

## OUR MENU

**EL COLMADO** has **PASSION**  
for **SPANISH FOOD**.

*Be prepared for a special experience when you enter El Colmado! We do not simply offer Spanish food, we carefully select each of our products to bring the authentic and best essence of Spain to Berlin!*

### Bocadillos

*\*\*\*All come with Chips\*\*\**

#### **Bocadillo Jamón Gran Reserva 4**

*This sandwich is the best proof of why ham is the star dish of Spanish cuisine*  
6,50€

#### **Bocadillo Jamón ibérico**

*\*\*\*Premium\*\*\* 4*

*Our classic: you and a baguette of Ibericoham, face-to-face*  
7,90€

#### **Mini-Sandwich Jamón Gran Reserva 4**

*A delicious snack of Serrano ham*  
3,80€

#### **Bocadillo Jamón Gran Reserva and Cheese 4**

*Serrano Ham and its closest friend, the cured cheese, join forces to offer you this top bite*  
7,20€

### Ham & Ibérico-Dishes

*\*\*\*Recommended by the House\*\*\**

#### **Plate of Jamón ibérico 100% D.O. +**

#### **Bread with fresh tomato and olive oil 4**

*You will realize why the Spanish cuisines are one of the best in the world*  
24,90€

#### **Selection of Cheeses: Cured sheep cheese, Semicured, Truffle & Goat (Manchego) + Bread with fresh tomato and olive oil 4**

*An explosion of flavours with our cheeses that are awarded the GOLD prize for being the best cheeses in the world*  
21,80€

#### **Ibéricos-Mix: Jamón 100% D.O.,**

#### **Chorizo, Salchichón & Cheese Selection**

#### **+ Bread with fresh tomato and olive oil 4**

*Lo mejor de cada casa, preparado para ti*  
25,80€

## Tapas

#### **Tortilla de Patata | Spanish Omelette 4**

*The classic Spanish dish that cannot miss in an authentic Tapas bar*  
6,50€

#### **Empanada Gallega**

*Grandma's puff pastry with tuna, pepper, egg and onion*  
5,90€

#### **Toasted bread with Flamed Goat cheese,**

#### **caramelized onion and Walnuts 4**

*This mix just melts!*  
6,90€

#### **Toasted bread with Fried egg**

#### **and Chorizo Ibérico 4**

*Spanish, simple but everybody loves it*  
5,90€

#### **Pimientos del Padrón (Padrón Peppers)**

*The classical Spanish green and non-spicy grilled peppers*   
9,50€

#### **Croquettes of Ibérico-ham (4x Magnum units)**

*Prepared as per grandma's recipe*  
9,50€

#### **Pintxos from our Counter: white Sardine,**

#### **Anchovy, Ham, Cheese, Salchichon with**

#### **breadsticks and Chorizo (Price/unit) 2,3**

1,95€

#### **Selection of 6 Pintxos**

11,50€

*Whether you prefer the sea or the land, this combination offers everything*

#### **Olives and Chips 3**

*You will smell the olive trees of Andalusia*  
4,20€

#### **Bread with Alioli Mallorca Style**

*The boss if from Mallorca and make us have the best Alioli in Berlin*  
3,00€

#### **Papas Arrugadas with Mojo picón**

#### **from Canarias**

*Give a spicy touch to life with our papas*  
8,50€

## Patatas Bravas

*The secret is in the sauce*

8,50€

## Broken eggs with Ibérico-ham with crispy potato and Truffle reduction

*Not only is it tasty but also addictive*

17,90€

## Anchovies with roasted peppers 2,3,4

*This dish will take you to the Cantabrico Sea*

5,95€

## White Anchovies with Tomato slices 4

*Simply delicious, with natural tomatoes  
and virgin olive oil*

4,90€

## Mediterranean Salad (lettuce, tomato, tuna, spring onion and roasted peppers) 2

*Mediterranean, healthy and natural*

9,50€

## Ensaladilla rusa

*Delicious potato salad with tuna,  
mayonnaise and carrot*

8,90€

## Gazpacho

*(in season from June to September)*

*With the freshest ingredients from the garden:  
tomatoes, peppers and cucumbers!*

