

APERITIF

COCKTAILS

Paloma	€14,00
<i>Nodo Blanco Tequilana - Del Maguey Crema De Mezcal - Limoen - Grapefruit Soda - Salt</i>	
Tricky Tiki	€15,00
<i>Don Q Spiced Rum - Plantation Pineapple Rum - Falernum - Sherry Vinigar - Lime - Orange Cordial</i>	
Margarita	€14,00
<i>Nodo Reposado Tequilana - Cointreau - Lime - Salt</i>	
Mexican Mule	€14,00
<i>Derrumbes Durnago Mezcal - Cilantro - Lime - Ginger Beer</i>	
Daiquiri	€15,00
<i>Plantation 3*Star Rum - Smith & Cross Rum - Bitters - Lime - Falernum</i>	
Basil Smash	€14,00
<i>Barksten Botanical Gin - Lime- Basil - Absinth</i>	
DQ Old Fashioned	€16,00
<i>Don Q Xo Rum - Don Q 7 Rum - Sugar - Bitters</i>	
Refind Mojito	€14,00
<i>Plantation Three Star Rum - Plantation Original Dark Rum - Wray & Nephews Overproof Rum - Mint - Lime</i>	
De Puta Madre (Fantastisc)	€15,00
<i>Derrumbes Oaxaca Mezcal & Straywberry - Px Sherry - Amontillado Sherry - Elderflower - Lime - Sherry Vinigar</i>	
Negroni De Jerez	€15,00
<i>Le Panto Brandy de Jerez - Campari - Lustau Tinto Vermouth</i>	
Lazy Red Cheeks	€14,00
<i>Ketel One Vodka - Raspberry - Violet - Lime</i>	
Original Cosmopolitan	€14,00
<i>Tanqueray London Dry Gin - Cointreau Noir - Raspberry Syroop - Lime</i>	
Cucumber Gimlet	€14,00
<i>Bareksten Gin - Cucumber - Lime</i>	
Vieux Carré	€16,00
<i>Michter's Bourbon - Pierre Ferand Cognac - Lustau Vermouth - D.O.M. Bénédictine - Bitters</i>	
La En Rama	€14,00
<i>Tio Pepe En Rama Fino - Lapsang Thea Siyrup - Bareksten Gin - Sage - Lime</i>	

GIN & TONIC

Our Gin en Tonic's are served with Premium Tonic Water.

Tanqueray London Dry Gin	€14,00
Nordés Atlantic Galician Gin	€14,00
Kyro Pink Gin	€14,00
Bareksten Gin	€15,00
Bareksten Navy Streght Gin	€17,00
Hendrick's Gin	€15,00
Tanqueray N°10	€15,00
Botanist Gin	€15,00
Nikka Coffeey Gin	€15,00

SANGRIA

Our famous recepie is a well kept secret for over 30 years.

Sangria Tinto (40cl.)	€9,00
Sangria Tinto Pequeña (20cl.)	€6,00
Sangria Blanco (40cl.)	€9,00
Sangria Blanco Pequeña (20cl.)	€6,00

VERMOUTH

Lustau Tinto	€7,00
Lustau Blanco	€7,00
Chazalettes Dry	€7,00

DE LA FERIA

Rebujito	€7,00
<i>Fino Sherry - La Casera</i>	
Tinto De Verano	€7,00
<i>Jonge Rode Wijn - La Casera</i>	

MOCKTAILS

Virgin Mojito	€9,00
<i>Lemon Tonic - Mint - Lime</i>	
La Rosa Linda	€9,00
<i>Raspberry Syrup- Lime - Eggwhite - Soda</i>	
Vergin Cucumber Gimlet	€11,00
<i>Tanqueray 0.0 Gin - Cucumber - Lime</i>	
0.0 Gin & Tonic	€10,00
<i>Tanqueray 0.0 Gin - Premium Tonic - Lime</i>	

