TAPAS COMBOS (FOR 2 PEOPLE)

AMIGOS | fried potatoes with aioli and brava sauces, creamy croquettes with serrano ham, eggplant chips, shrimp in wonton dough, breaded calamari 155

IBIZA | chorizo stewed in white wine, breaded calamari, croquettes with serrano ham, fried potatoes with aioli and brava sauce, mix of shrimps and calamari in a sauce of olive oil, garlic and serrano ham 165

PABLO'S FAVORITE | padron peppers, breaded calamari, homemade fries with truffle oil and parmesan, shrimps fried in olive oil with garlic and ham, creamy croquettes with serrano ham 175

SUERTE | fried potatoes with aioli and brava sauces, eggplant chips, creamy croquettes with serrano ham, padron peppers, breaded calamari, chorizo in wonton dough, mix of shrimps and calamari in olive oil, garlic and serrano ham sauce 195

LAS NUEVAS TAPAS

BROCCOLINI AL AJILLO | broccolini, spicy olive oil, lemon, crispy garlic 22

PIQUILLOS AL PIL PIL | piquillo peppers, garlic-infused olive oil, sweet & sour notes 24

REMOLACHA ASADA | beetroot, sour cream, dill & parsley oil, toasted almonds 22

CABBAGE CON BACON | cabbage, bacon, egg yolk 22

LOS FAVORITOS DE PABLO

CHURROS DE CALAMAR | breaded calamari, homemade aioli sauce 49

CROQUETA DE JAMÓN | crispy croquetta stuffed with béchamel and Spanish ham (1 pcs.) 8

GAMBAS AL AJILLO & JAMÓN | shrimps (5 pcs.) fried in olive oil with garlic, ham topping, bread 45

PADRONES CON QUESO | padron peppers from Galicia, breaded and stuffed with cheese (4 pcs.), aioli sauce 36

CROCANTE DE GAMBA | crispy wonton pastry with shrimp (5 pcs.), chipotle mayo sauce 40

COMBINADO DE PULPO | mix of octopus, shrimp, calamari fried in olive oil with garlic, ham topping, bread 55

GAMBAS A LA PLANCHA | grilled shrimp skewers (6 pcs.), chimichurri sauce 45

GAMBAS EN TEMPURA | patagonian shrimps (5 pcs.) breaded in KFC crumbs, served with chipotle mayo sauce 60

CAMEMBERT AL HORNO CON CHORIZO | Camembert cheese, chorizo, sourdough bread 40

LOS CLÁSICOS DE LA ABUELA ALICJA

PIMIENTOS DE PADRON | padron peppers from Galicia 36

PATATAS BRAVAS | fried potatoes, bravas sauce, aioli or mix 27

CROCANTE CHORIZO | chorizo wrapped in crispy wonton dough (8 pcs.), brava sauce 35

POLLO KENTUCKY | pieces of chicken in Kentucky breadcrumbs, spicy topping, honey-mustard sauce 38

CHORIZO AL VINO | chorizo stewed in white wine, bread 35

TORREZNOS | crispy bacon bits "torreznos", BBQ sauce 33

OYSTER MUSHROOMS | breaded Kentucky oyster mushrooms, spicy topping, homemade goat cheese sauce 38

CHIPS DE BERENJENA | fried eggplant chips, brown sugar syrup 30

LAS TAPAS MÁS POPULARES

SURTIDO DE ACEITUNAS | selection of Spanish olives 22

CECINA DE BLACK ANGUS | thin slices of beef from León, sourdough bread. 82

TABLA DE IBERICO Y QUESO | Spanish cheeses, Iberico cold cuts. Vegetarian option available! 79

PLATO DE JAMON IBERICO | slices of Iberian ham (100g), sourdough bread 82

PAN DE AJO | sourdough bread (4 pcs.), olive oil, parsley, garlic 16

PARMESAN FRIES | homemade fries, parmesan, spring onion 32

BOQUERONES FRITOS | fried sardines, aioli sauce 31

TORTILLA DE PATATA VEGE / CHORIZO
traditional veggie or chorizo potato tortilla (runny or well done?), aioli sauce 26/30

TORTILLA DE QUESO | cheese stuffed potato tortilla, bread, aioli sauce 35

Service 10% will be added for bills above 200 pln. If you have any allergies, let us know, we can make some dishes gluten free! We only split bills for groups up to 8 people.

