

NEXT DOOR SPANISH CAFE como en casa

To better enjoy our paellas please allow us at least 30 minutes to prepare them.

Mar y Montaña Seafood and chicken	36
Negra Squid ink with calamari and clams	36
Cangrejo Soft shell crab	36
Cerdo y Setas 숙구 Ibérico pork collar and wild mushrooms	38
Verduras ♥ Mixed vegetables	30

Jamon Iberico (50g) ← 100% acorn-fed cured Spanish ham	32
Charcuterie Platter 🖼 Chef's selection of Spanish cold cuts and cheeses	36
Pan con Tomate ♥ Toasted cristal bread with freshly grated tomatoes	9
Piquillos Rellenos () Piquillo peppers stuffed with chorizo	16
Alcachofas con Romesco Grilled artichoke with romesco and hazelnut	18
Croquetas Caseras Homemade croquettes (3 pieces)	11
Patatas Bravas 🌾 😩 Crispy potatoes with brava and alioli sauce	14
Chips de Berenjena con Miel 🌾 😩 Eggplant chips with honey and pine nuts	16
Pimientos del Padrón	15
Tortilla de Patatas ♥ Traditional Spanish omelette with piquillo peppers and alioli sauce	13
Coles de Bruselas 🌾 🖐 Brussels sprouts with honey and paprika	14
Tartar de Salmon Salmon tartar with coconut ajoblanco and chilli oil	22
Calamares a la Andaluza Fried baby calamari with lime mayonnaise	16
Gambas al Ajillo Argentinian king prawns in garlic and paprika EVOO with foccacia	24

36	Fried pork belly with roasted garlic purée and apple fennel salad	
9	Montadito de Cerdo 숙구 Ibérico pork sliders with romesco and Padrón peppers	16
16	Costillar de Ternera Coffee marinated slow-cooked beef short ribs with carrots	26
18	Lubina con Almejas Pan-seared seabass with clams and beans stew	34
11 14	Rulada de Pollo Stuffed chicken roulade with spinach, mushroom and porcini sauce	24
16	Txuleton (400g) Black Angus ribeye with piquillo peppers	68
15	Costillas de Cerdo (400g) 💢 Spanish pork ribs in quince BBQ sauce	36

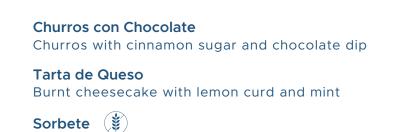
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12

14

7

Cochifrito 🖼



Spanish octopus with confit potatoes, paprika

34

Lemon sorbet

Pulpo a la Gallega

and EVOO