

Paellas

From min. 2 person (aprox 35 min.)

PAELLA SETAS SALVAJES <i>Vegetarian paella with wild mushrooms</i>	   	20 / pp.
PAELLA TRADICIONAL <i>Traditional Spanish paella with seafood</i>	  	22 / pp.
PAELLA DE CARNES <i>Rich paella with pork, smoked bacon, and chorizo</i>	  	22 / pp.

Bites

MANCHEGO CHEESE <i>Aged Manchego cheese garnished with olive oil & thyme</i>		11.5
JAMÓN DE BELLOTA 5 JOTAS (80GR) <i>Finely sliced acorn-fed Iberian ham with a deep nutty flavour</i>	 	18
PAN CON SALSA <i>Toasted bread with homemade Alioli + Speciale boter €3</i>	 	9.5
PANTUMACA <i>Crispy bread rubbed with tomato, Parmesan, garlic, and a touch of olive oil</i>		9.5
PINCHO <i>Chef's pincho, CHOICE OF meat, fish or vegetarian</i>		4.5/ piece

chef borrelplank

A composition of variety of meats and cheeses, served with nuts and olives

25

Tapas Carne

PINCHOS MORUNOS <i>Marinated chicken skewers with aromatic spices, served with salad</i>	 	14
SUCADE Y ESPUMA DE JALAPEÑO <i>Slow-cooked sucade with jalapeño foam</i>	 	19
CROQUETAS DE JAMON PATA NEGRA <i>Homemade croquettes with Pata Negra ham, served with aioli. (3 pieces)</i>		9
TORREZNOS EN SALSA VERDE (100GR) <i>Crispy pork belly with a green parsley and lemon sauce</i>	  	12

CHORIZOS A LA MIEL (70 GR) <i>Spiced chorizo glazed with warm honey</i>	  	11.5
SOLOMILLO IBERICO EN SALSA DE PIMIENTA VERDE <i>Grilled pork sirloin with cognac green pepper sauce</i>	 	17.5

Tapas Pescado

CHEVICHE DE ATÚN <i>Citrus-marinated tuna with coriander, lime, and red onion</i>	  	15
FILETES DE MERLUZA CON CRUJIENTE DE AJO <i>Grilled hake fillet served with crunchy garlic</i>	  	15.5
PULPO A LA GALEGA <i>Grilled octopus on creamy mashed potatoes with a mild pil-pil sauce</i>	 	18.5
GAMBAS AL AJILLO <i>Garlic shrimp sautéed in house-made chili oil</i>	  	12
CALAMARES FRITOS (120 GR)	 	14
OSTRAS CON GAZPACHO AMARILLO	  	6/ piece

Tapas Vegetarianos

PATATAS BRAVAS <i>Crispy potatoes with brava sauce and aioli (optional without aioli)</i>	   	8.5
SALMOREJO <i>A typical Spanish cold soup made with tomato, watermelon, and mint</i>	   	8.5
ENSALADA DE BURRATA <i>Burrata salad made with tomato, arugula, and freshly made pesto</i>		18
TORTILLA CON TRUFA <i>Soft Spanish potato omelette with truffle + Manchego cheese 2-, + Serrano Ham 2-,</i>	  	13.5
PIMIENTOS DEL PADRON <i>Roasted carrots with chili oil and a fresh mint yogurt sauce</i>	   	10.5
ZANAHORIAS CON CHILLI	 	12.5
QUESO DE CABRA ASADO <i>Goat cheese out of the oven served with honey and blueberries</i>		16

Postres

LA PLANTA		10
<i>Creamy mousse with banana-caramel and crumble</i>		
TARTA DE SANTIAGO Y MANDARINA	🌱	10
<i>Almond and mandarin cake served with homemade ice cream</i>		
MILHOJAS DE CHOCOLATE	🌱	10
<i>Extra crunchy puff-pastry with chocolate mousse and raspberry jam</i>		

Sodas

Thomas Henry Bitter Lemon	4.2
Thomas Henry Ginger Ale	4.2
Thomas Henry Ginger Beer	4.2
Thomas Henry Pink Grapefruit	4.2
Thomas Henry Mystic Mango	4.2

Cognac

50ml

Remy Martin VSOP	11.5
Remy Martin 1738	16
Remy Martin XO	42.5

Liquor

50ml

Frangelico	5
Tia Maria	5
Baileys	5
Grand Marnier	7
Disaronno Amaretto	5
Dutch Cacao	8
Limocello	5

Whisky

50ml

Lagavulin 8 yo.	14
Lagavulin 16 yo.	17.5
Highland Park 12 yo.	10
Talisker 10	10
Nomad	7
Michter's Bourbon	12.5
Sazerac Rye	11
Monkey Shoulder	7
Nikka From the Barrel	8.5

Coffee

Coffee	3.25
Espresso	3.6
Double espresso	4.8
Cappuccino	4
Flat white	4.8
Latte macchiato	4.2
Cortado	3.6

Rum

50ml

Pampero Aniversario	5.5
Mount Gay	6
Diplomatico Planas	5
Diplomatico Reserva	8

