

DELICATESSEN

LOMO DE CERDO CURADO Cured pork loin	75	TABLA DE QUESOS Mixed cheese board	175
JAMON SERRANO Dry cured ham from Spain	100	TABLA MIXTA Cured pork loin, chicken liver pate and selection of cheeses	195
PATÉ DE HÍGADO POLLO Chicken liver paté	75	ACEITUNAS Marinated olives	50
QUESO MANCHEGO Sheep's cheese from Spain's La Mancha Region	125	PAN CON AIOLI House bread with Aioli	35

FROM THE LAND

ALBONDIGAS Chicken meatballs with blue cheese sauce	85	CROQUETAS DE JAMON Serrano ham croquettes with mojo picon sauce	85
PANCETA Pork belly with Canarian Mojo Picon sauce	95	POLLO A LA PLANCHA Chicken breast with Canarian Mojo Verde sauce	75
CHORIZO Grilled Chorizo sausage (choice of beef / pork) with roasted apple and onion puree	85	ALITAS FRITAS Crispy chicken wings and drumettes with rosemary honey glaze	65
FILETE AL CHIMICURRI Wagyu Hanging Tender steak with chimichurri sauce	165	MINI HAMBURGESAS Pork Sliders with pickled cucumbers, roasted chili Aioli and Manchego cheese	125
COSTILLA DE WAGYU Braised Wagyu short ribs with pumpkin puree, Shimeji mushrooms and red wine-beef gravy	195	TARTAR DE TERNERA Organic grass-fed steak tartar with gherkins, capers, shallots and quail egg yolk	150

FROM THE SEA

CALAMAR RELLENO Squid stuffed with Chorizo, pork belly, apples and onions	85	PESCAITO FRITO Fried seafood medley (red snapper, prawns, squid) with parsley and chive Aioli	110
TARTAR DE ATUN (RAW) Tuna tartar with Piquillo peppers, pickled Piparra chilis, olives, quail egg yolk and Sherry vinegar reduction	105	CARPACCIO DE PARGO (RAW) Snapper Ceviche style Carpaccio with olives, shallots, parsley, coriander, chilis, Yuzu citrus dressing and truffle mayo	85
PARGO A LA PLANCHA Seared red snapper with cherry tomato confit, garlic, white wine sauce	115	PULPO A LA PLANCHA Octopus with creamy potatoes, Chorizo oil and Tobiko caviar	125
PULPO A LA GALLEGA Octopus, potatoes, paprika, olive oil and sea salt	105	CHIPIRONES A LA PLANCHA Baby squids with garlic and parsley oil	75

FROM THE GARDEN

PATATAS BRAVAS Fried potatoes with spicy house tomato sauce and garlic Aioli ADD CRISPY CHORIZO	85	TORTILLA ESPAÑOLA Spanish style potato omelette with Manchego Cheese	70
ENSALADA DE TOMATE Tomatoes, beetroot, olive powder, crispy shallots, chives, ricotta, chimichurri,	95	ESPARAGOS DE ALMA Grilled asparagus with poached egg, almonds, Basil oil, lemon and Grana Padano Cheese	75
SETAS Y PATATAS Sautéed mushrooms with creamy potatoes, Kombu broth and Manchego cheese	75	CROQUETAS DE SETAS Mushroom croquettes with truffle Aioli	70
	95		

SANGRIA

RED SANGRIA

Spiced Fruit Infused Red Wine, Brandy, Triple Sec, Soda

WHITE SANGRIA

Spiced Fruit Infused White Wine, Brandy, Triple Sec, Soda

SPARKLING SANGRIA

Sparkling Wine, Apricot-Peach Puree, Cinamon, Brandy, Triple Sec, Soda

HOUSE COCKTAILS

EL JEFE

Tequila Reposado, Grilled Orange Liqueur, Dry Vermouth, Absinthe, Agave Syrup, Lime

EL CLASICO

Spiced Rum, Crème De Cacao, Mesoyi Wood Infused Campari

SEÑORITA

Vodka, Grilled Orange Liqueur, Mango, Pineapple, Lemon

LAS VENTAS

Bourbon Whisky, Sweet Vermouth, Campari, Passionfruit, Lemon, Ginger Beer

AQUI HAY TOMATE

Black Pepper Infused White Rum, Tomato, Basil, Olive Brine, Orgeat Syrup, Lemon

LA PERA SUAVE

Whisky, Pear, Ginger, Lemon, Honey

SIERRA NEVADA

Gin, Mint, Tonic, Lemon, Passionfruit-Vanilla Foam

GAZPACHO GOLFO

Vodka, Tomato, Cucumber, Paprika, Jalapeno, Lime, Tabasco, Pepper, Celery Salt

CLASSIC COCKTAILS

MOJITO

Light Rum, Mint, Grilled Lime, Aromatic Bitters, Soda

MARGARITA

Tequila Reposado, Cointreau, Infused Honey

CAIPIRISSIMA | CAIPIROSKA

Light Rum | Vodka, Grilled Limes, Sugar

APEROL SPRITZ

Prosecco, Aperol, Soda, Orange

NEGRONI

Gin, Vermouth, Campari, Smoked Clove, Orange Zest

MARTINI CLASSICO

Gin | Vodka, Vermouth, Orange Bitters

MARTINI DE ESPRESSO

Vodka, Kahlua, Espresso, Cinnamon, Cardamom, Coconut Sugar

PISCO SOUR

Pisco, Egg White, Lemon, Bitters

INFUSED GIN TONICS

95

HIBISCUS

Hibiscus Infused Gin, Honey, Lemon, Tonic

95

POMELO

Rosemary Infused Gin, Pomelo, Lime, Tonic

120

PASSION BERRY

Passionfruit & Strawberry Infused Gin, Lime, Tonic

120

LEMONGRASS KAFIR

Kaffir Lime & Lemongrass Infused Gin, Lime, Tonic

120

CUCUMBER

Cucumber Infused Gin, Lime, Tonic

120

COFFEE VANILLA

Coffee and Vanilla Infused Gin, Orange, Tonic

110

LYCHEE RASPBERRY

Lychee and Raspberry Infused Gin, Lemon, Tonic

VERMOUTH (A CLASSIC SPANISH APERITIF)

110

MARTINI ROSSO

A light style vermouth that is superbly balanced with citrus overtones.

