

# food

## Hot pintxos

<b>Empanada</b> .....	2,50
with creamcheese and jalapeños	
<b>Spicy Empanada</b> .....	2,50
with spicy beef	
<b>Fried chorizo</b> .....	2,95
With chimichurri mayonaise	
<b>Chorizo croquette</b> .....	2,95
with mayonnaise of serrano	
<b>Fried quail egg</b> .....	2,95
with bacon and truffle-mayonnaise	
<b>Fried bun</b> .....	3,50
with duck confit and hoisin sauce	
<b>Slider</b> .....	3,50
mini burger	
<b>Grilled green asparagus</b> .....	3,50
with Camembert	
<b>Fried dates</b> .....	3,95
with bacon and duck liver mousse	
<b>Baked salmon fillet</b> .....	3,95
with salsa verde	
<b>Fried beef sirloin</b> .....	3,95
with garlic butter sauce	

## Small dishes

<b>Gazpacho</b> .....	3,50
with basil, olive oil and cucumber	
<b>Patatas bravas</b> .....	4,00
with smoked sweet pepper-mayonnaise	
<b>Pan con tomate</b> .....	4,50
<b>Arroz negro</b> .....	5,50
black rice with seafood	
<b>Fried tortilla</b> .....	5,50
with aioli	
<b>Fried seasonal vegetables</b> .....	5,50
<b>Manchego cheese salad</b> .....	7,50
with avocado, black olives, roasted sweet peppers, red onion, bulls blood lettuce and dressing of Pedro Ximénez	
<b>Gambas al ajillo</b> .....	9,50
fried shrimps in olive oil with garlic and chorizo	
<b>Hamburger</b> .....	9,50
with mayonnaise of serrano, onion, cheddar, jalapeños and little gem	
<b>Fried beef sirloin</b> .....	9,50
with seasonal vegetables, Szechuan pepper and garlic butter sauce	

## Platters

**Cheese platter | five different cheeses** 14,00  
**Jamón Ibérico de Belotta platter | 100 gr.** 18,95  
**Dessert platter | five different desserts** 12,50

*Mixed cold pintxos platters  
as chosen by the chef*

<b>Mixed platter 10 pieces</b> .....	22,95
<b>Mixed platter 15 pieces</b> .....	33,95
<b>Mixed platter 20 pieces</b> .....	44,95

*Mixed hot pintxos platters  
as chosen by the chef*

<b>Mixed platter 3 pieces</b> .....	9,00
<b>Mixed platter 5 pieces</b> .....	16,50
<b>Mixed platter 10 pieces</b> .....	32,50

# wine & beer

## Vino blanco

<b>Macabeo</b> .....	3,90	20,00
Utiel Requena, Vino Embeleso Blanco		
<b>Verdejo</b> .....	4,50	24,00
Rueda, Nebla		
<b>Albariño</b> .....	5,25	28,00
Rias Baixas, Con un par		
<b>Chardonnay</b> .....	-	25,00
Valencia, Hoya de Cadenas		
<b>Sauvignon Blanc &amp; Verdejo</b> .....	-	30,00
Valencia, Hoya de Cadenas		

## Vino rosado

<b>Bobal</b> .....	3,90	20,00
Utiel Requena, Vino Embeleso Rosado		

## Vino tinto

<b>Tempranillo</b> .....	3,90	20,00
Utiel Requena, Vino Embeleso Tinto		
<b>Bobal Tinto</b> .....	4,50	24,00
Valencia, Bo		
<b>Tempranillo</b> .....	5,00	27,50
Rioja Crianza, Coto Vintage		
<b>Cuvee Tinto</b> .....	-	25,00
Valencia, Hoya de Cadenas		
<b>Garnacha &amp; Tempranillo</b> .....	-	30,00
Rioja, La Vendimia		

