










TAPAS

- GILDA pepper, olive and anchovy skewer 1,7
 SPANISH POTATO & PRAWN SALAD 4
 EMPANADA Spicy meat / Onion & cheese 3,5 
 PAPAS BRAVAS & alioli 4  
 NACHOS, cheese sauce, guacamole, jalapeños, pico de gallo 5,5 
 EL PATIO POTATOES, cheese sauce, pulled pork, BBQ sauce 5,5

TOASTS & MONTADITOS

- SMOKED SARDINE TOAST, tomato confit, cream cheese 3,5
 IBERIAN HAM TOAST, sliced tomato 3,5
 GOAT CHEESE TOAST, caramelized onion, pistachio, caramel 3,5 
 SPICY PRAWN BRIOCHE, arugula, spicy mayo 3,5 
 PERUVIAN PORK BRIOCHE, red onion, secret sauce 3,5
 CHORIZO CREOLE BRIOCHE, chimichurri, alioli 3,5
 TUNA BELLY MINI SANDWICH, pico de gallo, jalapeño, mayo 3,5 

BURGERS

- XL**, steak meat 200 g, iberian ham, raclette cheese, candied onion, truffled mayo. 15,5
SMASH BURGER, double 90 g beef meat, double cheddar cheese, bacon, secret sauce. 12,5
COMPLETE, beef meat 160 g, soft cheese, bacon, candied onion, lettuce, pickles, mayo. 11,5
GOAT, beef meat 160 g, goat cheese, candied onion, lettuce, tomato confit. 12,5
PULLED PORK, pulled pork meat, guacamole, cheese sauce, fresh onion, bbq sauce. 11
CHEESE BURGUER, beef meat 90 g, cheddar cheese, pickles. 9
CHICKEN, fingers, lettuce, tomato, pickles, spicy mayo. 10 
MUSHROOMS, mushrooms & vegetables burger, arugula, dried tomato, parmesan cheese, candied onion, basil alioli 12 

Prices with VAT included.

Bread service (1,50 €/p.p.). Gluten free bread available +0,50 €. Extra sauce +0.50 €. Extra ingredient 1 €
 All the dishes on our menu may contain an allergen, ask for the allergen table if you want to consult them.

SALADS

- LOCAL SEASONAL TOMATO, avocado, tuna belly 8,5 / 16
- GOAT CHEESE, tomato, lettuce, nuts, vinaigrette of Módena 10 ✓
- CESAR OF BATTERED CHIKEN OR AVOCADO 6 / 10 ✓
- KUMATO TOMATO, mozzarella, capers, basil and lime sorbet, mustard vinaigrette 10 ✓

TO SHARE

- CROQUETTES Dried meat (5 units) 6,5
- SALMOREJO, cream cheese ice cream, basil emulsion 6,5 ✓
- SALTED ANCHOVIES, seasonal tomato 12,5
- SCALLOP TARTARE, avocado, tomato, red onion, passion fruit dressing 14
- DRIED MEAT, hard cheese, toasted almonds 16
- GLAZED ARTICHOKE HEARTS, iberian ham, parmesan cream 14
- DUO HUMMUS & FETA DIP, crudités, mini pita 8,5 ✓
- LAMB GIZZARDS battered & fried 9

MAINS

- GRILLED SALMON MARINATED IN AJI PANCA, sweet potato puree, bimi 8,5 / 16
- GRILLED RED TUNA TARANTELLA, potato cake, soy mayo 20
- COD IN VIZCAINA SAUCE, waffle potato 8 / 15
- FALAFEL ON A PLATE, salad, yogurt sauce, minipita bread 7,5 ✓
- NAPOLITAN BEEF MILANESE 14
- FRIED CHICKEN WINGS, teriyaki sauce 8
- LAGARTO (IBERIAN PIG MEAT) 8 / 15
- ENTRAÑA (BEEF MEAT) 10/19
- SIRLOIN OF RETINTA BEEF, salad, french fries 20
- SKEWER OF RETINTA BEEF, salad, potato cake 16,5
- BONELESS GOAT, reduction of oloroso & Ras el Hanout 18
- MEATBALLS MOROCCAN STYLE, fries 7 / 13

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DESSERT

TARTA DE QUESO, helado de mango, frutos rojos 5,5

BANOFEE hecho al momento 5

BROWNIE DE CHOCOLATE BLANCO, helado de vainilla, nata 5,5

TARRINA DE HELADO ARTESANO (consultar sabores) 4,5