120

ANTICA FORMULA

Made by the company that invented vermouth!

110

SPIRITS

120

HOUSE SPIRITS

Vodka | Gin | Whisky | Rum | Tequila

110

PREMIUM SPIRITS

Vodka | Gin | Whisky | Rum | Tequila

120

SUPER PREMIUM SPIRITS

Vodka | Gin | Whisky | Rum | Tequila | Brandy

*ASK YOUR SERVER FOR OUR SUPER PREMIUM SELECTION AND PRICES

BEER

100

SAN MIGUEL

Pale Ale | Light

110

ISLAND BREWING

Pilsner | Summer Pale Ale | Small Hazy

100

SAPPORO

Japan's oldest beer brand

120

KIRIN ICHIBAN

Japanese Lager

135

SOBER

100

ORGANIC LOW-SUGAR HEALTH DRINKS BY KORE CULTURE LABS

Ginger + Fennel + Lemon Kombucha

Peach Kombucha

Ginger Beer (Non-Alcoholic)

120

WATER (380ML | 750ML)

Still | Sparkling

135

FLAVORED SWEET ICED TEA

Mango | Coconut | Lemongrass

SOFT DRINKS

Coca Cola | Sprite | Tonic Water | Soda

HOT TEA

Black Tea | Chamomile Tea | Green Tea | Peppermint Tea

WHITE

PROTOS VERDEJO - SPAIN - 2022	550	ASTROLABE SAUVIGNON BLANC N.Z. - 2022	710
HABA PINOT GRIS - N.Z. - 2022	650	VILLA MARIA PRIVATE BIN SAUVIGNON BLANC N.Z. - 2021	800
STERLING VINTNERS COLLECTION CHARDONNAY - USA - 2018	690	JOSEPH DROUHIN LAFORET CHARDONNAY FRANCE - 2020	950
LEO BURING CLARE VALLEY DRY RIESLING AUSTRALIA - 2019	700	PASSOBIANCO CHARDONNAY ITALY - 2019	1,250
VIDAL FLEURY COTES DU RHONE VIOGNIER, GRENACHE BLANC FRANCE - 2020	720		

RED

VINA MAIPO VITRAL RESERVA CARMENERE - CHILE - 2018	550	CLARENDELLE ROUGE BORDEAUX BLEND FRANCE - 2015	900
RAMON BILBAO CRIANZA TEMPRANILLO - SPAIN - 2019	600	PEPPERJACK SHIRAZ - AUSTRALIA - 2017	960
FINCA LAS MORAS BARREL SELECT MALBEC - ARGENTINA - 2022	630	AMELIA PARK CABERNET SAUVIGNON, MERLOT AUSTRALIA - 2019	980
SHEARWATER PINOT NOIR - N.Z. - 2016	700	BOEKENHOUTSKLOOF THE CHOCOLATE BLOCK SHIRAZ BLEND SOUTH AFRICA - 2020	1,100
CASA SILVA (ORGANIC WINE) CARMENERE, CABERNET SAUVIGNON CHILE - 2018	700	M. CHAPOUTIER GIGONDAS GSM RHONE BLEND FRANCE - 2017	1,250
VILLA MARIA PRIVATE BIN PINOT NOIR - N.Z. - 2020	870		

ROSE

BABICH PINOT NOIR - N.Z. - 2022	700	CLARENDELLE BORDEAUX BLEND FRANCE - 2021	790
CHÂTEAU DE L'ESCARELLE SHIRAZ, GRENACHE, CINSULT FRANCE - 2021	850		

HOUSE

GLASS BOTTLE

WHITE

UNDURRAGA
CHARDONNAY - CHILE - 2022

100 450

WOVEN STONE
SAUVIGNON BLANC - N.Z. - 2021

135 590

RED

UNDURRAGA
CABERNET SAUVIGNON - CHILE - 2020

100 450

PROTOS ROBLE
TEMPRANILLO - SPAIN - 2020

135 590

SPARKLING

MAN
CHENIN BLANC - SOUTH AFRICA

125 500

PRICES IN 1000'S. 10% GOVERNMENT TAX & 6.5% SERVICE CHARGE NOT INCLUSIVE

HAPPY ENDING

TARTA DE QUESO Y DULCE DE LECHE BY ALMA TAPAS BAR

Spanish milk caramel cheesecake

65

CREMA CATALANA

Spanish spiced custard with caramelized
sugar and candied orange

55

TARTA DEL DIA

Ask our server for the latest
tart or cake on offer.

70

GELATO BY DA ETTORE

Ask server for flavors on offer

30 (PRICE PER SCOOP)

EL AFFOGATO

Vanilla gelato with espresso

65

COFFEE

Espresso | Machiato | Cappucino | Latte | Americano

35

HOT TEA

Black Tea | Chamomile Tea | Green Tea | Peppermint Tea

35