## Cava

<b>Macabeo</b> .....	5,00	30,00
Valencia, Hoya de Cadenas		

## Beer

### Draft

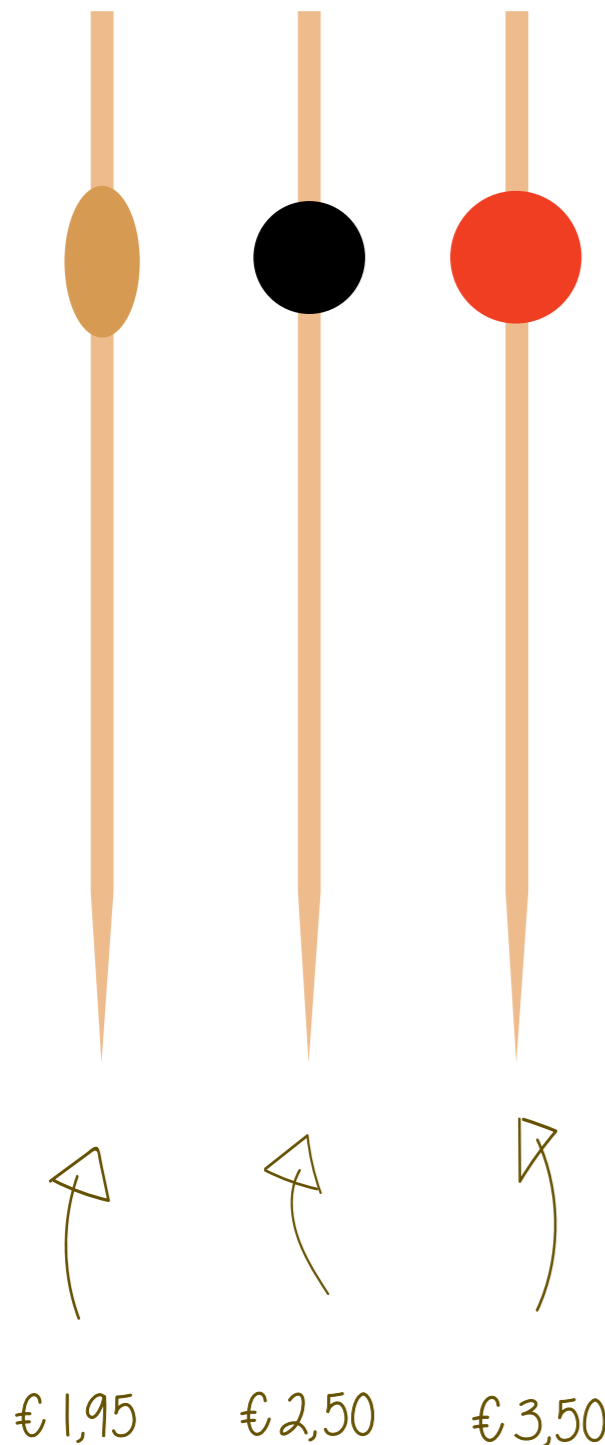
<b>Heineken</b> 2,40 (0,18L) 2,70 (0,23L) 5,20 (0,50L)	
<b>Cruzcampo</b> .....	2,70 (0,18L) 4,00 (0,35L)
<b>Alhambra Reserva 1925</b> .....	5,50 (0,33L)
<b>Mahou Negra</b> .....	4,90 (0,33L)

### Bottle

<b>Mahou Negra</b> .....	5,00
<b>San Miguel Especial</b> .....	4,00
<b>San Miguel Radler</b> .....	4,50
<b>San Miguel Fresca</b> .....	5,00
<b>Alhambra Reserva 1925</b> .....	5,75
<b>Petricor gluten free IPA 6%</b> .....	5,20
<b>Mataelefantes Wheat IPA 6,5%</b> .....	5,20
<b>Ponent Roots Pale Ale 4,5%</b> .....	4,80
<b>Heineken 0.0</b> .....	3,00

## Get Spanish!

	gls	0,5L	1L	1,3L
<b>Red Sangria</b> .....	5,50	10,00	17,50	21,50
<b>White Sangria</b> .....	5,50	10,00	17,50	21,50
<b>Tropical Sangria</b> .....	5,50	10,00	17,50	21,50
<b>Winter Sangria</b> .....	5,50	10,00	17,50	21,50
<b>Tinto de Verano</b> .....	5,50	10,00	17,50	21,50
<b>Agua de Valencia</b> .....	5,50	10,00	18,00	21,50



# drinks

## Cocktails

**Mojito (strawberry)** ..... 8,50

Bacardi Oro rum, fresh lime juice, sugar syrup and fresh mint

**Caipirinha (passionfruit)** ... 8,50

Fresh lime parts, sugar and Cachaca 51

**Old Fashioned (bourbon or rum)** ..... 9,50

Bulleit bourbon or licorice infused rum, Angostura bitters, sugar syrup and an orange peel

**Negroni** ..... 9,50

Bombay Sapphire gin, Campari, Martini robino

**Dark & Stormy** ..... 8,50

Goslings black seal rum, fresh lime juice and ginger beer

**Moscow Mule** ..... 8,50

42 Below vodka, fresh lime juice, ginger beer and Angostura bitters

**Paloma** ..... 8,50

Calle 23 tequila, San Pellegrino pompelmo and fresh grapefruit

**Spanish Breakfast** ..... 8,50

Torres brandy, maple syrup and fresh strawberry

**Blood and Passion** ..... 8,50

42 Below vodka, vanilla syrup, fresh passion fruit and San Pellegrino Aranchata rossa

**Cuba Libre** ..... 9,50

El Dorado 12 rum, fresh lime juice, sugar syrup and coke

**Beergarita** ..... 8,50

Calle 23 tequila, fresh lime juice, agave syrup and Spanish beer

**Fresa Real** ..... 8,00

Fresh strawberry purée and cava

**Mula del Sur** ..... 8,50

Zubrowka grass vodka, cucumber, sugar syrup, fresh lemon juice and ginger beer

**Long and Crispy** ..... 8,50

De Kuyper triple sec, white chocolate liqueur, fresh lime juice and San Pellegrino limonata

**Gin Basil Smash** ..... 9,50

Rutte celery gin, basil leaves, fresh lemon juice, sugar syrup and tonic

## Gin selection

**Bombay Sapphire** ..... 5,00

Sweet, aromatic with citrus and juniper. Garnished with a lemon peel and juniper berries.

**Bobby's** ..... 6,00

Bold and unique spices with citrus and more light floral notes abound. Garnished with an orange slice and cloves.

**Loopuyt Gin** ..... 6,00

A clean balance of spice and fruit. Garnished with lemon grass.

**Gin Mare** ..... 7,00

Citrus zest, tart juniper, coriander, rosemary thyme and berries. Garnished with basil and rosemary.

**Nordes Atlantic Galician** ..... 8,00

Less Juniper and more floral with an open pallet. Garnished with mint and cardamom.

**Hendrick's** ..... 7,00

Consists of flowers, roots, fruits, and seeds from the world over. They function to complement and set the stage for the delicious duet of infusions: rose petal and cucumber.

**Fever-Tree Indian tonic** ..... 3,00

