



CHARCUTERIE

TABLA DE EMBUTIDOS IBÉRICO ^(2,12) 1/2 7.8 / FULL 13.8
Ibérico cold meats board with small breadsticks (salchichón, chorizo, lomo)

TABLA DE QUESOS ^(6,8,V) 1/2 8.25 / FULL 15.4
Idiazabal (Basque cured cheese), La Peral (Asturian blue cheese) and Payoyo (semi hard cheese from Cadiz) served with quince sweet and nuts.

TABLA DE JAMÓN IBÉRICO ^(2,12) 1/2 10.0 / FULL 18.5
Ibérico jamón board with small breadsticks

TABLA DE CECINA ⁽²⁾ 1/2 8.5 / FULL 15.6
Cured beef board (thinly sliced) from León with breadstick.

PAL PICOTEO *tapas to share*

BREAD with tumaca (VG,2,10) | GF opt:+1.5 6.5

BREAD with olive oil or alioli (VG,2,10,12) | GF opt:+1.5 4.9

OLIVES (VG) 5.4

TOMATO BONITO SALAD WITH ANCHOVIES ^(4,12) 11.4
tomatoes, anchovies, Spanish tuna, pickled onions, capers

SALMOREJO & BURRATA ^(2,6,V) 10.5
creamy cold tomato soup with burrata.

PADRÓN PEPPERS (VG) 7.5

PATATAS BRAVAS ^(V,3) 6.4

TORTILLA DE PATATAS ^(V,3) 8.0
espanish omelette with potatoes.

TORTILLA DEL DÍA ⁽³⁾ TBC
espanish omelette del día, ask your waiter

LAS CROQUETAS DEL DÍA ^(2,3,6) 6.7
croqueta of the day (4 units)

CHORIZO INFERNO ⁽¹²⁾ 8.3
spanish chorizo in flames with brandy

FRIED ARTICHOKEs ⁽¹²⁾ 13.5
with pancetta veil and cured egg yolk|veggie opt: with Romescu(2,8)

HUEVOS ROTOS WITH JAMÓN IBÉRICO ^(3,12) 15.4
2 fried eggs with artisan crisps and Ibérico ham

HUEVOS ROTOS WITH TRUFFLED OIL ^(1,3) 11.5
2 fried eggs with artisan crisps and truffled oil

HUEVOS ROTOS WITH FRIED PRAWNS ^(2,3,14) 15.4
2 fried eggs with artisan crisps, fried baby prawns and chilli oil



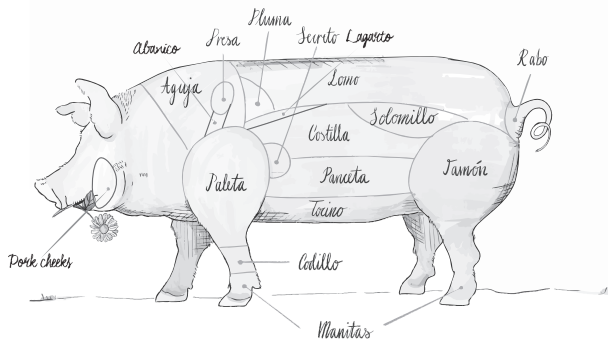
SEAFOOD

GAMBAS AL AJILLO ⁽¹⁴⁾ prawns with garlic, olive oil and chilli	15.0
FRIED SQUID with alioli (2,3,7) opt. NGCI	12.0
PULPO A FEIRA ^(3,7) traditional dish with a twist: octopus with potatoes and paprika alioli	15.9
ZAMBURIÑAS A LA PLANCHA ⁽⁷⁾ grilled scallops with garlic and parsley (3 units)	13.8
MUSSELS AL AJO Y PEREJIL ^(2,7) cold mussels dish and parsley and crunchy bread	7.5

ESPECIALS

<i>Rabo de Toro</i> OXTAIL STEW ⁽¹²⁾ 8hrs slow braised Oxtail with PX sauce and potato chips	19.5
CACHOPO ASTURIANO ^(2,3,6) two large veal fillets (200g), layered with jamón and Mahón cheese, breaded and deep-fried. Served with chips and Padrón peppers	21.0
TXULETÓN VASCO grilled bone Ribeye Steak (~1000g). Served with hand cut crisps, Padrón peppers and mojo verde sauce.	65.5
1/2 GRILLED GALICIAN CHICKEN 1/2 corn-fed galician chicken served with mojo verde and patatas panaderas	18.0

Black Iberian PORK CUTS



GRILLED SECRETO IBÉRICO ⁽¹²⁾ Ibérico pork cut with grilled lemon and mojo rojo	16.5
IBÉRICO PORK CHEEK ⁽¹²⁾ incredible soft in a vino tinto sauce with crispy kale on top	16.5



PAELLAS / *Arroces*

SEAFOOD PAELLA <i>Arroz de Marisco</i> (7,14) for 2 people. Del senyoret (no shells) +£3	30.8
SQUID INK RICE <i>Arroz negro</i> (3,4,7,14) served with prawns, for 2 people.	30.8
IBÉRICO PORK PAELLA <i>Arroz Ibérico</i> (12) for 2 people.	30.8
VEGETABLES PAELLA <i>Arroz de vegetales</i> (VG) for 2 people.	24.0