BEER & SODAS

BEER

Drafted

Stella Artois	
- 25cl.	€3,90
- 33cl.	€4,30
San Miguel	
- 30cl.	€4,50

Bottle

Duvel	€4,90
De Koninck (Bolleke)	€4,50
Corona	€5,00
Alhambra Especial	€6,00

SODAS

Coca Cola	€3,80
Coca Cola Zero	€3,80
Sprite	€3,80
Fanta	€3,80
Fuze Tea Black Tea Lemon	€3,80
La Casera 1/2L	€6,00
Minute Maid Appel	€3,80
Minute Maid Sinaasappel	€3,80

WATER

Chaudfontaine 1/2L Plat	€5,50
Chaudfontaine 1/2L Bruis	€5,50
Vichy Catalan	€4,60

FRESH JUICE

Orange	€6,00
Lime	€6,00
Grapefruit	€6,00
Lemon	€6,00

PREMIUM SODAS

Three Cents Pink Grapefruit Soda	€4,00
Three Cents Pineapple Soda	€4,00
Three Cents Mandarin & Bergamot	€4,00
Three Cents Tonic Water	€4,00
Three Cents Dry Tonic Water	€4,00
Three Cents Agean Tonic Water	€4,00
Three Cents Lemon Tonic	€4,00
Three Cents Ginger Beer	€4,00
Two Cents Soda Water	€4,00
Big Tom Spiced Tomato Juice	€4,50

HOME MADE

Iced Tea	€4,60
<i>Green Tea & Jasmin</i>	
Orange Limonade	€5,50
<i>Orange cordial - Soda</i>	
Raspberry Limonade	€5,50
<i>Raspberry Syrup - Citric acid - Soda</i>	
Smokey Iced Tea	€5,50
<i>Lapsang Tea Syrup - Citric acid - Soda</i>	

SUGGESTION WINES

WHITE

Angosto Blanco

El Angosto – D.O. Valencia – 2022
Sauvignon Blanc - Chardonnay - Riesling - Verdejo
White Fruit - Floral - Creamy - Citrus - Nice Acidity
GLASS: €6,00 BOTTLE: €25,00

Carasvinas

Felix Lorenzo Cachazo – D.O. Rueda – 2022
100% Verdejo
Fresh - Floral - Citrus - Elegant - Grassy - Aniseed
GLASS: €8,00 BOTTLE: €35,00

Becquer Blanco

Escudero – D.O.C.a. Rioja – 2021
Chardonnay - Viura
Powerful - Rich - White Fruit - Touch of wood - Full Bodied
GLASS: €8,50 BOTTLE: €37,50

Veiga Da Princesa

Veiga Princesa – D.O. Rias Baixas – 2022
100% Albariño
Pure - Floral - Exotic Fruit - Mineral - Full Bodied
Beautiful Finish
GLASS: €9,50 BOTTLE: €39,90

CAVA

Francesc Ricart Brut

Vintae – D.O. Cava
Macabeo - Xarel-lo - Parellada
Fruity – Citrus – Apple – Elegant – Elegant Bubbles
GLASS: €7,50 BOTTLE: €34,00

Cupada Brut Nature

Père Mata – D.O. Cava
Macabeo - Xarel-lo - Parellada
Toast – Citrus – White fruit – Elegant – Very Dry
GLASS: €9,50 BOTTLE: €42,00

Cupada Brut Rose

Père Mata – D.O. Cava
Macabeo - Xarel-lo - Parellada - Trepat
Strawberry – Citrus – Floral – Creamy – Full Bodied
GLASS: €10,00 BOTTLE: €45,00

RED

Condomino Joven

Pinna Fidelis – D.O. Ribera Del Duero – 2022
100% Tinta Del Pais (Tempranillo)
Red Fruit - Soft - Soft Taninnes - Lactic
GLASS: €6,00 BOTTLE: €25,00

