



## PINTXOS & TOSTAS FROM OUR COUNTER

*"Spanish gastronomy at its best"*

Pintxos: White Sardine, Anchovy,  
Ham, Cheese, Salchichón  
and Chorizo ibérico <sup>D</sup>

(Price/unit) 2,20€

Selection of 6 Pintxos <sup>D</sup> 12,90€

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

(Puff pastry with tuna, pepper, egg and onion) 6,50€

Toasted bread with Goat-Cheese,  
caramelized onion, walnuts and  
balsamic vinegar reduction <sup>D,G</sup> 7,50€

Toasted bread with Fried egg and  
Chorizo ibérico <sup>D</sup> 6,80€

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

(Spanish Omelette) 7,30€



## IBERICO-DISHES "EL COLMADO"

*"The ones that have made us famous"*

Jamón ibérico 100% D.O. <sup>D</sup>

(Most famous cured ham from Spain)

27€ | ½ 16€

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


24,80€ | ½ 15€

Mixed Ibérico-Dish: Jamón 100%  
D.O., Chorizo, Salchichón and Cured  
Sheep Cheese <sup>D</sup> 28€




## OUR TAPAS

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


Pa amb tomàquet 

(Bread with tomato Cataluña style) 4,70€

Bread with Alioli Mallorca Style 4,70€

Pimientos del Padrón 

(Padrón Green-Peppers) 9,80€

Patatas Bravas 

(Potatoes with brava sauce and alioli) 9,80€

Puntillas fritas

(Fried cuttlefish) 16,50€

Gambas al ajillo

(Prawns in garlic sauce) 14,90€

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

(6 units) 11,50€

Croquettes of Cod and Piquillo-  
Pepper <sup>D</sup> (6 units) 11,50€

Croquettes of Cabrales-cheese  
and walnut <sup>D</sup> (6 units) 11,50€

Pulpo a la brasa (Grilled Octopus with  
potato mousseline and paprika) <sup>E</sup> 18,90€


Chorizo in Cider <sup>D,F</sup> 10,50€

Tortilla with caramelized onion

(Chef's secret for the perfect Omelette) 13,90€

Spectacular Timbale with Sobrasada  
from Mallorca, Eggplant and Gratin  
Goat Cheese 13,50€

Tapa Don Quijote: Iberico Pork  
Cheeks in Rioja Red Wine with sweet  
Potato Parmentier <sup>D</sup> 16,50€

Tapa Picasso: Crispy Eggplant in   
slices on Beetroot Romesco 12,90€

Tapa Dalí: Stewed Chicken in Cava  
sauce with Potatoes and broad  
beans 14,90€



## TO CONTINUE SHARING

*“Dale a tu cuerpo alegría Macarena”*

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

(from 2 people) 23,50€ per person

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

(Black Rice with prawns Valencia Style)

(from 2 people) 24,90€ per person

### Paella with seasonal Vegetables

(from 2 people) 22€ per person

Fried eggs (2u) with Jamón ibérico in crispy potato nest and Truffle reduction <sup>D</sup> 18,90€



## DESSERTS

### Crema catalana

(Spanish Crème brûlée) 6,90€

### Tarta de Santiago

(Almond cake) <sup>E</sup> 7,50€

### Basque Cheesecake

(Basque Country Style) <sup>E</sup> 7,60€

Churros (5 units) with Chocolate 7,90€

Glass of Moscatel Dessert Wine

5cl <sup>F</sup> 6,50€




## LUNCH MENU

Monday to Thursday from 12:00 to 16:00

1x Dish of the following + Drink: 14,90€

Tortilla with caramelized onion

Crispy Eggplant in slices on Beetroot Romesco 

Stewed Chicken in Cava sauce with Potatoes and broad beans

Spectacular Timbale with Sobrasada from Mallorca, Eggplant and Gratin Goat Cheese

Iberico Pork Cheeks in Rioja Red Wine with sweet Potato Parmentier

Fried eggs (2u) with Chorizo in crispy potato nest and Truffle reduction <sup>D</sup>

