

Signature Cocktails \$16.00

- 🌿 Lunar de Lola**
UNA vodka, hibiscus, blueberries and cointreau
- 🌿 Españolito Sour**
Made with Sherry wine and House Syrup
- 🌿 Chispa Mule**
Strawberry mint version of Moscow Mule
- 🌿 Lychee Martini**
Sweet with a refreshing secret touch
- 🌿 Bloody Mary**
Made with vodka and Sherry wine drops, totally "Spanish style"
- 🌿 Blueberry Elixir**
Açai vodka, blueberries, mint and club soda
- 🌿 Mavé**
Mezcal, Cointreau, mango puree
- 🌿 Passion Spicy**
Passion Fruit
Margarita with soft chili touch and Agave
- 🌿 Melocotonazo**
Margarita sweet twist with peach and lime
- 🌿 Cielo rosa**
Our Guava cocktail made with Bacardi
- 🌿 Cocoa Crush**
Johnnie Walker Red, Pedro Ximenez, Vermouth Dos Deus with a chocolate surprise

Gin & Tonic

- 🌿 Nordesiño \$16.00**
Signature Gin Tonic with Albariño wine and lemon grass
- 🌿 Citadel \$16.00**
Tangerine peel and juice
- 🌿 Suntori Roku \$17.00**
Grapefruit juice and peel
- 🌿 Gin Mare \$18.00**
Frozen grapes and lemon
- 🌿 801 Premium \$16.00**
Star anise and lemon peel
- 🌿 Brockmanns \$16.00**
Wildberries and hibiscus
- 🌿 London N3 \$17.00**
Lime and orange blossom
- 🌿 Tanqueray Ten 94.6 \$18.00**
Lemon and orange peel flamed
- 🌿 Martin Miller's \$16.00**
Amarena cherries
- 🌿 Bulldog \$16.00**
Rosemary and lemon
- 🌿 Gin Raw \$17.00**
Green apple and lime
- 🌿 Monkey 47 \$21.00**
Citrus mix (lime, lemon and orange)

Drinks Menu

🌿 Mimosa and Bellini	Glass	Pitcher
Mimosa	\$12.00	\$47.00
Bellini	\$12.00	\$47.00
🌿 Sangria and Vermouth	Glass	Pitcher
Red Sangria	\$13.00	\$48.00
White Sangria	\$13.00	\$48.00
Vermouth	\$8.00	
🌿 Draft beers	Glass	Pint
Estrella Damm	\$6.00	\$7.00
Inedit Damm		\$10.00
🌿 Bottled beer		
Estrella Damm	\$8.00	
1906 Estrella Especial	\$8.00	
Inedit Damm	\$9.00	
Stella Liberte (No alcohol)	\$6.00	

Para compartir

🌿 Degustación de croquetas (6 units, 2 of each) (*)

5 jotas 100% Iberian ham, cod and chorizo

\$19.50    


🌿 Croquetas (*)

5 jotas 100% Iberian ham, cod or chorizo

\$13.00 (4 units) / \$19.50 (6 units)    

🌿 Patatas bravas

Homemade potatoes, spicy tomato sauce and aioli

\$15.00  

🌿 Flores de alcachofa con chirivía en 2 texturas

Artichoke flowers, parsnip cream and parsnip chips

\$18 / Add 5 jotas ham +\$4 

🌿 Crujientes de foie, viruta de Manchego y guava (*)

Foie micuit, puff pastry, guava and Manchego cheese chips

\$24.00   

🌿 Pulpo con cremoso de patata y pimentón de la Vera

Grilled octopus with mashed potatoes and paprika

\$26.00   

🌿 Gambas al ajillo

Shrimp in garlic sauce with aioli

\$24.00    

🌿 Calamares a la andaluza

Andalusian style calamari with aioli

\$19.00    

🌿 Huevos rotos con jamón 5 Jotas o chorizo (*)

Two fried eggs, fried potatoes, Iberian ham or chorizo

\$22.00 

🌿 Canelón de pollo de Corral en pepitoria con salsa de foie

Chicken caneloni, almonds, foie sauce and mushrooms

\$24.00    

🌿 Carpaccio de gambas, piparras y toques cítricos (*)

Shrimp, Ibarra peppers, citrus touches and pistachios

\$26.00   







🌿 Boquerones al Vermouth (*)

White anchovies marinated in vermouth

\$18.50 

🌿 Tartar de salmón y aguacate (*)

