




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 / 10
Potato salad with prawns	7 / 12
Burrata with locally sourced tomatoes and fresh basil oil 	14
Salad with prawns, mango and avocado and brava sauce	15
Oxtail croquetas	6 / 15
Squid croquettes in their own ink	6 / 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 (min. 2 people)

Vegetable paella 	13 / per person (min. 2 people)
Chicken paella	16 / per person (min. 2 people)
Iberian paella with chorizo	19 / per person (min. 2 people)
Mixed paella	17 / per person (min. 2 people)
Seafood paella	18 / per person (min. 2 people)
Black paella	19 / per person (min. 2 people)
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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