

Cold tapas, Salads and Vegetables

Marinated sardine with seaweed crisp	3,75€
Imperial anchovy	2,20€
Small marinated salmon fillet (unit).....	1,50€
Traditional Spanish potato salad with tuna or octopus	4,50€
Salmorejo (thick cold tomato soup)	4,50€
Mussels in pickled sauce (4 units)	4,50€
Burrata cheese with cherry tomato and pesto sauce	8,50€
Quinoa poke bowl with salmon, pineapple and edamame	9,50€
Chicken Caesar salad	9,00€
Goat cheese salad with avocado, walnuts and raisins	9,50€
Duck ham salad, nuts and cheese of choicer	9,50€
Baby broad beans with mushrooms and poached egg	7,50€
Grilled artichokes with serrano ham	7,50€
No wok with vegetables, chicken and sweet and sour sauce	8,00€

Toasted bread slices and Cheeses

Caponata toasted bread slice (anchovies, Sicilian vegetable stew and pine nuts)	8,50€
Mini grilled foie toasted bread slice with figs	4,50€
Smoked pomfret toasted bread slice, hummus, lamb's lettuce, cashew and Japanese mayo	8,50€
Larded meat toasted bread slice with torta del Casar cheese or homemade pâté	8,50€
Smoked codfish toasted bread slice with salmorejo (thick cold tomato soup)	8,50€
Tapa of emborrado Payoyo cheese (Payoya goat)	4,50€
Tapa of truffle cheese (sheep cheese with truffle)	4,50€
Tapa of Manchego cured cheese (sheep cheese)	4,50€
Tapa of spicy Ocaña cheese, cured in lard (goat, sheep and cow cheese)	4,50€

Rices, Eggs and Pastas

Socarrat black rice (crispy crust rice)	8,50€
Creamy rice with carrillada (braised pork cheeks) and Parmesan cheese	8,50€
Small pan of fried eggs with broken yolk and serrano ham ..	8,00€
Whitebaits with smoky grilled vegetables and egg	9,00€
Grilled gyoza	6,00€
Mushroom and boletus cannelloni with Tartufata sauce ..	6,50€
Noodles with vegetables	8,50€
Salvia pasta filled with beef and blue Payoyo cheese sauce ..	5,00€

Variety of dishes

Brioche bread with beef and vegetables	7,00€
Cod fritters with basil mayo	6,50€
Spanish blood sausage rolls with pear Chutney	5,50€
Papas bravas (crispy fried potatoes with spicy brava sauce)	7,50€
Homemade pâté	5,50€
Apple and goat cheese foie ingot	9,50€
Chicken wings with yakitori sauce	4,50€
Lagrimitas de pollo (fried chicken cubes) . 5,00€	9,50€
Montadito Caponata (open-faced small bread roll with iberian pork shoulder, serrano ham and Caponata sauce)	5,50€
Croquettes (ask the server for options) 4,00€	8,00€
Bao bread	5,50€
Flamenquín (fried roulade) stuffed with dried meat and Brie cheese	6,50€
Eggplant and meat lasagn	6,50€
Fried wontons wrapped with prawns, cheese and serrano ham	6,00€

Fish

Confit cod with piquillo pepper sauce	7,50€
Salmon tartare (with optional guacamole)	11,00€
Tuna tartare (with optional guacamole)	12,00€
Grilled swordfish dices with Japanese mayo	5,50€
Tuna ceviche with passion fruit tiger's milk.....	8,50€
Shrimp taco with guacamole, jumbo shrimp and Sriracha sauce	5,50€
Grilled scallop with black garlic alioli sauce (made with mayo and garlic) and lentil salad	7,50€
Fried anchovies	5,50€
Mini tuna burger	5,00€
Crispy soft-shell crab XL	9,50€
Squid meatballs in manzanilla sauce	4,50€
Tuna tataki	12,00€

(we follow the pevention rules of anisakis)

Meats

Suckling pig chicharrón (deep-fried pork rind)	7,50€
Beef carpaccio with Parmesan cheese, fried corn and truffle oil	8,50€
Iberian pork tenderloin puffy pastry with caramelized onions and pepper sauce	9,50€
Lamb meatballs	7,50€
Rib sandwich with rye bread	7,50€
Argentinian veal tenderloin	22,00€
Iberian pork shoulder tataki	16,00€
Beef sirloin	20,00€
Grilled duck breast	14,00€
Red curry chicken with quinoa	8,00€
Moroccan style free-range chicken couscous	8,00€
Mini beef burger	5,50€
Cola de toro (Spanish bull tail stew) timbale	7,00€
Carrillada (braised pork cheeks)	7,00€
Beef steak tartare with egg yolk	20,00€