H. Lopez De Haro Crianza

Bodega Classica – D.O.C.a. Rioja – 2019
Tempranillo - Garnacha - Graciano
Red Fruit - Coffee - Vanilla - Balsamic - Smooth
GLASS: €8,00 BOTTLE: €35,00

El Berrakin

Daniel Ramos – V.T. Castilla y León – 2021
100% Garnacha
Strawberry - Plum - Ripe Taninnes - Herbal -
Meaty - Powerful - Natural wine - Not filtered
GLASS: €8,50 BOTTLE: €37,50

Vall Por

Sangenis I Vaques – D.O.C.a. Priorat – 2017
Garnacha - Carignan
Red Fruit – Spicy – Liquorice – Intense – Mineral
Chocolate - Concentrated - Long Finish
GLASS: €11,00 BOTTLE: €50,00

ROSE

El Solà d'en Pol Rosat

Celler Xavier Clua – D.O. Terra Alta – 2020
Garnacha - Syrah
Fruity - Intense - Lively - Strawberries
Raspberry - Nice Acidity
GLASS: €6,00 BOTTLE: €25,00

***You can find our complete wine selection
at our wine wall. We are more than happy to
assist you in making your choice.***

MENU'S

DE LA JEFA

A combination of our charcuterie, cheeses, albondigas,
and pan con tomate presented in layers.

§

Grilled octopus - Grilled prawns - Mussels in Spicy Tomato Sauce - Ensaladía Rusa

§

Grilled chicken satay - Rack of lamb - Iberian pork cheek stew
Patatas Bravas - Ensalada Mixta

§

La Crepe or Sorbet

*€58.00 per person (From 2 persons)
(Selected wines + €25 per person)*

CARNIVORES

Fuente De Embutidos y Queso

§

Fried chicken wings - Spanish meatballs -
Fried Iberian pork loin - Grilled bavette steak -

Patatas Bravas -

Mixed salad

§

Crema Catalana or Chocolate Mousse

*€39.00 per person (From 2 persons)
(Selected wines + €18 per person)*

PESCADORES

Fuente De Embutidos y Queso

§

Calamares a la Romana -
Scampi in White Wine - Grilled Sardines -
Mussels in Spicy Tomato Sauce - Ensaladía Rusa -

Mixed Salad

§

Crema Catalana or Chocolate Mousse

*€39.00 per person (From 2 persons)
(Selected wines + €18 per person)*

*For groups of more than 8 people, we kindly ask you to limit your choices to the above
menus or a combination of these menus.*

TAPAS

EMBUTIDOS Y QUESO

	TAPA	1/2 RACION	RACION
Fuente <i>Range of our charcuterie and cheeses supplemented with pan con tomate.</i>		€24,50	€48,00
Jamon Seranno <i>Dried Spanish mountain ham that has been aged for 12 months.</i>	€8,00	€15,80	€31,60
Chorizo De Pampelona <i>Spicy Spanish dried sausage made from finely ground pork.</i>	€8,00	€15,80	€31,60
Salchichon Iberico <i>Spanish sausage made from Iberian pork with a delicate nutty flavour.</i>	€8,70	€17,00	€34,00
Queso Azul <i>Spanish blue cheese from Galicia made from cow's milk.</i>	€7,20	€12,00	€24,00
Manchego <i>Semi-matured sheep cheese made from milk of the Manchega breed.</i>	€8,20	€16,00	€32,00
Queso De Cabra <i>Hard cheese made from goat's milk.</i>	€6,20	€12,00	€24,00