TACOS

TACOS ADOBO | stewed pork pieces, cucumber, tomato, onion, cilantro, chipotle mayo, aioli sauce (2 pcs.)	40
TACOS DE GAMBA | crispy corn tacos filled with breaded shrimp, fresh vegetables, chipotle sauce (2 pcs.)	45
TACOS SECRETO IBERICO | crispy corn tacos with Ibérico pork, fresh vegetables, sauces (2 pcs.)	45
TACOS DE CERDO CON HUEVO | A sizzling hot platter with juicy fried pork and a sunny-side-up egg, served with six soft tortillas, a mix of vegetables, fresh lemon, aioli	69

QUESADILLAS

JALAPENO | with cheese and jalapeño, caramelised onion, aioli sauce	35
CHORIZO | with cheese and chorizo, caramelised onion, jalapeño sauce	45
POLLO | with cheese and chicken, caramelised onion, chipotle mayo sauce	45
CALAMARES | with cheese and breaded squid, pickled onion, brava sauce, aioli sauce	55

PAELLA AND RICE

Valencian rice, tomato, pepper and garlic sauce. Prepared from scratch with fresh ingredients. Preparation time: up to 40 minutes

PAELLA SEAFOOD | shrimp, calamari, mussels (served for 2 people)	150
PAELLA MEAT | chicken and chorizo (served for 2 people)	130
PAELLA WEGAN | grilled seasonable vegetables (served for 2 people)	89
ARROZ CON CALAMARI STEAK | grilled calamari steak, mussels, paella rice, aioli sauce	70
ARROZ CON PULPO | grilled Spanish octopus, mussels, paella rice, aioli	150

SELECCIÓN DE CARNES

BEEF CACHOPO | (for min. 2 people!) traditional dish from Asturias, breaded beef stuffed with serrano ham and semicurado mezcla cheese (1,2 kg), homemade fries	199
CHULETA DE CARNE XL | pork stuffed with chorizo and semicurado cheese. 500g, aioli sauce, homemade fries	119
CHULETA DE POLLO XL | chicken stuffed with serrano ham and semicurado cheese. 800g, aioli sauce, homemade fries	99
CHEEKS FROM JEREZ | pork cheeks in red wine sauce with oyster mushrooms, patatas, padron peppers	79
COSTILLAS BBQ | rib cooked for 8 hours in BBQ sauce, padron peppers, homemade fries	65
EL FILETE DEL TAPAS | butcher steak (200g) medium or well-done, patatas, pepper sauce	82
ENTRECOTE DEL TAPAS | entrecote (250g), homemade fries with parmesan and spring onion, blue cheese sauce	120

ENSALADAS

CESAR CLASSIC | lettuce, caesar dressing, croutons, parmesan	35
CESAR CON POLLO | lettuce, grilled chicken breast, bacon, caesar sauce, croutons, parmesan	45

POSTRES

TARTE TATIN | caramelized Apple on Puff pastry, vanilla whipped cream	29
SANGRIA GRANITA | sangria shaved ice, pears cooked in mulled wine, orange and lemon torched meringue	29
TAPAS TARTA DE QUESO | traditional Basque cheesecake from Grandma Alicja's recipe	35
LAVA CHOCO | chocolate soufflé served with ice cream, preparation time up to 20 minutes	29
CREMA CATALANA | traditional Spanish Catalonian cream	29
HOMEMADE CHURROS | churros 4 pcs., dark chocolate	25

EXTRAS

mayonnaise | honey mustard | aioli | BBQ | brava | chipotle mayo | jalapeño | blue cheese | pepper | goat chese	9
homemade french fries	19
mixed salad	17
bread	5