Cakes

Torrija (traditional Spanish style French toast) with coconut milk and ice cream	(half) 4,50€ (whole) 6,50€
Signature crêpe (Nutella, banana and ice cream)	4,80€
Banana dessert with toffee, cream cheese and honey roasted peanuts	4,80€
Cheesecake	4,80€
Nutella and white chocolate spread cake	4,80€
Cookie cake	4,80€
Carrot cake	4,80€
Dark chocolate brownie with vanilla ice cream	4,80€
White chocolate brownie with chocolate ice cream ...	4,80€
Lemond mousse	4,80€
Homemade sponge cake	3,50€

Olives: 1,00€

Service charge per person: 1,00€

Gluten-free bread and snacks service: 1,50€

Check our allergen menu

All prices include VAT





la caponata

D.O. NATIONAL WINES

Glass Bottle

Petit Pitacum

D.O. Cádiz, Crianza (barrel-aged wine), grape varieties: Merlot 70%, Syrah 15% and Petit Verdot 15% 3,20€ 17,00€

Botas de Barro

D.O. Almansa, aged for 6 months in oak barrel, Tintorera Garnacha grape 18,00€

Cincoconscient Les Cousins

D.O. Priorat, grape varieties: Carinyena, Cabernet Sauvignon, Merlot, Syrah, Viognier and black and white Garnachas 18,00€

Habla Del Silencio

D.O. Extremadura, Crianza (barrel-aged wine), grape varieties: Syrah, Cabernet Sauvignon, Tempranillo and Cabernet Fran 20,00€

Garum

D.O. Cádiz, Crianza (barrel-aged wine), grape varieties: Merlot 70%, Syrah 15% and Petit Verdot 15% 20,00€

WINES

D.O. RIOJA WINES

Glass Bottle
2,80€ 16,00€

Red house wine

22 Pies

Crianza (oak aged wine), 100% Tempranillo grape 3,20€ 17,00€

Ramón Bilbao

Crianza (barrel-aged wine), 100% Tempranillo grape 3,60€ 18,00€

Corriente

Cosecha (vintage wine), grapes: Garnacha, Graciano, Monastrell and Tempranillo 18,00€

Paco Garcia

Crianza (barrel aged wine), grapes: 90% Tempranillo and 10% Garnacha 18,00€

Herrigoia

Ecological wine, grape varieties: Tempranillo, Viura and Malvasía 18,00€

D.O. RIBERA WINES

2,80€ 16,00€

Red house wine

Mellor

Cosecha (vintage wine), Tempranillo 100% grape 3,20€ 17,00€

Claus

Cosecha (vintage wine), Tempranillo grape 3,60€ 18,00€

Pruno

Crianza (barrel-aged wine), grapes: 90% Tempranillo and 10% Cabernet Sauvigno 20,00€

Trompo

Cosecha (vintage wine), Tempranillo grape 3,20€ 16,00€

WHITE WINES

Glass Bottle

White house wine (Verdejo) 3,20€ 16,00€

El Novio Perfecto

(semi-sweet, grapes: Moscatel and Viura) 3,20€ 17,00€

Ae Frizzante

(Frizzante, grapes: Viura and Moscatel) 3,20€ 17,00€

Hashtag

(Extremeño, semi-sweet, grape: 100% Macabeo) 3,20€ 17,00€

Albariño de la casa

..... 3,60€ 18,00€

Dr. Coosen

(Riesling grape) 18,00€

Mellor

(Rueda verdejo) 3,60€ 18,00€

Perro verde

(Rueda verdejo) 20,00€

Javier Sanz

(Rueda verdejo) 18,00€

Abadia

(Albariño) 18,00€

Manzanilla, Tío Pepe, Canasta,

Pedro Ximénez, Alfonso, Solera 2,50€ 15,00€

DRINKS

Soft drinks 1,90€

Small draft beer 1,50€

Large draft beer 2,30€

Bottled beer 2,80€

(Radler, sin gluten, Reserva, Heineken 00, Ladrón)

Water 1,80€

Sparkling water 2,00€

Acuario / Nestea 2,00€

Juices, flavoured milkshakes 1,60€

Bifrutas (milk and fruit juice) 2,20€

Summer red wine 2,20€

Casera blanca individual 2,20€

Shots 2,00€

Liqueurs 3,50€

Mixed drinks (mini) / Mixed drinks Premium (mini) 3,50€ 4,00€

Mixed drinks / Mixed drinks Premium 6,00€ 7,00€

Red Bull 2,00€

Coffee and infusions 1,50€

Bulk teas 2,00€

Milkshakes 1,60€

Natural orange juice 2,20€ 2,80€

Natural juice 3,50€