ENSALADAS Y VEGETARIANO

	TAPA	1/2 RACION	RACION
Ensalada Mixta <i>Fresh salad of lettuce, tomato, sweet onion and olives.</i>	€5,20	€10,00	€20,00
Ensaladia Rusa <i>Potato salad with vegetables, mayonnaise and tuna.</i>	€6,20	€12,00	€24,00
Ensalada Con Atun <i>Salad of lettuce, tomato, bell pepper, tuna and serrano ham crumble.</i>	€8,20	€16,00	€32,00
Verduras Asados <i>Combination of grilled vegetables: bell pepper, eggplant and tomato.</i>	€7,20	€14,00	€28,00
Champignons Jerez <i>Baked mushrooms finished with fino sherry and cream.</i>	€7,80	€15,00	€30,00
Tortilla Espanola <i>Classic Spanish omelet with potato, onion, garlic and tomato.</i>	€5,50	€10,50	€21,00
Patatas Bravas <i>Fried potatoes with a spicy tomato sauce.</i>	€4,90	€8,60	€17,20
Pimientos De Padron <i>Deep fried fresh green peppers with olive oil and sea salt.</i>	€9,20	€18,00	€36,00
Pan Con Tomate <i>Toasted bread with tomato and garlic.</i>	€3,30 / stuk		
Pan Con Salsas <i>Bread with 3 homemade dips: Aioli, Tapenade of black olives and herb butter.</i>	€9,50		

Extra Bread €2,90

TAPAS

PESCADO Y MARISCOS

	TAPA	1/2 RACION	RACION
Calamares a La Romana <i>Homemade fried squid rings.</i>	€7,60	€15,00	€30,00
Gambas a La Plancha <i>Grilled white prawns with garlic and herbs.</i>	€9,90	€19,60	€39,20
Sardinas a La Plancha <i>Grilled sardines with garlic and herbs.</i>	€8,80	€17,40	€34,80
Chipirones Con Aguacate <i>Spicy fried squid with homemade avocado spread.</i>		€18,00	€36,00
Pulpo a La Plancha <i>Grilled octopus tentacle with garlic and herbs.</i>		€22,00	€44,00
Scampi en Salsa De Vino <i>Scampi in white wine and garlic.</i>	€9,30	€18,00	€36,00
Mejillones a La Marinera <i>Mussels in spicy tomato sauce.</i>	€9,90	€19,50	€39,00
Estofado De Pescado <i>Spanish fish stew with fish of the day.</i>		€20,00	€40,00

CARNE Y POLLO

	TAPA	1/2 RACION	RACION
Lomo Iberico Frito <i>Grilled Iberian pork loin on a bun.</i>	€5,50 / Piece		
Lomo Iberico Frito Con Queso <i>Grilled Iberian pork loin on a bun with melted manchego.</i>	€5,90 / Piece		
Bavette a La Plancha <i>Spicy marinated beef grilled on our plancha.</i>	€11,50	€22,60	€45,10
Croquetas De Jamon <i>Iberico ham croquettes served with Salsa Rosa.</i>	€4,90	€9,60	€19,20
Albondigas <i>Homemade Spanish meatballs in spicy tomato sauce.</i>	€5,20	€10,00	€20,00
Ropa Vieja <i>Spanish stew of Iberian pork cheeks.</i>	€9,30	€18,00	€36,00
Chuletas De Cordero <i>Baked crown of lamb with a fresh, herbal sauce.</i>	€9,20	€18,00	€36,00
Pimientos Rellenos <i>Stuffed peppers with freshly seasoned minced lamb.</i>	€7,50	€14,40	€28,80
Alitas De Pollo <i>Spicy fried chicken wings.</i>	€4,90	€9,60	€19,20
Pincho De Pollo <i>Juicy marinated chicken satays with lime, grilled on our plancha.</i>	€5,50	€10,50	€21,00

Extra Bread €2,90

POSTRES

CHURROS	€9,50
<i>Spanish fried dough rings with hot chocolate sauce. (6 pcs.)</i>	
MOUSSE DE CHOCOLATE	€9,50
<i>Homemade chocolate mousse with a light coffee taste.</i>	
CREMA CATALANA	€9,50
<i>Homemade Crema Catalana with Cinnamon and zest of lemon.</i>	
CREMA 43	€10,50
<i>Our homemade Crema Catalana flambéed with Licor 43.</i>	
SEÑORA BLANCA	€9,50
<i>Vanilla ice cream with hot chocolate sauce.</i>	
LA PERITA	€11,00
<i>Pear sorbet with Manzanilla Sherry.</i>	
LA CREPE	€13,00
<i>Filled pancake with crema catalana, red fruit and banana, flambéed with licor 43</i>	
DESSERT TOREN (From 2 Persons)	€14,50
<i>Combination of different desserts "tapa shape" presented on a nice tower.</i>	

