grilled capsicum (P, GF, D, MS)

**31.1**

### PESCADOS / FISH

## PULPO A LA GALLEGA CON COULANT DE PATATA Y CORAZÓN DE YEMA DE HUEVO

Grilled Galician style octopus with egg yolk heart  
potato soufflé (ML, D, E, GF, H)

**29**

## LOMO DE SALMÓN A LA PARRILLA CON CREMA DE PUERROS Y ESPÁRRAGOS Y ZANAHORIA BABY

Crispy skin grilled salmon fillet (F) with leek &  
asparagus cream and baby carrots (GF, D, H)

**32**

## CALDERETA DE MARISCO

Fresh kings prawns, calamari, mussels, clams and  
hake cooked in a deep cazuela enriched with  
romesco sauce (GF, F, SF, ML, H, TN)

**29.5**

### PAELLA / DRY RICE

## ARROZ A BANDA CON ALI-OLI DE AJO NEGRO

Simple but delicious rice with skin off prawns and  
calamari (GF, SF, ML, F) & a side of black garlic  
ali-oli (E, H)

**54.9**

## PAELLA DE MARISCO

King prawns, clams, mussels, calamari and fresh  
fish (GF, SF, ML, F, H)

**59.2**

## PAELLA DE ARROZ NEGRO

Our seafood paella with Spanish squid ink and  
topped with ali-oli (GF, SF, ML, F, E, H)

**59.2**

## PAELLA DE BOGAVANTE

Fresh black marron, calamari and fresh fish (GF,  
SF, ML, F, H)

**89.5**

## BALMAIN PAELLA

Fresh Balmain bugs, calamari and fresh fish (GF,  
SF, ML, F, H)

**69.2**

## PAELLA MIXTA

King prawns, calamari, fresh fish, chicken and  
pork (GF, SF, ML, F, P)

**55.9**

## PAELLA VALENCIANA

Traditional paella recipe from Valencia with  
rabbit, chicken, white beans & snails (GF)

**59.9**

## PAELLA DE CARNE

Pork, chicken, chorizo & seasonal vegetables  
(GF, P)

**49.9**

## PAELLA DE LA HUERTA

Vegetarian paella made with seasonal vegetables  
(GF, V, VG, H)

**49.5**

## ARROCES CALDOSOS / CREAMY RICE

### ARROZ CALDOSO DE CALAMARES Y GAMBAS

Creamy rice with king prawns and calamari (GF, SF, F, H)

**54.9**

### ARROZ CALDOSO DE BOGAVANTE

Creamy rice with black marron, calamari and fresh fish (GF, SF, ML, F, H)

**89.5**

### ARROZ CALDOSO DE POLLO Y VERDURAS DE TEMPORADA

Creamy rice with chicken and seasonal vegetables (GF, TN)

**49.9**

### ARROZ CALDOSO CON PATO Y BOLETUS

Creamy rice with duck and wild mushroom (GF)

**56.8**

### ARROZ CALDOSO DE SETAS DE TEMPORADA

Creamy rice with seasonal wild mushrooms (GF, V, VG, H)

**54.2**

## FIDEUAS / PASTA STYLE PAELLA

### FIDEUA DE MARISCO

King prawns, calamari, clams, mussels and fresh fish (GF, SF, ML, F, H)

**57.8**

### FIDEUA NEGRA DE MARISCO

Our seafood Fideua with squid ink topped with alioli (GF, SF, ML, F, H, E)

**57.8**

## POSTRES / DESSERTS

### ARROZ CON LECHE

Traditional rice pudding from the north of Spain topped with cinnamon (GF, V, TN, H)

**11.9**

### COULANT DE CHOCOLATE CON CORAZÓN DE RUIBARBO AL VINO TINTO

Chocolate lava cake with cooked in red wine rhubarb heart (W, E, D, TN)

**13.5**

### TRATA DE SANTIAGO

Almond cake from Galicia with origins in the Middle age (GF, E, V, H, TN)

**12.8**

### CREMA CATALANA

Spanish style cream brûlée (GF, V, H, D, E, TN)

**12.5**

### CHURROS MADRILEÑOS CON CHOCOLATE

Traditional Madrid churros shape (V, VG) served with our secret melted chocolate recipe (H, TN, D)

**11.9**

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