

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

Bocadillo Jamón Gran Reserva 4

This sandwich is the best proof of why ham is the star dish of Spanish cuisine
7,50€

Bocadillo Jamón ibérico

*****Premium*** 4**

Our classic: you and a baguette of Ibericoham, face-to-face
8,90€

Bocadillo Jamón Gran Reserva

and Cheese (with Jamón Ibérico +1€) 4

Serrano Ham and its closest friend, the cured cheese, join forces to offer you this top bite
8,90€

Ham & Ibérico-Dishes

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

Plate of Jamón ibérico 100% D.O. 4

You will realize why the Spanish cuisines are one of the best in the world
27€

Selection of Cheeses: Cured

sheep cheese, Semicured,

Truffle & Goat (Manchego) 4

An explosion of flavours with our cheeses that are awarded the GOLD prize for being the best cheeses in the world
24,80€

Ibéricos-Mix: Jamón 100% D.O.,

Chorizo, Salchichón & Cheese Selection 4

Lo mejor de cada casa, preparado para tí
28€

Tapas

Tortilla de Patata | Spanish Omelette 4

The classic Spanish dish that cannot miss in an authentic Tapas bar
7,3€

Empanada Gallega

Grandma's puff pastry with tuna, pepper, egg and onion
6,50€

Toasted bread with Flamed Goat cheese, caramelized onion and Walnuts 4

This mix just melts!
7,50€

Toasted bread with Fried egg and Chorizo Ibérico 4

Spanish, simple but everybody loves it
6,80€

Pimientos del Padrón (Padrón Peppers)

The classical Spanish green and  non-spicy grilled peppers
9,80€

Croquettes of Ibérico-ham (6x units)

Prepared as per grandma's recipe
11,50€

Pintxos from our Counter:

white Sardine, Anchovy, Ham, Cheese, Salchichon and Chorizo ibérico 2,3
2,20€ (Price/unit)

Selection of 6 Pintxos

Whether you prefer the sea or the land, this combination offers everything
12,90€

Olives 3

You will smell the olive trees of Andalusia
3,90€

Pa amb tomàquet (Bread with Tomato and Garlic as per Cataluña style)

4,70€

Bread with Alioli Mallorca Style

The boss if from Mallorca and make us have the best Alioli in Berlin
4,70€

Papas Arrugadas with Mojo picón from Canarias

Give a spicy touch to life with our papas
9,80€

Patatas Bravas

The secret is in the sauce
9,80€

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

Not only is it tasty but also addictive
18,90€

Anchovies with roasted peppers ^{2,3,4}

This dish will take you to the Cantabrico Sea
6,90€

White Anchovies with Tomato slices ⁴

*Simply delicious, with natural tomatoes
and virgin olive oil*
6,50€

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

Mediterranean, healthy and natural
10,60€

Gazpacho

(in season from June to September)

*With the freshest ingredients from the garden:
tomatoes, peppers and cucumbers!*
7,50€

Chorizo in Cider

The favourite of Fernando Alonso, from Asturias!
10,50€

Boquerones fritos

Fried Anchovies: crispy and juicy!
9,90€

Gambas al ajillo

Prawns in garlic sauce
14,90€

Fresh Fried squid with Alioli

Andalucia y Olé!
12,50€

Dessert

Tarta de Santiago (Almond Cake) ^{4,5,1}

*Blessed by the apostle St. James, direct
from the Way of St. James*
7,30€

Tarta de Queso Vasca

Typical homemade cake from the Basque Country
7,60€

Crema catalana (Spanish Crème brûlée)

Dale a tu cuerpo alegría, Macarena
6,90€

Hot chocolate with Churros (5 units)

*You remember? You loved it when
you were in Spain!*
7,90€

Glass of Moscatel Dessert Wine

5cl 6,50€

Coffee

Espresso

2,80€

Cortado (Espresso Macchiato)

2,90€

Café con Leche (White Coffee)

3,50€

Cappuccino

3,80€

Carajillo (Coffee with Brandy)

4,20€

BREAKFAST DEAL

10:30 - 11:30

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

Hot chocolate with Churros: **6,90€**

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

Sangria 6

Glass of Sangria

0,2l 6,20€

Pitcher of Sangría

1l 25€

Beer

Draft: Estrella Galicia

0,3l 4,50€ | 0,4l 5,90€

Beer Estrella Galicia

0,33l 4,60€

Beer Estrella Galicia Without Alcohol

0,33l 4,60€

Beer 1906 RESERVA Special

Toast (Alc: 6,5%)