DESSERT COCKTAILS

CAFE DE LA FRONTERA	€14,00
<i>Pedro Ximenez Sherry - Rum - Amaro - Espresso</i>	
ESPRESSO MARTINI	€14,00
<i>Ketel One Vodka - Coffee liquor - Espresso</i>	
CREAM!	€10,00
<i>Roe&Co Irish Whiskey - Fresh Cream</i>	

DESSERT WIJN

LUSTAU EAST INDIAN SOLERA MEDIUM SHERRY D.O. JEREZ	
<i>Palamino Fino / Pedro Ximenez</i>	
<i>GLAS: €10,00 FLES:45,00</i>	
EVA - BARBADILLO CREAM SHERRY D.O. JEREZ	
<i>Palamino Fino / Pedro Ximenez</i>	
<i>GLAS: €10,00 FLES:45,00</i>	
LA CILLA - BARBADILLO PEDRO XIMENEZ D.O. JEREZ	
<i>100% Pedro Ximenez</i>	
<i>GLAS: €12,00 FLES:45,00</i>	
Melante Dulce - Castillo de Maetierra V.T. VALLES DE CADACIAS	
<i>100% Moscatel de Grano Menudo</i>	
<i>GLAS: €10,00 FLES:45,00</i>	

CAFE Y Té

Café Americano	€3,80
Café Solo	€3,80
Café Cortado	€3,80
Café con Leche	€3,90
Cappuccino	€3,90
Double Espresso	€6,00
Iced-coffee	€6,00
Supplement decaf	+€0,50
Black Tea	€3,80
Green Tea	€3,80
Earl Grey Tea	€3,80
Roseship Tea	€3,80
Lemon Tea	€3,80
Jasmin Tea	€3,80
Fresh Mint Tea	€5,00
Lapsang Tea	€5,50

STRONG COFFEE

CARAJILLO	€9,00
<i>Soberano Brandy de Jerez - coffee - Sugar - flambéed at the table</i>	
CARAJILLO DE ANIS	€9,00
<i>Anis del Mono - coffee - flambéed at the table</i>	
CARAJILLO 43	€9,00
<i>Licor 43 - shot of espresso - ice</i>	
CAFE DE AMOR	€12,00
<i>Licor 43 - coffee - fresh cream</i>	
SPANISH COFFEE	€12,00
<i>Soberano Brandy de Jerez - demerara sugar - coffee - fresh cream</i>	
JEREZ COFFEE	€12,00
<i>Le Panto PX Brandy de Jerez - demerara sugar - coffee - fresh cream</i>	
IRISH COFFEE	€12,00
<i>Roe & Co Irish Whiskey - demerara sugar - coffee - fresh cream</i>	
FRENCH COFFEE	€12,00
<i>Pierre Ferrand Cognac - demerara sugar - coffee - fresh cream</i>	
BAILEYS COFFEE	€12,00
<i>Baileys - coffee - fresh cream</i>	

SPIRITS

GIN & VODKA

5cl.

Ketel One Vodka	€7
Tanqueray London Dry Gin (U.K.)	€7
Nordés Atlantic Galician Gin (ES)	€11
Kyro Pink Gin (FIN.)	€12
Bareksten Gin (N.)	€12
Hendrick's Gin (U.K.)	€12
Tanqueray N° Ten (U.K.)	€12
Bluecoat American Dry Gin (U.SA)	€12
Botanist Gin (U.K.)	€12
Nikka Coffeey Gin (JAP.)	€13

TEQUILA

2,5cl., 5cl.