6,50€

## Chorizo in Cider

*The favourite of Fernando Alonso, from Asturias!*

7,80€

## Gambas al ajillo

*Praws in garlic sauce*

11,50€

## Puntillas Fritas

*Fried cuttlefish. ¡Viva Andalucía!*

10,50€

## Dessert

### Tarta de Santiago (Almond Cake) 4,5,1

*Blessed by the apostle St. James, direct  
from the Way of St. James*

4,90€

### Tarta de queso La Viña

*Typical homemade cake from the Basque Country*

5,90€

### Crema catalana (Spanish Crème brûlée)

*Dale a tu cuerpo alegría, Macarena*

5,90€

### Hot chocolate with Churros

*You remember? You loved it when  
you were in Spain!*

6,50€

## Coffee

### Café solo (Espresso)

2,60€

### Cortado (Espresso Macchiato)

2,90€

### Café con Leche (Cappuccino)

3,30€

### Latte Machiato

3,80€

## BREAKFAST DEAL

9:30 - 11:30

Coffee + Toasted bread with fresh  
tomato, olive oil and Jamón: **5,90€**

Hot chocolate with Churros: **6,50€**

### Food additives and preservatives

1 Calcium carbonate and antioxidant, 2 Citric acid, 3 Lactic acid,  
4 Preservatives, 5 Dyes, 6 Sulfites, 7 Acidulant and antioxidant,  
8 Hardener, 9 Stabilizers 10 Acidity checker and emulsifier

\* Allergen information: available at the counter

All prices include VAT

# WINE, CAVA, SANGRIA, BEER

## Wine

Do not miss our Wine list selected for every taste:

*Ribera or Rioja, dry or fruity, we have wines for every taste!*

**\*\*\*All our wines are available to take away, with a 30% discount\*\*\***

### Open Wines 6:

#### Red Housewine (El Colmado)

Signature Wine

0,2l 6,50€ | 0,5l 15,90€

#### Red Wine (Llave Real) Rioja

0,2l 7,50€ | 0,5l 18,50€

#### White Housewine (El Colmado)

Signature Wine

0,2l 6,50€ | 0,5l 15,90€

#### White Wine (Luna Negra) Verdejo

La Mancha

0,2l 7,50€ | 0,5l 18,50€

#### Rosé Wine (Don Aurelio) Valdepeñas

0,2l 6,50€ | 0,5l 15,90€

#### Red | White Housewine (El Colmado)

0,1l 3,90€

### Our Red Wine Bottles 0,75l 6:

#### El Colmado (Housewine)

Signature Wine

*Structured, deep, with body and a long finish.*

*Light and with temperament*

22,70€

#### Llave Real (Rioja)

*Fruity, tasty and round, with a very good balance between tannins and acidity*

24,50€

#### Ocho y medio BIO (Castilla)

*Soft pallet with flavours of boysenberry, citrus, sweet tannins and a sweet lime end*

26,50€



#### Barón de Navarro (Ribera del Duero)

*Broad, tasty and persistent*

29,00€

### \*\*\*Our Premium Wines\*\*\* 6

#### Hello World Cabernet Franc BIO (Castilla)

*Taste of dark red fruit, delicate soft tannins and long spicy finish*

33,00€



#### Finca la Estacada 18 meses RESERVA BIO (Uclés)

*Great integration of fruit and barrel aging and a long dry fresh finish*

45,00€



### Our White Wine Bottles 0,75l 6:

#### El Colmado (Housewine)

Signature Wine

*Lively acid, typical of the Verdejo grape variety, and full of varietal citrus and gooseberry flavours*

22,70€

#### Luna Negra (Verdejo) La Mancha

*A balanced wine on the palate, persistent and with a very pleasant final acidity*

24,50€

#### Palacio de Oriente Viura (Rioja)

*It has a very marked acidity, resulting fresh and fruity*

27,00€

### \*\*\*Our Premium White Wine\*\*\*

#### Tesouro Segredo (Albariño)

D.O. Rías Baixas

*On the palate it is smooth, creamy, tasty and fruity*

35,00€

### Our Rosé Wine Bottles 0,75l:

#### Don Aurelio (Valdepeñas) 6

*Intense strawberry and raspberry aromas.*

*Fresh, tasty and fruity*

22,70€

### Cava 6

#### Glass of Cava Divino Oro Brut

0,1l 4,90€

#### Bottle Divino Oro Brut (Cataluña)

0,75l 26,80€

#### Bottle IMPERIAL Rosé Brut

(Cataluña)

0,75l 35,00€