Salmon tartare with avocado

\$23.00      

🌿 Espárragos blancos

White asparagus

\$21.00

Ensaladas & Cremas

🌿 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

\$18.00  

🌿 Ensaladilla de patata estilo Carmen

Potatoes, carrot, tuna, boiled egg, mayonnaise, EVOO, Ibarra peppers and paprika

\$16.00    

🌿 Ensalada Mediterránea

Tuna, tomatoes, onion, boiled egg, white asparagus and tuna vinaigrette

\$18.00  

🌿 Ensalada de queso de cabra caramelizado

Grilled goat cheese, orange, wild berries, tomato, pickled onion, nuts, lettuce and quince vinaigrette

\$18.00  

🌿 Gazpacho (*)

Cold raw tomato soup, EVOO, serrano ham and boiled egg

\$13.00 

🌿 Crema de calabaza

Creamy butternut squash soup, shaved cheese

\$14.00 

Paella & Fideuá

(minimum 2 people) After 11:00 am

🌿 Paella de mariscos

Seafood paella: shrimp, squid, clams, mussels and catch of the day

\$29.00 per person  

🌿 Paella Valenciana

Valenciana style paella: chicken, pork, green beans, haricot and rosemary

\$29.00 per person




🌿 Paella de Wagyu, boletus y pimientos de piquillo (*)

Wagyu ribeye paella, porcini and piquillo peppers

\$45.00 per person





🌿 Fideuá de carrillera Ibérica y setas

Iberian cuts and mushrooms noodle paella with smoked paprika sauce

\$34.00 per person   

🌿 Arroz meloso de gamba y calamar

Shrimp and squid creamy rice and fried squid

\$29.00    

🌿 Arroz meloso de setas y queso Manchego

Mushrooms truffled creamy rice with Manchego cheese

\$29.00 

Embutidos & Quesos

🌿 Tabla de queso Manchego (*)

Manchego cheese board with bread sticks and quince

\$15.00  


🌿 Jamón 5 Jotas 100% Ibérico (*)

5 jotas 100% Iberian ham

\$48.00

🌿 Degustación de cortes Ibéricos y queso Manchego (*)

Iberian charcuterie, Manchego cheese, breadsticks, quince and tumaca bread

\$54.00  

Pescados

🌿 Bacalao con tomate, parmentier y piparras

Cod, spanish tomato sauce, parmentier and Ibarra peppers

\$36.00   

🌿 Salmón con mojo verde canario y aguacate

Salmon, smashed avocado, canarian green mojo and roasted baby potatoes

\$28.00 

🌿 Lubina a la parrilla con verduras

Grilled branzino with vegetables and aioli

\$36.00   

🌿 Pulpo con mojo y patatas rostizadas

Octopus, canarian green mojo and roasted baby potatoes

\$36.00  

Carnes

🌿 Cachopo asturiano con salsa de Cabrales (*)

Spanish cachopo filled with Iberian ham, cabrales cheese sauce and homemade potatoes

\$32.00   

🌿 Carrilleras ibéricas al Pedro Ximénez

Iberian pork cheeks, Pedro Ximenez wine sauce, parmentier and red pickled onion

\$45.00 

🌿 Rack de cordero en costra de hierbas con su salsa

Lamb rack with herbs crust, parmentier and baby vegetables

\$54.00   

🌿 Angus smash burger (*)

Two Black Angus patties, american cheese, bacon, caramelized onion and chef's sauce

\$21.00       

Parrilla

🌿 Solomillo en salsa de vino tinto y medallón de foie (*)

Filet Mignon, red wine sauce, parmentier and grilled foie

\$49.00 

🌿 Entraña con chimichurri (10oz) (*)

Skirt steak, chimichurri sauce and homemade potatoes (10oz)

\$39.00

🌿 Ribeye de Wagyu (16 oz) (*)

Wagyu ribeye steak with homemade potatoes and green asparagus (16 oz)

\$89.00

🌿 Picaña de Wagyu (21 oz) (*)

Wagyu picaña steak with homemade potatoes and green asparagus (21oz)

\$85.00

Guarniciones

🌿 Pimientos del piquillo caramelizados

Caramelized piquillo peppers with garlic

\$19.00 

🌿 Espárragos trigueros a la parrilla

Grilled green asparagus

\$7.00

🌿 Verduritas salteadas

Sauteed vegetables with soy sauce

\$7.00 

🌿 French fries o patatas caseras (truffle fries +\$5)

French fries or homemade potatoes

\$7.00

🌿 Cesta de pan de masa madre

Sourdough bread


\$4.50 

🌿 Pà amb tomàquet

Sourdough bread with tomato spread and EVOO


\$8.50 


ALLERGEN LEGEND


 Huevos
Eggs


 Lácteo
Milk

 Gluten
Wheat

 Sésamo
Sesame Seeds


 Frutos secos
Nuts

 Pescado
Fish

 Marisco
Shellfish

 Coco
Coconut

 Soja
Soy

 Picante
Spicy