



PINTXOS & TOSTAS FROM OUR COUNTER

"Spanish gastronomy at its best"

Pintxos: White Sardine, Anchovy,
Ham, Cheese, Salchichon with
breaksticks and Chorizo ibérico ^D
(Price/unit) 1,95€

Selection of 6 Pintxos ^D 11,50€

Mini-Sandwich of Jamón ibérico ^D
4,90€

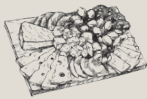
Empanada Gallega ^{D,G}
(Puff pastry with tuna, pepper, egg and onion) 5,90€

Toasted bread with Goat-Cheese,
caramelized onion, walnuts and
balsamic vinegar reduction ^{D,G} 6,90€

Toasted bread with Iberian Pork
Cheeks in Red Wine with a touch of
Chocolate and Lime ^D 12,50€

Toasted bread with Fried egg and
Chorizo ibérico ^D 5,90€

Slice of Tortilla de Patata ^D
(Spanish Omelette) 6,50€



IBERICO-DISHES "EL COLMADO"

"The ones that have made us famous"

Jamón ibérico 100% D.O. ^D
(Most famous cured ham from Spain)
24,90€ | 1/2 14€

Selection of cheeses: Cured from
sheep, Semi-cured, Truffle & Goat ^D
22,80€ | 1/2 13€

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



OUR TAPAS

"Good things, if shared, taste better"

Pa amb tomàquet ^{VEGAN}
(Bread with tomato Cataluña style) 2,90€

Pimientos del Padrón ^{VEGAN}
(Padrón Green-Peppers) 9,50€

Patatas Bravas ^{VEGAN}
(Potatoes with brava sauce and alioli) 8,90€

Puntillas fritas
(Fried cuttlefish) 10,90€

Gambas al ajillo
(Prawns in garlic sauce) 11,90€

Croquettes of Jamón ibérico ^D
(4 units) 9,50€

Croquettes of Cod and Prawn ^D
(with Alioli sauce dip) (4 units) 9,50€

Croquettes of Cabrales-cheese
and walnut ^D (4 units) 9,50€

Pulpo gallego a la brasa (Grilled Octopus
from Galicia with potato and paprika) ^E 12,90€

Chorizo in Cider ^{D, F} 8,50€

Grandma's Pisto Manchego ^{VEGAN}
(Vegetable Ratatouille with aubergines, zucchini,
tomatoes, red peppers and onions)
11€ | with Egg 12,50€



SARTENES DE TORTILLA Y HUEVOS

"Individually fresh prepared"

Tortilla with caramelized onion
(Chef's secret for the perfect Omelette) 11,90€

Creamy Potato, Poached Egg
and Truffle 9,50€

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

Fried eggs (2u) with Chorizo
in crispy potato nest ^D 13,90€



TO CONTINUE SHARING:

"Dale a tu cuerpo alegría Macarena"

Seafood Paella €

(from 2 people) 21€ per person

Paella de Arroz Negro €

(Black Rice with prawns Valencia Style)

(from 2 people) 22,50€ per person

Raf Tomato Salad and Tuna Loins
from Cantabria 10,90€

Grilled Presa ibérica *(Ibérico Pork
loin-shoulder)*, with Sobrasada
from Mallorca 18€



DESSERTS

Crema catalana

(Spanish Crème brûlée) 6,50€

Tarta de Santiago

(Almond cake) € 4,90€

Cheese-cake

(Basque Country Style) € 5,90€

French toast marinated in Baileys
with vanilla Ice Cream _{F,D} 7,50€

Churros with Chocolate 6,50€

Or, would you prefer our
famous Gin-Tonic from
Barcelona? _F 14,90€

DID YOU LIKE THE EXPERIENCE WITH US?



HELP US AND GIVE US A GOOD REVIEW!

OPEN WINES ₣

Red: 0,20l | 0,50l

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

Naxus, Rioja 7,50€ | 18,50€



White: 0,20l | 0,50l

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

Peramor Verdejo, Rueda
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€

Naxus, Rioja

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€

Copaboca, 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) ₣

El Colmado (Hauswein),
Signature Wein

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

Peramor Verdejo, Rueda

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) ₣

Don Aurelio, Valdepeñas

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

Finca la Estacada Syrah, Uclés

Long and clean finish 29€

CAVA ₣

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.:



SANGRIA AND VERMUT _F

Glass Sangria 0,2l 4,90€

Pitcher of Sangria 1L 22€

Vermut (red/white) Izaguirre
0,15l _F 4,50€

BEER

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

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 3,90€

Fanta Naranja 0,33l 3,90€

Apple Spritzer 0,33l 3,80€

Rhubarb BIO 0,3l 3,90€

Apple juice 0,3l 3,80€

Orange juice 0,3l 3,80€

Still Water
0,25l 3,90€ | 0,75l 5,90€

Water with gas
0,25l 3,90€ | 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 _F 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 0,3l 3,50€

Fresh Ginger and Lemon Tea
0,3l 3,50€

Fresh Ginger and Orange Tea
0,3l 3,50€