




To start

Plate of Iberian Ham	16
Pepper, Olive, and Anchovy Skewers (Pintxos Gilda)	5 / 2 units
Salmorejo (cold tomatoe soup-with Iberian ham, quail egg and smoked cod)	6.5
Potato salad with prawns	7 / 12
Burrata with locally sourced tomatoes and fresh basil oil 	14
Oxtail croquetas	15
Squid croquettes in their own ink	15
Patata brava filled with minced beef and spicy sauce	5.5
Crispy pork belly with aioli	5.5
Fried peppers 	5.5
Pil-Pil prawns	10.5

Paellas

Vegetable paella 	13 / per person
Chicken paella	16 / per person
Iberian paella with chorizo	19 / per person
Mixed paella	17 / per person
Seafood paella	18 / per person
Black paella	19 / per person
Paella with honey-glazed pork ribs	21 / per person (min. 2 people)
* All paellas are served with alioli.	
Soupy paella with lobster, octopus and prawns	60 / for 2 people

Our desserts

Tarta Pavlova / Classic cheesecake / Chocolate cake	6
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Prices in €, VAT incl. Bread has an additional cost of € 1.5, Olives € 0.5.

If you have any type of food allergy or intolerance, ask our staff.