



FOOD

HAPPY HOUR 3:30 TO 6:00PM · MONDAY TO FRIDAY

- * **Degustación de croquetas (6 units, 2 of each)**
5 jotas 100% Iberian ham, cod and chorizo. \$14
- * **Calamares a la andaluza**
Andalusian fried calamari with alioli \$14
- * **Tartar de salmón y aguacate (*)**
Salmon tartare with avocado \$16
- * **Carpaccio de aguacate, picada mediterránea y pesto de pistachos**
Avocado carpaccio, green and red pepper, red onion, cucumber, pesto sauce, pistachios, feta cheese and pomegranate. \$12
- * **Ensaladilla rusa de patata con gamba**
Potatoes, carrot, tuna, boiled egg, mayonnaise, EVOO, shrimp and paprika. \$12
- * **Patatas bravas**
Homemade potatoes with spicy tomato sauce and alioli \$10
- * **Trío de Ibéricos**
Iberian cuts: salchichón, chorizo and loin \$14
- * **Jamón Ibérico y queso Manchego**
Iberian ham and manchego cheese with bread sticks \$19



BEVERAGE

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- * **House Signature Cocktails** \$10.00
- * **Sparkling**
Canals&Munne Brut Nature, Macabeu, Xarel-lo, Parellada \$9.00
- * **White**
Cuatro Rayas, Verdejo \$9.00
Bico da Ran, Albariño \$9.00
- * **Rose**
Lan Rose, Tempranillo, Viura \$9.00
- * **Tinto**
Cuerno, Tempranillo \$10.00
Juan Gil Red Blend, Cabernet Sauvignon, Syrah \$10.00
- * **Sangría, Mimosa and Bellini**
Red Sangria or White Sangria \$9.50
- * **Draft Beers**
Estrella Damm \$6.00

Cala Millor

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