



SPANISH SPECIALTIES RESTAURANT

SELECTION OF OUR DISHES

ALL OUR BBQ DISHES ARE PREPARED AT OUR "JOSPER" CHARCOAL BBQ

SOUPS

GAZPACHO OF SWEET SPANISH TOMATOES
SPANISH FISHSOUP MUSSELS-SHRIMPS-COD

PINTXOS / APPETIZERS

SMOKED SALMON HANDCUT-DILL MAYO-2 PI
GOATCHEESE GRILLED-ACASIA HONEY-2 PI
RUSA SALAD SPANISH POTATO-MACKEREL-SALAD
TUNA TARTAR SAHIMI AA QUALITY-SOJA-SPICY-2 PI
CARPACCIO BEEF TENDERLOIN-ACETO GLACE-OLD CHEESE-2 PI
CROQUETTES PATA NEGRA
OYSTER GALICIA P/PI
ANCHOVY MARINATED "CANTABRIA"AAA" QUALITY

PATA NEGRA COLD CUTS

EL IBERICO SPANISH CURED MEAT AND MANCHEGO CHEESE
PATA NEGRA HAM 36 MNTH CURED-THINLY SLICED

MEAT DISHES

BEEF STEW 24 H SLOW COOKED, ANDALUCIAN STYLE
MEATBALLS HANDMADE-PURE SPANISH TOMATO SAUCE
CHICKEN CATALAN STYLE-BBQ
BEEF TENDER LOIN MARINATED MEDIUM-A LA PLANCHA
SAUCAGES CATALAN ROMESCO-BBQ
PORC LOIN SKEWER "MORUNO"-BBQ-200 GR
SPARE RIBS SOJA-BRANDY GLACE-BBQ
RIB EYE BLACK PEPPER SAUCE-250 GR-BBQ
SECRETO IBERICO FILLET OF THE IBERICO PIG-BBQ
LAMB COTELETTES GARLIC-PARSLEY MARINATED-BBQ

VEGETARIAN DISHES

MUSHROOMS GRILLED-GARLIC-PARSLEY-BLACK TRUFFLE
PADRON PEPPERS GALICIA-FRIED IN OLIVE OIL-MALDON SEASALT
MANCHEGO CHEESE D.O.P. 12 MNTH CURED-SWEET SPANISH SIDES
BURRATA ESPAÑOLA SALAD-SWEET TOMATOES-PEDRO XIMENEZ SYRUP
TORTILLA ESPAÑOLA PREPARED AT THE MOMENT-UNION CONFIT-POTATOES-CREAMY BAKED
ARTICHOKES CRISPY FRIED-ROMESCO SAUCE-AIOLI



FISH, SHELL AND CRUSTACEAN DISHES

- CALAMARI A LA ROMANA** MEDETERANIAN SEA CATCH
- GAMBAS AL AJILLO HANDPEELED** "WHITE GAMBAS WILD CATCH" 6 PI
- GAMBAS A LA PLANCHA** IN SHELL BIG "WHITE GAMBAS WILD CATCH" 6 PI
- MUSSELS** DAILY FRESH "ZEELAND" MARINERA SAUCE
- CLAMS** IN A BASQUE GARLIC SAUCE
- HAKE FILET** FROM THE OVEN-MEDETERANIAN GRILLED VEGETABLES
- COD** CRISPY BAKED-BRAVA SAUCE
- SARDINES** FROM MALAGA-BBQ
- OCTOPUS** GRILLED GALICIAN STYLE
- TURBOT** BBQ-500-600 GR-GARLIC BUTTER-30 MIN PREP TIME

SIDE DISHES

- SPANISH BREAD** HOMEMADE AIIOLI
- CATALAN TOAST** TOMATO AND VIRGIN OLIVE OIL
- SPANISH MIXED SALAD** TOMATO-SPANISH ONION-CUCUMBER-GREEN SALAD-OLIVES
- BRAVA POTATOES** FRIED ORIGINAL BARCELONA BRAVA STYLE
- FRENCH FRIES HANDCUT** HOMEMADE MAYO
- OLIVES** MANZANILLA ANDALUCIA

PAELLA Y PASTA

- AUTHENTIC SPANISH PAELLAS FROM 1 PERS AND MORE,
PREPERATION TIME 40 MIN, ORIGINAL PREPARED ON CHARCOAL
- VALENCIANA** CHICKEN-RABBIT THE CLASSIC VALENCIAN PAELLA
- MIXTA** CHICKEN-SHRIMPS-COD, MUSSELS-CALAMARI
- POLLO** BIO CHICKEN
- VEGETARIANO** ZUCHINI-TOMATOES-ARTICHOKES-GRILLED BELLPEPPER
- NEGRA** CUTTLEFISH-BLACK RICE PAELLA-PEALED SHRIMPS-COD-MUSSELS
- PESCADO** COD-SHRIMPS-CALAMARI-MUSSELS
- FIDEUA** CATALAN SEAFOOD PASTA

DESSERTS

- DAMA BIANCA** VANILLA ICECREAM WITH HOMEMADE CHOCOLAT SAUCE
- CREMA CATALANA** CATALAN CRÈME-BURNED SUGAR-THE CATALAN DESSERT
- CHURROS** HOMEMADE CHOCOLAT SAUCE
- TARTA LA VINA** BASQUE BURNED CHEESECAKE
- LA PIÑA** PINEAPPLE BBQ-ICECREAM PECAN NUTS-MAPLE SYRUP
- COCKTAIL** DESSERT-ESPRESSO LICOR 43-CACAO
- QUESOS** SELECTION OF SPANISH CHEESES