PABLO'S COCKTAILS

DOMOWA SANGRIA | Red or white? Discover Grandma Chef's secret recipe! 25 / 89

HOT SANGRIA | Hot white or red sangria 30

PABLO'S NEGRONI | exceptionally dry with a delightful bittersweet end 35

SPANISH LIMONCELLO SHOT | lemon liqueur handcrafted in-house following a traditional Spanish recipe 16

BLOODY MARIA | blend of vegetable-smoked tomato essence infused with the bold kick of spicy tequila 36

NOVARA | the crisp essence of gin harmoniously blended with the delightful bitterness of Aperol 31

TINTO DE VERANO | Pablo's beloved beverage! light wine infused with a refreshing touch of lemon and lime 20 / 79

SANGRIA LIMONCELLO SPRITZ | white or red? wine, limoncello liqueur, sparking wine 34

PLUMMER | Plum sour with amaretto, silky, rich, with notes of ripe plum and subtle stone-fruit sweetness 35

ROSEMARY GIN | rosemary gin, elderflower liqueur, rosemary syrup 33

MANDARINO SPRITZ | light, citrusy and sunny, with a vibrant mandarin aroma 33

APPLE CINNAMON SPRITZ | sparkling cava, aperitivo, apple syrup, with a hint of apple and cinnamon 33

OLD CUBAN | refreshing blend of aged rum, mint, lime and sparkling cava 33

CLASSICS COCKTAILS

PORN STAR MARTINI | sweet passion fruit essence, enriched with vanilla and a hint of effervescence from the CAVA finish 35

EL PRESIDENTE | a delightful blend enriched with the essence of tropical fruits 34

PISCO SOUR | a gentle elixir, with a hint of tanginess that dances on the glass 35

SEÑOR ADAM | the signature drink of our guest! a delightful blend of lilac florals and green cucumber 33

MARGARITA | strawberry or classic? :) 33

WHISKY / WÓDKA SOUR | the question is - single or a double? 33

JAGER IN PARADISE | the essence of piña colada embraced by the enchanting herbal notes of jager 33

TAPAS SPRITZ | a refreshing beginning to your evening journey 33

NON-ALCOHOLIC COCKTAILS

PORN STAR MARTINI 0% | sweet passion fruit essence, enriched with vanilla and a hint of effervescence from the CAVA finish 30

NEGRONI SPAGLIATO 0% | a balanced combination of bitter and sweet flavors with a herbal note 30

TROPICAL SPRITZ 0% | sweet tropical summer flavor with a hint of passion fruit and mango 30

DON'T GET WASTED | tropical, refreshing flavor with a distinct coconut finish 30

TOLEDO 0% | a light and floral combination, refreshing and delicate in taste 33

MARTINI floreale / vibrante | refreshing aperitif with tonic 30

BEER

ESTRELLA GALICIA 5.5% | 0.33 or 0.5 draft, pilsner 18 / 22

ESTRELLA GALICIA 0,0% | 0.33 or 0.5 draft, pilsner 18 / 22

VICTORIA MALAGA 4.8% | bottle 1000 ml, pale lager 37

MAHOU MADRID 5.5 % | bottle 330 ml, pale lager 18

1906 RED VINTAGE 5.5 % | bottle 330 ml, Strong Amber Lager 20

BAVARIA 0,0% | bottle 330 ml, wheat non-alkoholic 18

ALHAMBRA RESERVA 6.4% | bottle 330 ml, lager 18

KOŹLAK 6.5% | bottle 500 ml, dark 18

PSZENICZNIAK 5.2% | bottle 500 ml, wheat unfiltered 18

AMBER CHMIELOWY 5% | bottle 500 ml, pilsner 18

APA 5.2% | bottle 500 ml, apa 18

LEMONADES + INFUSIONS

TEA / WINTER TEA	15 / 23
LEMONADE - GLASS / CARAFE	18 / 35
GINGER & HERBAL INFUSION | A WARMING BLEND OF GINGER, CLOVES, TURMERIC, MINT, LIME	23

