

## Salads\*

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Salad with pecan nuts

9

## Appetizers\*

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Garlic Mushrooms

9  
5  
€

## Snacks

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Croquettes

10

## Fish dishes\*

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Fish croquettes

7

## Salad

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Green Salad

4  
4  
€

## Tapas

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Patatas Bravas

10  
5 €

## Sobremesa – Dessert

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Crema Catalana

5  
€

## Omelette

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Omelette

9

## Noodle

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Crab

## Pasta Zutaten

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**Meatballs**

9

## Uncategorized

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**Chef's Selection of Spanish Cheeses**

11  
€



**Gambas al pil pil**

8  
€



**Crab & Blue Cheese Stuffed Piquillo Peppers with Siracha Alioli**

8  
€



**Calum's Marinated Olives**

4  
€



**Salted Cod Fritters with Homemade Alioli**

6  
€



**Pork or Chicken Skewers with Mojo Picón Sauce**

8  
€



**Classic Spanish Meatballs**

7  
€



**Mini Spanish Chorizo Braised in Red Wine**

6  
€



**Chorizo, Panchetta & Spicy White Bean Stew**

7  
€



**Chef's Selection of Spanish Cured Meats**

11  
€



**Ventresca Tuna Belly, Olive Tapenade & Artichoke**

7  
€



**Chef's Selection of Spanish Cured Meats & Cheeses**

11  
€



**Portion of Iberian Ham**

17  
€



**Churros with Hot Chocolate Sauce**

5  
€



**Raspberry Pavlova with Marinated Pine Berries**

5  
€



**Mediterranean**



**Cod**



**Prawns**



**Tortilla of the Day**

5  
€



**Fresh Homemade Bread**

3  
€



**Pan con tomate**

4  
€



**White Anchovies with Endive**

4  
€



**Polenta Truffle Bites**

5  
€



**Croquetas - Ask for Daily Specials**

5  
€



**Grilled Baby Squid**

7  
€



**Fresh Gazpacho**

3  
€



**Fried Pardon Peppers**

5  
€



**Lightly Coated Aubergine with Honey**

5  
€



**Seasonal Chargrilled Vegetables with Romesco Sauce**

5  
€



**Tenderstem Broccoli with Garlic, Lemon & Toasted Almonds**

6  
€



**Catalan Spinach with Pine Nuts & Golden Raisins**

5  
€



**Harissa Style Kale & Chickpea Stew**

6  
€



**Spanish Potato Salad**

5  
€



**Crab Salad with Gazpacho Dressing**

8  
€