



PINTXOS & TOSTAS FROM OUR COUNTER

"Spanish gastronomy at its best"

Pintxos: White Sardine, Anchovy,
Ham, Cheese, Salchichón
and Chorizo ibérico _D

(Price/unit) 2,50€

Selection of 6 Pintxos _D 13,50€

Empanada Gallega _{D,G}

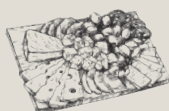
(Puff pastry with tuna, pepper, egg and onion) 7,50€

Toasted bread with Goat-Cheese,
caramelized onion, walnuts and
balsamic vinegar reduction _{D,G} 7,50€

Toasted bread with Fried egg and
Chorizo ibérico _D 6,80€

Slice of Tortilla de Patata _D

(Spanish Omelette) 7,50€



IBERICO-DISHES "EL COLMADO"

"The ones that have made us famous"

Jamón ibérico 100% D.O. _D

(Most famous cured ham from Spain)

27€ | ½ 16€

Selection of cheeses: Cured from
sheep, Semi-cured, Truffle & Goat _D

24,80€ | ½ 15€

Mixed Ibérico-Dish: Jamón 100%
D.O., Chorizo, Salchichón and Cured
Sheep Cheese _D 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) 10,80€

Patatas Bravas 

(Potatoes with brava sauce and alioli) 10,80€

Puntillas fritas

(Fried cuttlefish) 16,50€

Gambas al ajillo

(Prawns in garlic sauce) 14,90€

Croquettes of Jamón ibérico _D

(5 units) 12,50€

Croquettes of Cod and Piquillo-
Pepper _D (5 units) 12,50€

Croquettes of Cabrales-cheese
and walnut _D (5 units) 12,50€

Pulpo a la brasa (Grilled Octopus with
potato mousseline and paprika) _E 18,90€

Chorizo in Cider _{D, F} 11,50€

Tortilla with caramelized onion

(Chef's secret for the perfect Omelette) 14,90€

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 _D 17,50€

Tapa Picasso: Crispy Eggplant in 
slices on Beetroot Romesco 14,90€

Tapa Goya: Madrid-style fried
chicken wings (+Separate dips of BBQ sauce
and honey mustard sauce) 12,50€



TO CONTINUE SHARING

"Dale a tu cuerpo alegría Macarena"

Seafood Paella ^E

(from 2 people) 23,50€ per person

Paella de Arroz Negro ^E

(Black Rice with prawns Valencia Style)

(from 2 people) 24,90€ per person

Paella with seasonal Vegetables ^E

(from 2 people) 22€ per person



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



DESSERTS

Crema catalana

(Spanish Crème brûlée) 6,90€

Tarta de Santiago

(Almond cake) ^E 7,50€

Basque Cheesecake

(Basque Country Style) ^E 7,60€

Churros ^(5 units) with Chocolate 7,90€

Glass of Moscatel Dessert Wine

5cl ^F 6,50€



LUNCH MENU

Monday to Thursday from 12:00 to 15:00

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

Tortilla with caramelized onion

Crispy Eggplant in slices on
Beetroot Romesco



Madrid-style fried chicken wings

(+Separate dips of BBQ sauce and honey mustard sauce)

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 ^D

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 ₣

Glass Sangria 0,2l 6,20€

Pitcher of Sangria 1L 25€

BEER

Draft: Estrella Galicia
0,3l 4,80€ | 0,4l 5,90€

Beer Estrella Galicia 0,33l 4,90€

Beer Estrella Galicia Without Alcohol
0,33l 4,90€

Beer 1906 RESERVA Special Toast
0,33l (Alc: 6,5%) 5,10€

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 7,50€

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 4,90€

Orujo (Herbs marc spirit) 4cl 4,90€

Brandy (Spanish Cognac) Carlos I
Solera Gran RESERVA 4cl 5,90€

Patxaran Etxeko 4cl 4,90€

COFFEE AND TEA (IN CUPS)

Espresso 3€

Cortado (Espresso Macchiato) 3,20€

Café con Leche (White Coffee) 3,80€

Cappuccino 3,90€

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 6,80€ | 0,5l 20€ | 0,75l 26€

Arca de Noé, Rioja

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

0,15l 7,20€ | 0,75l 30€

La Bien Cercada, Toro

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

0,15l 7,50€ | 0,75l 32€

Alegria, Ribera del Duero

Broad, tasty and persistent

0,15l 7,60€ | 0,75l 34€

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 8€ | 0,75l 37€ 

Gancedo (Mencía), Bierzo BIO

*Sweet mouth with volume and round
sensation of persistent sweetness*

0,15l 8,50€ | 0,75l 40€ 

Seis de Luberrí, Rioja

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

0,15l 9€ | 0,75l 48€ 

Bocins Negre, Priorat BIO

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

0,15l 9,80€ | 0,75l 61€   

MAP WITH OUR D.O.:



WHITE WINE ^F

El Colmado (House Wine), Signature Wein

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

0,15l 6,80€ | 0,5l 20€ | 0,75l 26€

Moyorido (Verdejo), Rueda

Fresh, with a mature body and background

0,15l 7,20€ | 0,75l 30€

Oventosela (Godello), Ribeiro

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

0,15l 7,50€ | 0,75l 32€ 

Pasaporte Viognier, Castilla

Intense, Aromatic, Fresh and Fruity

0,15l 8€ | 0,75l 35€

Legado del Fraile

(Albariño), Rías Baixas

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

0,15l 8,50€ | 0,75l 39€ 

Vineta (Xarello), Penedés

*Creamy with expressive lime pie
and honey flavors*   

0,15l 9€ | 0,75l 48€

ROSÉ WINE ^F

Gea (BIO), Castilla

Intense strawberry and raspberry aromas.

Fresh, tasty and fruit

0,15l 7,20€ | 0,5l 21€ | 0,75l 29€ 

CAVA ^F

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€