SOFT DRINKS

WATER - CARAFE	11
PERLAGE WATER - BOTTLE 700 ML	16
CAPPY APPLE 250 ML	11
CAPPY ORANGE 250 ML	11
TOMATO JUICE 300 ML	12
COCA-COLA / COCA-COLA ZERO / TONIC / SPRITE / FANTA 250 ML	11

COFFEE

ESPRESSO / DOUBLE ESPRESSO	10 / 15
ESPRESSO TONIC	19
LATTE	17
CORTADO	11
CAPPUCINO	15
AMERICANO	12

LIQUEURS (40ML)
SHERRY (50ML)
VERMUT (80ML)

ALL ALCOHOLS ARE AVAILABLE BY THE BOTTLE - ASK US!

CAMPARI 25%	19
JEGERMEISTER 35%	19
BAILEYS 17%	19
KAHULA 16%	19
COINTREAU 40%	19
PASSOA 15%	19
ORUJO DE HIERBAS 30%	19
IZAGUIRRE BLANCO 15%	20
IZAGUIRRE ROJO 15%	20
IZAGUIRRE RESERVA BLANCO 18%	22
IZAGUIRRE ROSE 15%	20
IZAGUIRRE RESERVA ROJO 18%	22

RUM (40 ML)

BACARDI CARTA ORO 37.5%	19
BACARDI CARTA NEGRA 37.5%	19
BRUGAL ANEJO SUPERIOR 38%	20
BARCELO 37.5%	21
KRAKEN BLACK SPICED 40%	25
ZACAPA 40%	45

WHISKY + BOURBON (40 ML)

JIM BEAM 40%	19
JAMESON 40%	22
JACK DANIEL'S 40%	23
MAKERS MARK 45%	25
GENTLEMAN JACK 40%	26
WOODFORD RESERVE 43.2%	33
BALLANTINE'S 40%	19
JOHNNIE WALKER RED 40%	19
JOHNNIE WALKER BLACK L. 40%	25
CHIVAS REGAL 12 YO 40%	28
CARDHU 12 YO 40%	35
JAMESON BLACK BARREL 40%	26
ARDBEG 5YO 47.4%	32

GIN (50 ML) + TONIC

SEAGREAM'S 37.5%	27
BEEFEATER 40%	29
BOMBAY SAPPHIRE 40%	32
HENDRIRICK'S 41.4%	39
LARIOS 40%	32
PINAPPLE GIN 38%	30

VODKA (40 ML / 0,7 L)

ŻUBRÓWKA CZARNA 40%	16 / 187
OSTOYA 40%	17 / 199
BELVEDERE 40%	27 / 399
GREY GOOSE 40%	29 / 399

TEQUILLA (40 ML)

TEQUILLA BLANCO 38%	18
TEQUILLA REPOSADO 38%	19
PATRON FROM AGAVE SILVER 40%	31
PATRON FROM AGAVE REPOSADO 40%	32

BRANDY + COGNAC (40 ML)

REMY MARTIN VSOP 40%	37
LEPANTO 36%	35

OUR SPANISH WINES COME FROM LOCAL FAMILY VINEYARDS · VINTAGES MAY VARY

WHITE WINE

HOUSE WINE 12.5% | verdejo, dry	20 / 89
LARRUA 2024 12.5% | verdejo / viura, dry, delicate, apple, pear, lychee, melon	27 / 130
EL POLVORETE 2023 13.5% | godello, dry, mineral, hints of pears, citruses, peaches	160
BARBADILLO TAMARIX ORANGE ORGANIC 2024 13% | orange wine, aromas of dried fruits and herbs	160
CARRASVINAS BARREL FERMENTED 2023 13.5% | dry, complex Verdejo with notes of pear, melon and tropical fruit, subtle oak vanilla and a long mineral finish.	160
JOSE PARIENTE VERDEJO 2023 13% | dry, hints of pear, apple with a long elegant finish	179
JOSE PARIENTE SAUVIGNON BLANC 2023 13% | dry, hints of mango, papaya, passion fruit, pineapple	35 / 185
JOSE PARIENTE APASIONADO 11,5% | sauvignon blanc, sweet, lime, grapefruit and passion fruit (500ml)	40 / 170
BLANEO 2023 14.5% | Dry, creamy Chardonnay aged 7 months in oak, with ripe peach, tropical fruit and vanilla, balanced by fresh minerality.	190
FILABOA 2023 14.5% | dry, Albariño, citrus, green apple and floral notes, a gentle saline finish	180
MURUA BARREL FERMENTED BLANCO 2022 14% | viura, malvasia, garnacha blanca, dry, aged in French oak barrels for 8 months, ripe fruitswith subtle accents of vanilla, toast and honey	240