Sobremesa / DESSERTS

CHOCOLATE CHORIZO (V,2,3,6) with coffee ice cream	7.2
TARTA DE SANTIAGO (V,3,8,12) almond cake + Moscatel chupito	8.8
ARROZ CON LECHE (V,6) This is the BEST rice pudding, served like crema catalana	7.2
TORRIJA DE BRIOCHE (V,2,3,6) brioche soaked in infused milk, caramelised and served with salted caramel ice cream and biscoff crumbs	10.4
CHURROS CON CHOCOLATE (V,2,3,6) silky hot chocolate and churros, perfección	7.7
HELADOS - <i>Ice cream</i> Turrón, espresso, vanilla pod, salted caramel, vegan option: mango-passion fruit	5.0

...y hasta luego Maricarmen!

ALLERGENS LIST (in brackets next to every dish)

1-celery	4-fish	7-molluscs	10-sesame seeds	13-mustard	VG-vegan
2-gluten	5-lupin	8-nuts	11-soya	14-crustaceans	
3-eggs	6-milk	9-peanuts	12-sulphur dioxide	V -vegetarian	

Allergen risk: cross-contact may occur



PAL JALEO *pa' estar a gustito*

RED Wine

	175ml	250ml	bt1
MATSU EL PICARO TINTA DE TORO D.O. Toro 14.5% Ripe berries, fresh cocoa, mineral	7.9	11.4	34.1
SOLAR DE ESTRAUNZA TEMPRANILLO D.O. Rioja 14% Fresh, Red fruits, liquorice	7.8	11.0	33.5
VALLEMAYOR TEMPRANILLO CRIANZA D.O. Rioja 14% Cherry, Vanilla, smooth, oak.	8.3	11.8	35.6
LUZADOR LOS ANDRESES GARNACHA/TEMPRANILLO D.O. Navarra 13.5% Light red, earthy with dark berries and spice.	7.9	11.4	34.1
EL GORU MONASTRELL/PETIT VERDOT/SYRAH D.O. Jumilla 14% Big and Bold, Black fruit, violet, vanilla, cinnamon.			38.1
MARTIN BERDUGO TEMPRANILLO JOVEN D.O. Ribera del Duero 14.5% Plum, violets, balanced.			37.7

ROSE Wine

PINCERNA ROSADO PRIETO PICUDO D.O. Leon 13% Balanced, clean acidity, strawberry.	7.9	11.4	34.1
PRIMO ZARAUTZ ROSADO D.O. Getariako Txakolina 11.5% Mineral, apricot, rose petal.			33.6

WHITE Wine

CUARENTA VENDIMIAS VERDEJO D.O. Rueda 13.5% Oily, dry, fennel, honey blossom.	9.0	12.9	38.0
ANDIÓN ALBARINO D.O. Rias Baixas 12.5% Fruity, apricot, silky, rich.	9.5	13.5	39.0
SOLAR DE ESTRAUNZA VIURA D.O. Rioja 12.5% Light, crisp, white blossom, pear.	7.8	11.0	33.5
PRIMO ZARAUTZ TXAKOLI BLANCO D.O. Getariako Txakolina 11.5% Lime and green apple, Touch of fizz.			33.6
NEREIDA TREIXADURA/TORRONTES/GODELLO/PALOMINO D.O. Ribeiro 11% Aromatic, Honey, lime, anise and fennel.	7.7	10.9	33.0



ESPAÑISH GINS / *Ginebras*

	sgl	dbl
GIN MARE CATALUNYA Distilled from olives, thyme, rosemary and basil. with mixer of choice.	10.5	14.0
NORDES GIN GALICIA Distilled from albarino grapes and 11 botanicals. with mixer of choice.	10.5	14.0
1831 GIN BASQUE COUNTRY Grain-based gin distilled with juniper, citrus, and spice botanicals with mixer of choice.	7.0	11.0
PORT VELL GIN CANTALUNYA Juniper-forward Barcelona gin with citrus & spice botanicals. with mixer of choice.	7.5	12.0

Vermú / VERMOUTH

VERMUT LACUESTA ROJO 14.9% ABV WITH OLIVE & ORANGE highly aromatic, citrus, bitter and sweet (Rioja)	6.2
VERMUT LA COPA ROJO 15.5% ABV WITH OLIVE & ORANGE dried fruits, cinnamon, clove, PX grape (Jerez)	6.3
VERMUT PADRÓ&CO ROJO 18% ABV WITH OLIVE & ORANGE sweet spice, cinnamon, clove, candied Fruit (Catalunya)	6.0
VERMUT PADRÓ&CO ROJO AMARGO 18% ABV WITH OLIVE & ORANGE Rich, bitter-sweet with notes of orange peel, spice, and caramel (Catalunya)	6.5
VERMUT PADRÓ&CO BLANCO RESERVA 18% ABV WITH OLIVE & LEMON Citrus, star anise, lemon verbena. (Catalunya)	6.5
VERMUT ATXA NARANJA 15% ABV WITH OLIVE & ORANGE Citrus, floral and candied orange with herbal bitterness (Basque Country)	6.2
VERMUT YZAGUIRRE 15% ABV WITH OLIVE & ORANGE Sweet, herbs, spices, fine bitter finish (Catalunya)	6.0