Toasted bread with Goat-Cheese, caramelized onion, walnuts and balsamic vinegar reduction  
+ Selection of Croquettes (4 units)

Empanada Gallega  
+ Slice of Tortilla de Patata

## 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 <sub>F</sub>

Glass Sangria 0,2l 6,20€

Pitcher of Sangria 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  
0,33l (Alc: 6,5%) 4,80€

## APERITIF

Vermut (red/white) Espinaler  
0,2l <sub>F</sub> 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 Naranja 0,2l 3,80€

Sprite 0,2l 3,80€

Apple Spritzer 0,33l 3,90€

Rhubarb BIO 0,3l 3,90€

Apple juice 0,3l 3,90€

Orange juice 0,3l 3,90€

Still Water Bad Liebenwerda  
0,25l 3,70€ | 0,75l 6,20€

Water with gas Bad Liebenwerda  
0,25l 3,70€ | 0,75l 6,20€



## GIN-TONIC

Gin-Tonic Bombay Sapphire (England)  
with Pepper, a touch of strawberry  
and Thomas Henry Tonic  
(0,3l in balloon glass) 10,90€

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 Puerto de Indias Raspberry  
(Sevilla, Spain) (0,3l in balloon glass) 11,50€

Gin-Tonic Nordés (Galicia, Spain)  
(0,3l in balloon glass) 13,50€

## LIQUEURS

Hierbas de Mallorca  
(Herbs from Mallorca) 4cl 4,70€

Orujo (Herbs marc spirit) 4cl 4,90€

Brandy (Spanish Cognac) Carlos I  
Solera Gran RESERVA 4cl 5,80€

Patxaran Etxeko 4cl 4,70€

## COFFEE AND TEA (IN CUPS)

Espresso 2,80€

Cortado (Espresso Macchiato) 2,90€

Café con Leche (White Coffee) 3,50€

Cappuccino 3,80€

Carajillo (Coffee with Brandy) 4,20€

Fresh Mint Tea 0,3l 4,20€

Fresh Ginger and Lemon Tea  
0,3l 4,20€

## RED WINE

### El Colmado (House Wine), 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€

### La Bien Cercada, Toro

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

0,15l 7,20€ | 0,75l 29€


### Alegra, Ribera del Duero

Broad, tasty and persistent

0,15l 7,30€ | 0,75l 30€


### Casa Mariol Samsó, Terra Alta, (Cataluña)

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

0,15l 7,90€ | 0,75l 33€ 


### Gancedo (Mencía), Bierzo BIO

Sweet mouth with volume and round  
sensation of persistent sweetness

0,15l 8,50€ | 0,75l 38€ 

### Seis de Luberri, Rioja

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

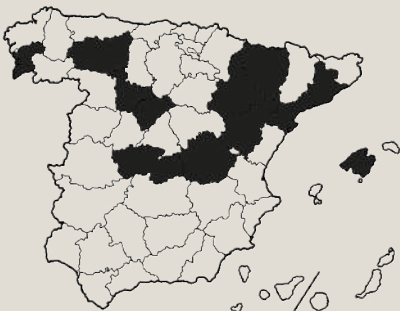
0,75l 47€ 

### Bocins Negre, Priorat BIO

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

0,75l 60€    

## MAP WITH OUR D.O.:



## WHITE WINE

### El Colmado (House Wine), Signature Wein

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€  

### Vineta (Xarello), Penedés


Creamy with expressive lime pie  
and honey flavors

0,75l 47€    

## ROSÉ WINE




### Gea (BIO), Castilla

Intense strawberry and raspberry aromas.  
Fresh, tasty and fruit

0,15l 6,95€ | 0,5l 19,80€ | 0,75l 26€ 

### Finca la Estacada Syrah, Uclés

Long and clean finish

0,15l 7,50€ | 0,75l 31€   

## CAVA

### Cava Roura Brut (Cataluña)

Elegant and moderately persistent aroma on  
mouth, floral and fruity in nature

0,1l 6,90€ | 0,75l 29€

### Cava Can Xa Rosé (Cataluña)

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

0,1l 7,50€ | 0,75l 32€