NODO Tequilana Blanco	€9
NODO Tequilana Reposado	€10
Tequila Ocho Anejo	€16
Tequila Ocho Extra Anejo	€18 €35
Tequila Ocho Single Barrel Anejo	€15 €28
Tequila Ocho Single Barrel Extra Anejo	€22 €40

MEZCAL

Copita, 5cl.

Derrumbes Durango (<i>Durangesis</i>)	€7	€14
Derrumbes Michoacan (<i>Cenizo / Cupreta</i>)	€12	€24
Derrumbes Oaxaca (<i>Espadin / Tobola</i>)	€9,5	€19
Derrumbes San Luis Potosi (<i>Salmiana</i>)	€9,5	€19
Derrumbes Tamaulipas (<i>Americana / Univittata / Funquiana</i>)	€9,5	€19
Derrumbes Zacatecas (<i>Tequila Weber</i>)	€9,5	€19
Vago Espadin Jaraquin (<i>Espadin</i>)	€12	€22
Vago Elote (<i>Espadin + Mais</i>)	€10	€20

WHISK(E)Y

5cl.

Johnnie Walker Black Label (<i>Blended Scotch</i>)	€7
Roe & Co (<i>Irish Whiskey</i>)	€8
Michter's US1 Bourbon (<i>USA.</i>)	€16
Michter's US1 Rye (<i>USA.</i>)	€16
Oban 14y (<i>Single Malt Scotch</i>)	€15
Talisker 12y (<i>Sigle Malt Scotch</i>)	€12
Laphroag 10y (<i>Sigle malt Scotch</i>)	€10
Connemara 12y (<i>Irish Sigle Malt</i>)	€17
Nikka From The Barrel (Japan)	€13
Nikka Taketsuru (Japan)	€16
Juuri (<i>Fin. Whithe dog rye</i>)	€10

RUM

5cl.

Plantation Three Stars White	€7
Plantation Original Dark	€7
Plantation 5Y	€9
Plantation Xaymaca	€9
Plantation Isle of Fiji	€9
Plantation Pineapple	€9
Plantation Pineapple Smokey	€14
Mount Gay Black Barrel	€12
Mount Gay XO	€15
Clarrin Communal	€8
Clarín Sajous	€12
Ypioca Cachaca	€8
El Dorado 12Y	€9
El Dorado 21Y	€23
DON Q 7 Años	€10
DON Q Oak Aged Spiced	€11
DON Q Cognac Cask Finish	€14
DON Q Sherry Cask Finish	€14
DON Q Port Cask Finish	€14
DON Q Gran Reserva XO	€15

BRANDY

5cl.

Soberano	€7
Lepanto Gran Reserva	€12
Lepanto Fran Reserva PX	€15
Cardinal Mendoza Gran Reserva	€13
Cardinal Mendoza Gran Reserva Carta Real	€18
Gran Duque D'Alba Gran Reserva	€12
Carlos I	€12
Carlos I Imperial	€18
Barbadillo Gran Reserva	€15
Pierre Ferrand Original Cognac	€12
Tariquet 15Y Armagnac	€15
Christian Drouin Reserve Calvados	€10

LIQUEUR

5cl.

Cointreau	€6
Cointreau Noir	€8
Savoia Americano	€7
Italicus	€8
Campari	€6
Aperol	€6
Cynar	€6
Fernet Branca	€6
Fernet Branca Menta	€6
Amaro Nonino	€7
Amaro Montenegro	€6
Amaro Angostura	€7
Chartreuse Vert	€11
Chartreuse Jaune	€10
Licor 43	€6
Hierbas De Ibiza	€6
Ponche Caballero	€6
Calisay	€6
Zoco Pacharan	€6
Palo	€6
Anis Dulce	€6
Anis Seco	€6
DOM Benedictine	€7
Pierre Fer. Dry Or. Cur.	€7
Peach Tree	€6
St. Germain	€7