RED WINE

HOUSE WINE 13% | tempranillo, dry	20 / 89
PAGO DE ARAIZ ROBLE 2021 14.5% | tempranillo / merlot / garnacha, czerwone, pełne energii	130
FINCA RESALSO 2023 14.5% | tempranillo, dry, juicy strawberries and raspberries, 4 months in a barrel	160
PRIMA BY SAN ROMAN 2020 14.5% | tinta de toro / garnacha, dry, aged in a barrel for 15 months	170
CASTROVIEJO RESERVA 2016 13% | tempranillo, aromas of blackberries, oak, chocolate, vanilla	170
BLANEO 2021 15% | syrah, red, full-bodied and expressive, aged for 12 months in french oak barrels	190
MURUA RESERVA 2016 15% | tinta del paris / graciano / mazuelo, dry, ripe, aged in a barrel for 24 months	210
EMILIO MORO 2021 14.5% | tempranillo, dry, aged 12 months in French and American oak barrels, blueberries, blueberries and blackberries	40 / 215
LIKKA 2018 15% | garnacha, carinyena, syrah, cabernet sauvignon, dry, aged in French oak barrels for 15 months. Intense notes of black fruits, such as blackberries and blackcurrants	230
CALZADILLA CLASSIC 2015 14,5 % | tempranillo, garnacha, syrah, cabernet sauvignon, dry, aged in french and american oak, with red and dark fruit, spice, and subtle chocolate notes	230
VINAS DE GAIN ARTADI 14,5 % | tempranillo, dry, juicy fruit, 12 months in French oak barrels. Rich and expressive bouquet, dominated by notes of ripe red fruits and dark fruits	260
MALLEOUS 2021 14.5% | tempranillo, dry, 18 months in a French oak barrel, ripe cherry fruits in chocolate with a beautiful long finish	310
VEGA SICILIA & BENJAMIN DE ROTCHSCHILD MACÁN CLASICO 2021 14%/ | tempranillo, red and fruity, aged in oak and bottle, with dark fruit and subtle oak notes, full-bodied and elegant with a long finish	380
VEGA SICILIA ALIÓN 2021 14,5% | Tempranillo, aged in French oak barrels. Powerful and elegant, with notes of ripe fruit and spices.	570
VEGA SICILIA VALBUENA 5 2020 14% | A refined wine from Ribera del Duero, Tempranillo blended with Cabernet Sauvignon and Merlot. Elegant and full of red fruits, with notes of spice, vanilla, and a velvety finish.	1100

CHAMPAGNE

BRUNO PAILLARD PREMIERE CUVÉE EXTRA BRUT M.V. – 12% | Dry and elegant Champagne made from chardonnay, pinot noir, and pinot meunier, with citrus, stone fruit, toasted brioche, and a mineral finish. blend of over 30 Champagne crus and more than 25 vintages since 1985	27 / 130

SPARKLING WINE

CAVA VEGA MEDIEN BLANCO 11.5% | garnacha, pink, organic, light, fresh, sweet strawberry fruits and redcurrant	27 / 130
CAVA VEGA MEDIEN 0.0% | Delicate bubbles, noticeable aromas of apples and citrus jelly	27 / 130
CAVA VEGA MEDIEN ROSE 12% | chardonnay / macabeo, white, light, fresh, hints of peaches and apples	130
CAVA MAREVIA RESERVA BRUT 11.5% | chardonnay, sparkling, dry and elegant, with delicate notes of green apple, citrus and subtle brioche, fine bubbles and a fresh finish	160