0,33l 4,80€

Aperitif

Vermut (red | white) Espinaler

0,2l 5,50€

Aperol Spritz Mallorca Style

(Canonita, Cava, Soda, Orange)

0,3l 9,80€

Rebujito (Sherry Manzanilla, Sprite)

0,3l 5,90€

Soft Drinks

Coca-Cola | Coca-Cola Zero

0,2l 3,80€

Fanta Orange

0,2l 3,80€

Sprite

0,2l 3,80€

Apple Spritzer | Apple Juice

0,33l 3,90€

Orange Spritzer | Orange Juice

0,33l 3,90€

Water Bad Liebenwerda

with | without gas

0,25l 3,70€ | 0,75l 6,20€



Gin-Tonic

Gin-Tonic Puerto de Indias Raspberry

(Sevilla) in balloon glass

0,3l 11,50€

Gin-Tonic Bombay Sapphire

(England) in balloon glass

0,3l 10,90€

Gin-Tonic Nordés

(Galicia, Spain) in balloon glass

0,3l 13,50€

Gin-Tonic Xoriguer

(Menorca, Spain) in balloon glass

0,3l 10,90€

Liqueur

Hierbas de Mallorca (Herbs from Mallorca)

4cl 4,70€

Orujo (Herbs marc spirit)

4cl 4,90€

Pacharán Etxeko (Sloe liqueur)

4cl 4,70€

Brandy Carlos I

4cl 5,80€

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A GOOD REVIEW!

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Joachimsthaler Straße 10
Rathausstraße 13

info@elcolmado.de

Wine

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

Red Wines 6:

El Colmado (Housewine) Signature Wine

Structured, deep, with body and a long finish.
Light and with temperament

0,15l 6,50€ | 0,5l 19,50€ | 0,75l 25€

Arca de Noé (Rioja)

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

0,15l 6,90€ | 0,75l 28€

Alegria (Ribera del Duero)

Broad, tasty and persistent

0,15l 7,30€ | 0,75l 30€

Casa Mariol Samsó, Terra Alta (Cataluña)

Very creamy on the palate, with a light and
delicious exotic touch at the end

0,15l 7,90€ | 0,75l 33€


Hello World Cabernet Franc BIO (Castilla)

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

0,15l 8,20€ | 0,75l 35€



Gancedo BIO (Mencía) Bierzo

Sweet mouth with volume and round sensation
of persistent sweetness 

0,75l 39€

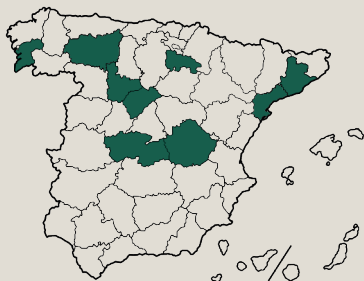
Finca la Estacada 18 meses RESERVA BIO (Uclés)

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

0,75l 47€



OUR D.O.:



White Wines 6:

El Colmado (Housewine) Signature Wine

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

0,15l 6,50€ | 0,5l 19,50€ | 0,75l 25€

Moyorido (Verdejo) Rueda

Fresh, with a mature body and background

0,15l 6,90€ | 0,75l 28€

Oventosela (Godello) Ribeiro

Intense vegan wine. Complex and elegant aroma
with notes of tropical fruit and pineapple


0,15l 7,10€ | 0,75l 29€

Pasaporte Viognier (Castilla)

Intense, Aromatic, Fresh and Fruity

0,15l 7,90€ | 0,75l 34€

Legado del Fraile (Albariño) Rías Baixas

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

0,75l 37€

Rosé Wine 6:

Gea, BIO (Castilla)

Intense strawberry and raspberry aromas.
Fresh, tasty and fruity

0,15l 6,95€ | 0,5l 19,80€ | 0,75l 26€

Cava 6

Cava Roura Brut (Cataluña)

In mouth shows a well-balanced acidity where
the alcoholic content is appreciated

0,1l 6,90€ | 0,75l 29€

Cava Can Xa Rosé (Cataluña)

Intense on mouth, very balanced and in a
continuous perlage

0,1l 7,50€ | 0,75l 32€