+£1 add beer foam on top for a velvety vermut

Chupitos / SHOTS

PATXARAN	7.0
CREMA DE ORUJO	7.0
MELODY - CREMA CATALANA	7.0
ORUJO	7.0
LICOR DE HIERBAS	7.0
LICOR 43	7.0
BABY LAGER Licor 43 with Melody (crema catalana)	7.5



SHERRY WINE / *Jerez*

ALVEAR FINO 100% PX C.B. 4.9
D.O. Montilla Moriles 15%
Assertive, light, dry, crusty-bread nose.

ALVEAR PEDRO XIMENEZ 1927 N.V. 100% PX 5.2
D.O. Montilla Moriles 16%
Sweet, coffee caramel, raisins, dense.

ALVEAR MOSCATEL 100% MOSCATEL 3.5
D.O. Montilla Moriles 15%
Sweet, aromatic, silky, elegant

MICAELA MANZANILLA 100% PALOMINO 4.3
D.O. Manzanilla-Sanlúcar de Barrameda 15%
Grass, fruit, salty notes, dry

MICAELA AMONTILLADO 100% PALOMINO 5.4
D.O. Manzanilla-Sanlúcar de Barrameda 18.5%
Nutty, coastal, silky, caramel.

Espumosos / SPARKLING 125ml btl

1+1=3 BRUT NV MACABEO, XAREL-LO, PARELLADA 5.9 33.8
D.O. Cava 11.5%
Lemon, pear tart, mineral edge, crisp finish.

LA FEA BRUT XAREL-LO, MACABEO, PARELLADA, CHARDONNAY 6.4 38.1
D.O. Cava 11.5%
Fruity and fresh, citrus and white flower

Sidra / CIDER

KUPELA SPARKLING BASQUE CIDER, 4% ABV 33CL 6.2

MAELOC GALICIAN CIDER, 4% ABV 33CL 5.2
FLAVOURS: PINEAPPLE / BLACKBERRY

BEER / *Cerveza* btl 2/3pt 1/2pt pt

MAHOU PREMIUM LAGER, 5.1% ABV 3.6 7.2

CLARA MAHOU WITH LIMONADE 3.2 6.4

ALHAMBRA ESPECIAL PALE LAGER, 4.8% ABV 3.7 7.4

ALHAMBRA RESERVA 1925 PREMIUM LAGER, 6.4% ABV 6.3 6.9

ALHAMBRA BOCK BEER 7.2% ABV 6.8
Full-bodied dark lager, caramelly and malty flavour

ESTRELLA DE GALICIA LAGER 0.0% ABV 3.9



COCKTAILS / Cócteles

TINTO, DE VERANO
tinto, limonade

Jar 23.0 glass 7.7

KALIMOTXO
tinto, coke

7.7

YAYO

9.5

Madrid most beloved cocktail: vermul, gin, choose lemonade or soda to top

AGUA DE VALENCIA
cava, orange juice, vodka, gin.

12.0

PASIÓN ESPAÑOLA
Signature cocktail Licor 43, gin, passion fruit, pineapple, orange|opt. mocktail

12.0

SHAKEN CARAJILLO
Licor 43, Kahlua, vodka, espresso

11.0

LA BASILICA
Signature cocktail with white rum, pineapple and basil.

12.0

MARIANITA
vermul, Cointreau, gin (+f1 smoked)

11.0

CARMIÑA SPRITZ
Signature spritz with Licor de hierbas, Cava, pink soda

11.0

PIÑA COLADA
pineapple, Bacardi, coconut milk cream |opt. mocktail

12.0

SANGRIA
Our signature spirits mix with red or white wine.

27.0 9.8

Brandy

CARLOS I BRANDY JEREZ SOLERA GRAN RESERVA

sgl 7.5 dbl 9.5

CARLOS I BRANDY JEREZ PX SOLERA GRAN RESERVA
Recommended: with ginger ale and a lemon wedge

9.5 11.5



COFFEE / *Café*

ESPRESSO	2.7
AMERICANO	3.3
black/white	
CORTADO	3.3
CAFE CON LECHE	3.9
CARAJILLO	6.5
espresso with Licor 43	
CAFE BOMBON	4.5
espresso with condensed milk	

Refrescos / SOFT DRINKS

COCA-COLA ORIGINAL 33CL	4.3
COCA-COLA ZERO 33CL	3.9
ARANCIATA SAN PELLEGRINO 33CL	3.3
LIMONATA SAN PELLEGRINO 33CL	3.3
GINGER ALE 20CL	2.5
WATER SOLAN DE CABRAS 33CL	2.5
SPARKLING WATER SOLAN DE CABRAS 33CL	3.3
SPARKLING WATER VICHY CATALAN 100CL	5.8
ORANGE JUICE 27.5CL	2.5
PINAPPLE JUICE 27.5CL	2.5
APPLE JUICE 27.5CL	2.5