



## PINTXOS & TOSTAS FROM OUR COUNTER

*"Spanish gastronomy at its best"*

Pintxos: White Sardine, Anchovy,  
Ham, Cheese, Salchichon with  
breaksticks and Chorizo ibérico <sub>D</sub>

(Price/unit) 1,95€

Selection of 6 Pintxos <sub>D</sub> 11,50€

Mini-Sandwich of Jamón ibérico <sub>D</sub>  
4,90€

Empanada Gallega <sub>D,G</sub>

(Puff pastry with tuna, pepper, egg and onion) 5,90€

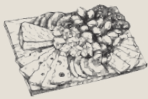
Toasted bread with Goat-Cheese,  
caramelized onion, walnuts and  
balsamic vinegar reduction <sub>D,G</sub> 6,90€

Toasted bread with Pork Sirloin,  
Brie-Cheese and green mustard <sub>D</sub>  
7,90€

Toasted bread with Fried egg and  
Chorizo ibérico <sub>D</sub> 5,90€

Slice of Tortilla de Patata <sub>D</sub>

(Spanish Omelette) 5,90€



## IBERICO-DISHES "EL COLMADO"

*"The ones that have made us famous"*

Jamón ibérico 100% D.O. <sub>D</sub>

(Most famous cured ham from Spain)

24,90€ | ½ 13€

Selection of cheeses: Cured from  
sheep, Semi-cured, Truffle & Goat <sub>D</sub>


22,80€ | ½ 12€

Mixed Ibérico-Dish: Jamón 100%  
D.O., Chorizo, Salchichón and Cured  
Sheep Cheese <sub>D</sub> 25,80€



## OUR TAPAS


*"Good things, if shared, taste better"*

Pa amb tomàquet 

(Bread with tomato Cataluña style) 2,90€

Pimientos del Padrón 

(Padrón Green-Peppers) 9,50€

Patatas Bravas 

(Potatoes with brava sauce and alioli) 8,50€

Puntillas fritas

(Fried cuttlefish) 10,50€

Gambas al ajillo

(Prawns in garlic sauce) 11,50€

Croquettes of Jamón ibérico <sub>D</sub>

(4 units) 9,50€


Croquettes of Cod and Prawn <sub>D</sub>

(with Alioli sauce dip) (4 units) 9,50€

Croquettes of Cabrales-cheese  
and walnut <sub>D</sub> (4 units) 9,50€

Pulpo gallego a la brasa (Grilled Octopus  
from Galicia with potato and paprika) <sub>E</sub> 12,50€

Chorizo in Cider <sub>D,F</sub> 7,80€

Grandma's Pisto Manchego 

(Vegetable Ratatouille with aubergines, zucchini,  
tomatoes, red peppers and onions) 11€



## SARTENES DE TORTILLA Y HUEVOS

*"Individually fresh prepared"*

Tortilla with caramelized onion

(Chef's secret for the perfect Omelette) 11,90€

Tortilla Trufada (Omelette with Truffle) <sub>D</sub> 16,50€

Fried eggs (2u) with Jamón ibérico  
in crispy potato nest and Truffle  
reduction <sub>D</sub> 17,90€

Fried eggs (2u) with Chorizo  
in crispy potato nest <sub>D</sub> 13,90€



## TO CONTINUE SHARING:

*“Dale a tu cuerpo alegría Macarena”*

### Seafood Paella <sup>E</sup>

*(from 2 people) 21€ per person*

### Paella de Arroz Negro <sup>E</sup>

*(Black Rice with prawns Valencia Style)*

*(from 2 people) 22,50€ per person*

Mediterranean Salad, with white Tuna Loins, onion, olives and tomatoes

from Murcia's garden <sup>D</sup> 10,90€

Entrecôte vom Grill *(500 gr)*, home-made Chips and Pimientos del Padrón

*(recommended to share 2 people) 49€*



## DESSERTS

### Crema catalana

*(Spanish Crème brûlée) 6,50€*

### Tarta de Santiago

*(Almond cake) <sup>E</sup> 4,90€*

### Cheese-cake

*(Basque Country Style) <sup>E</sup> 5,90€*

French toast marinated in Baileys with vanilla Ice Cream <sup>F,D</sup> 7,50€

Churros with Chocolate 6,50€

Chocolate Coulant with vanilla ice cream <sup>D</sup> 6,90€

Or, would you prefer our famous Gin-Tonic from Barcelona? <sup>F</sup> 12,50€

## DID YOU LIKE THE EXPERIENCE WITH US?



## HELP US AND GIVE US A GOOD REVIEW!

Food additives and preservatives:  
A. Flour improver, C. Lactic acid, D. Preservatives, E. Colorant,  
F. Sulfites, G. Acidulant and antioxidant, H. Hardener,  
I. Stabilizers, J. Acidity checker and emulsifier  
\*Please ask our Staff for Allergen information

