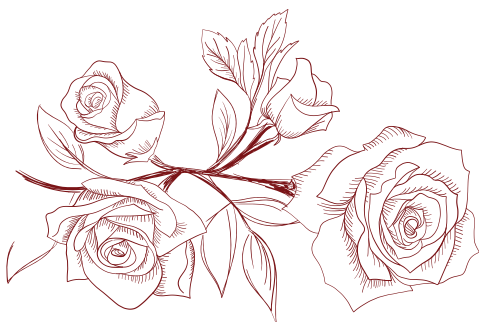


POSTRES

San Sebastian Cheesecake con Dulce de Leche	9.5
<i>Creamy 'burnt' cheesecake and dulce de leche</i>	
Crema Catalana con Jerez PX	9.5
<i>Catalan custard with citrus and cinnamon & a glass of PX sherry</i>	
Fresas con Mousse de Chocolate Blanco e Churros	9.5
<i>Marinated strawberries with white chocolate mousse and churros</i>	
Sorbete de Naranja con Miel y Almendras	8.5
<i>Orange sorbet sprinkled with honey and roasted almonds</i>	
Tarta Muerte por Chocolate	9.5
<i>Spanish dark chocolate cake with white chocolate mousse</i>	

CAFÉS ESPECIALES

Café Español	8.5
<i>Coffee, Tia Maria & whipped cream</i>	
Carajillo	7
<i>Espresso & Brandy</i>	
Café Catalana	8.5
<i>Coffee, Crema Catalana liquer & whipped cream</i>	
Espresso Martini	12.5
<i>Espresso, Tia Maria & vodka</i>	
Café Amsterdam	8.5
<i>Coffee, Roggenaer 3 jr. A. van Wees & whipped cream</i>	
Café Irlandés	9.5
<i>Coffee, whiskey & whipped cream</i>	



SHARE YOUR FEEDBACK

We continuously strive to improve our service. You can help us by leaving your feedback. Scan the QR code to open our feedback form.

Do you have a food allergy?
Please inform our staff.

ENTRADAS Y TABLAS

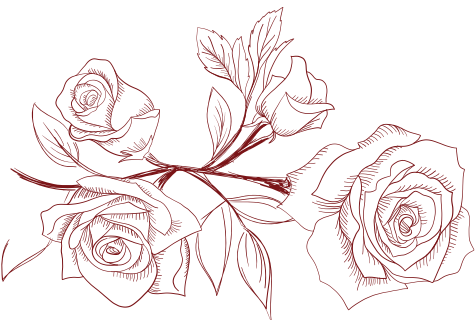
Pan con Alioli	6
<i>Spanish bread with alioli</i>	
Pan con Tomate	6,5
<i>Toasted crystal bread from Las Folgueroles with garlic & tomato</i>	
Aceitunas	6
<i>Portion of olives</i>	
Tabla de Ibéricos	18
<i>A selection of various cold Spanish meats</i>	
Tabla de quesos	20
<i>A selection of different Spanish cheeses</i>	
Tabla de Rosa	22
<i>A selection of our favorite cheeses & meats</i>	

IBERICOS Y QUESOS

Jamon Serrano	9.5
<i>Serranoham</i>	
Chorizo	9.5
<i>100% iberico</i>	
Pata Negra	22.5
<i>Paleta Ibérica de Bellotas</i>	
Queso de Cabra	9.5
<i>Goat's cheese aged in red wine</i>	
Manchego	12
<i>12-month aged sheep's cheese</i>	

CONSERVAS

<i>All served with bread & lemon</i>	
Mejillones en Escabeche	12
<i>Mussels in Escabeche sauce</i>	
Zamburiñas Clásica	12
<i>Mini scallops in tomato sauce</i>	
Tentáculos de Calamar en aceite	12
<i>Squid tentacles in olive oil</i>	
Filetes de Caballa en aceite	11
<i>Mackerel fillets in olive oil</i>	
Filetes de Sardinias en aceite	11
<i>Sardine fillets in olive oil</i>	



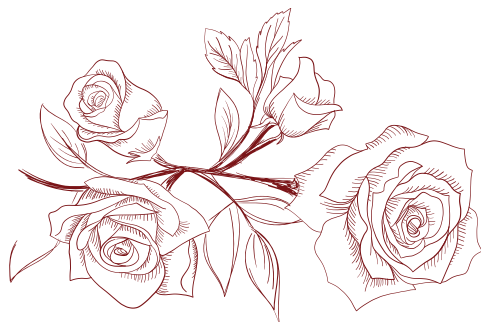
PAELLA

Available per 2 persons

Authentic Paella with seafood,
served traditionally in a pan.

€21,50 p.p.

*Preparation time: +/- 30 minutes



TAPAS

VEGETARIANO

Patatas bravas <i>Fried potatoes with bravas sauce</i>	6,5
Ensalada de tomate <i>Fresh tomato salad made with Iberico & coeur de boeuf tomatoes</i>	7.5
Pimientos de Padrón <i>Grilled green padron peppers</i>	7.5
Champiñones al Jerez <i>Mushrooms stewed in Spanish PX sherry & cream</i>	7.5
Pisto <i>Spanish vegetable stew of grilled peppers</i>	7.5
Coliflor asada con chimichurri <i>Grilled cauliflower with chimichurri</i>	8.5
Espárragos <i>Grilled green asparagus with grated manchego</i>	9.5
Croquetas de boletus <i>Spanish croquettes with boletus mushrooms</i>	7.5
Berenjenas fritas con miel <i>Fried eggplant with honey</i>	8.5
Queso frito con membrillo y nueces <i>Fried cheese with quince and walnut</i>	11

CARNE

Dátiles con bacon <i>Dates wrapped in bacon with honey & grated manchego</i>	8
Croquetas de chorizo <i>Spanish croquettes made with chorizo sausage</i>	8.5
Chistorra con cebolla caramelizada <i>Fried chorizo sausages with caramelized onion</i>	9.5
Alitas de pollo al piri piri <i>Chicken wings in a spicy piri piri marinade</i>	10
Albondigas <i>Meatballs in a spiced tomato sauce</i>	14.5
Empanadas de pollo <i>Hand-folded pastries with chicken</i>	12
Cecina de Leon <i>Cured beef with with stewed & fried leeks</i>	14.5
Pinchos de Cordero con chimichurri <i>Grilled lamb skewers with chimichurri</i>	13.5
Iberico Secreto <i>Pintxos with romesco sauce, marinated apple & Iberico Secreto</i>	15.5
Filete a la plancha con Mojo Rojo <i>Thinly sliced steak with spicy Canarian sauce</i>	16.5

PESCADO

Ensaladilla Rusa <i>Refreshing Spanish potato and tuna salad</i>	7.5
Matrimonio <i>Combination of salted anchovies and marinated boquerones</i>	7.5
Croquetas bacalao <i>Spanish croquettes made with cod</i>	8.5
Empanadas de atun <i>Hand-folded pastries with tuna</i>	12.5
Calamares a la romana <i>Fried squid with alioli & lemon</i>	11.5
Gambas al ajillo <i>Prawns in spicy garlic oil</i>	14.5
Pulpo a la Rosa <i>Grilled octopus with potato and romesco sauce</i>	16.5
Mejillones <i>Mussels in tomato, garlic & red pepper</i>	12.5
Viciras con jamon y salsa de azafran <i>Scallops with crispy ham and saffron sauce</i>	15

GROUP MENU

Are you visiting with a group of 6 people or more?
Then we can offer you an attractive and varied
group menu for €32.50 per person.