## SANGRIA AND VERMUT <sub>F</sub>

Glass Sangria 0,2l 4,90€

Pitcher of Sangria 1L 21€

Vermut (red/white) Corona de Aragón  
PREMIUM 0,15l <sub>F</sub> 4,50€

## BEER

Draft: Estrella Galicia  
0,3l 3,95€ | 0,4l 4,70€

Beer 1906 RESERVA Special Toast  
0,33l (Alc: 6,5%) 4,30€

Beer Estrella Galicia Without Alcohol  
0,33l 3,95€

## SOFT DRINKS

Coca-Cola | Coca-Cola Zero  
0,33l 3,80€

Fanta Naranja 0,33l 3,80€

Apple Spritzer 0,33l 3,80€

Vio Rhubarb BIO 0,3l 3,90€

Vio Lemon BIO 0,3l 3,90€

Apple juice 0,3l 3,80€

Orange juice 0,3l 3,80€

Still Water  
0,25l 3,70€ | 0,75l 5,90€

Water with gas  
0,75l 3,70€ | 0,75l 5,90€

## LIQUEURS

Hierbas de Mallorca  
(Herbs from Mallorca) 5cl 4,50€

Orujo de Hierbas  
(Herbs marc spirit) 5cl 4,50€

Brandy (Spanish Cognac) Carlos I  
Solera Gran RESERVA 5cl 6,50€

Glass of Sweet Moscatel Wine  
5cl <sub>F</sub> 6,50€

Whisky Chivas Regal 12 Years,  
Single Malt 5cl 7,90€

## GIN-TONIC AND COCKTAILS

Gin-Tonic Bombay Sapphire (England)  
with Pepper, a touch of strawberry  
and Thomas Henry Tonic  
(0,3l in balloon glass) 11,90€

Gin-Tonic Hendrick's (Scotland)  
with cucumber, juniper, a touch  
of lime and Thomas Henry Tonic  
(0,3l in balloon glass) 13,90€

Gin-Tonic Monkey 47 (Germany)  
with cinnamon, a touch of  
strawberry and Thomas Henry  
Ginger Tonic  
(0,3l in balloon glass) 14,90€

Gin-Tonic Gin Mare (Spain)  
with Hibiscus in Sirup and Thomas  
Henry Tonic (0,3l in balloon glass) 14,90€

Mojito: Havana Rum, fresh mint,  
lime, sugar and soda 8,90€

Margarita: Tequila, Cointreau  
and lemon juice 8,90€

Caipirinha: Cachaca, lime and  
brown sugar 8,90€

## COFFEE AND TEA (IN CUPS)

Café solo (Espresso) 2,60€

Cortado (Espresso Macchiato) 2,90€

Café con Leche (Cappuccino) 3,20€

Latte Machiato 3,90€

Fresh Mint Tea 2,90€

Fresh Ginger and Lemon Tea 2,90€

Fresh Ginger and Orange Tea 2,90€

## OPEN WINES <sub>F</sub>

Red: 0,20l | 0,50l

House Wine, El Colmado  
(Signature Wine) 6,50€ | 15,90€

Ocho y medio Tinto BIO, Tierra  
de Castilla 7,50€ | 18,50€



White: 0,20l | 0,50l

House Wine, El Colmado  
(Signature Wine) 6,50€ | 15,90€

Beso de Vino Garnacha,  
Cariñena, Aragón 7,50€ | 18,50€



Rosé: 0,20l | 0,50l

Don Aurelio, Valdepeñas  
6,95€ | 16,90€

## RED WINE BOTTLES (0,75l)

El Colmado (House Wine),  
Signature Wine

*Structured, deep, with body and a long finish. Light  
and with temperament 22,70€*

Monasterio de las Viñas,  
Cariñena, Aragón

*It is juicy and rich and fills the mouth with  
flavours of berries and spices 24€*



Ocho y medio Tinto BIO, Castilla  
*Soft pallet with flavours of boysenberry, citrus,  
sweet tannins and a sweet lime end 25,90€*



Llave Real, Rioja

*Sensation of ripe fruit and spicy notes as  
result of the aging process 28€*

Barón de Navarro, Ribera del Duero  
*The palate is broad, tasty and persistent 32€*

Hello World BIO Cabernet  
Franc, Castilla

*Taste of dark red fruit, delicate soft  
tannins and long spicy finish 33€*



Corona de Aragón RESERVA,  
Cariñena, Aragón

*It is a balanced wine with a smooth mid palate  
that does not stop showing its fruity  
essences 38€*



### \*\*\*Our Premium Red Wines\*\*\*

Finca la Estacada 18 meses  
RESERVA BIO, Uclés

*Great integration of fruit and barrel aging  
and a long dry fresh finish 45€*



Secua Cabernet Syrah BIO  
22 meses barrica, Castilla

*Fine and subtle, creamy and fresh, elegant  
and balanced with a long finish 58€*



## WHITE WINE BOTTLES (0,75l) <sub>F</sub>

El Colmado (Hauswein), Signature  
Wein

*Refreshing, light, friendly and with  
a pleasant finish 22,70€*

Beso de Vino Garnacha,  
Cariñena, Aragón

*Fresh, with a mature body and  
background 25,90€*



Lirum Verdejo, Rueda

*Smooth, creamy, tasty and fruity 28€*

Palacio de Oriente Viura, Rioja

*It has a very marked acidity, resulting  
fresh and fruity 32€*

### \*\*\*Our Premium White Wines\*\*\*

Tesouro Segredo,

Albariño, Rias Baixas

*On the palate it is smooth, creamy,  
tasty and fruity 37€*

Anayón Chardonnay,  
Cariñena, Aragón

*Creamy with expressive lime pie  
and honey flavors 45€*



## ROSÉ WINE BOTTLES (0,75l) <sub>F</sub>

Don Aurelio, Valdepeñas

*Intense strawberry and raspberry aromas.  
Fresh, tasty and fruity 23€*

Finca la Estacada Syrah, Uclés

*Long and clean finish 29€*

## CAVA <sub>F</sub>

Glass Cava Divino Oro Brut  
0,1l 5,90€

Bottle Divino Oro Brut  
0,75l, Cataluña

*In the mouth, a well-balanced acidity with the  
alcoholic content is appreciated 28€*

Bottle IMPERIAL Rosado Brut  
0,75l, Cataluña

*Intense on the palate, very balanced  
and in a continuous perlage 39€*

### MAP WITH OUR D.O.:

