



PARA EMPEZAR

PAN CON ALLIOLI STONE OVEN BAKED BREAD WITH HOMEMADE ALLIOLI	€ 5,50
ACEITUNAS MIXTAS MIXED OLIVES	€ 3,50
PIMIENTOS DEL PIQUILLO RELLENOS SWEET PEPPERS FROM NAVARRA FILLED WITH EGG AND TUNA	DUENDE FAVORITE € 9,50
QUESO MANCHEGO MANCHEGO CHEESE, OWN IMPORT, RIPENED FOR 12 MONTHS	€ 7,00
JAMÓN SERRANO 18 MONTHS RIPENED HAM FROM A FAMILY ESTATE IN SEGOVIA	€ 9,00
JAMÓN IBERICO THE FAMOUS 'PATA NEGRA' HAM, WITH IT'S SPECIAL TASTE, 70 GRAMS	€ 18,50
QUESO FRITO CON MOJO PICÓN FRIED CHEESE WITH A SPICY SAUCE FROM THE CANARY ISLANDS	€ 9,00
BOQUERONES EN VINAIGRE MARINATED ANCHOVIES	€ 7,00
DÁTILES CON BACON FRIED DATES WITH BACON	DUENDE FAVORITE € 8,00
PLATO COMBINADO PLATTER WITH DELICIOUS SPANISH CHEESE, SAUSAGE, HAM AND OLIVES	€ 22,00

TOSTADAS

TOSTADA CON TOMATE TOAST WITH FRESH TOMATO, GARLIC AND OLIVE OIL (4 PCS)	€ 6,00
TOSTADA CON TOMATE Y JAMÓN TOAST WITH FRESH TOMATO, AND RIPENED SERRANO HAM (4 PCS)	€ 10,50
TOSTADA CON QUESO MANCHEGO Y MIEL TOAST WITH MANCHEGO CHEESE AND HONEY FROM THE GRILL (3 PCS)	€ 9,00
TOSTADA CON LOMO DE CERDO Y CEBOLLA CARAMELISADA TOAST WITH HOMEMADE ROULADE AND CARAMELIZED UNIONS (3 PCS)	€ 8,50
TOSTADA CON CABALLA TOAST WITH MACKEREL AND CHERRY TOMATOES (3 PCS)	DUENDE FAVORITE € 9,50
TOSTADA DE QUESO DE CABRA Y TOMATE CHERRY TOAST WITH MELTED GOAT CHEESE AND CHERRY TOMATOES (3 PCS)	€ 10,50

PAELLA

PAELLA DE MARISCOS AVAILABILITY LIMITED, PAN SIZE 18CM, PERFECT FOR SHARING	€ 35,00
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VERDURAS

ESCALIVADA CATALAN OVEN DISH WITH BELL PEPPER, EGG PLANT AND TOMATO	€ 8,25
TORTILLA DE PATATAS TYPICAL SPANISH POTATO OMELETTE WITH POTATO AND ONION	€ 8,00
PIMIENTOS PADRÓN FRIED GREEN PEPPERS, MOSTLY MILD BUT SOMETIMES THERE IS ONE...	€ 8,00
ENSALADILLA RUSA TYPICAL SPANISH POTATO SALAD WITH TUNA	€ 7,50
ENSALADA DE ESPÁRRAGOS SALAD WITH WHITE ASPARAGUS AND CHOPPED MIXED VEGETABLES	€ 9,00
ENSALADA MIXTA MIXED GREEN SALAD WITH CHOPPED VEGETABLES AND DRESSING	€ 8,25
PATATAS BRAVAS FRIED POTATOS WITH SPICY SAUCE OR ALLIOLI	€ 6,50
BERENJENA FRITA FRIED SLICES OF EGG PLANT WITH HONEY	DUENDE FAVORITE € 8,00
CHAMPIÑONES AL AJILLO STIR FRIED MUSHROOMS WITH GARLIC AND OIL	€ 7,25
BERENJENA RELLENA CON TOMATE Y ANCHOA EGG PLANT FROM THE OVEN, FILLED WITH TOMATO AND ANCHOVIES	€ 8,50
ALCACHOFA CON JAMÓN VAPORIZED ARTICHOKE HEART WRAPPED WITH SERRANO HAM	€ 10,50
VERDURAS A LA PLANCHA GRILLED MIXED VEGETABLES	€ 9,00
ENDIVIAS AL CABRALÉS CHICKORY LEAVES WITH A BLUE CHEESE SAUCE	DUENDE FAVORITE € 9,50
ALBÓNDIGAS VEGETARIANAS VEGETARIAN MEATBALLS WITH A HOME MADE SAUCE	€ 8,25

PESCADOS

ATUN A LA PLANCHA TUNA STEAK FROM THE GRILL	€ 16,50
CALAMARES A LA ROMANA FRIED SQUID RINGS	€ 9,25
MEJILLONES EN SALSA PICANTE FRESH MUSSELS IN A SPICY TOMATO SAUCE	€ 11,00
SEPIA A LA PLANCHA GRILLED CUTTLE FISH WITH A HOME MADE SAUCE	€ 12,50
GAMBAS PIL PIL GAMBAS FRIED IN SPICY GARLIC OIL	DUENDE FAVORITE € 12,25
PULPO A LA GALLEGA SLICES OF OCTOPUS TENTACLES AND POTATOES WITH PAPRIKA POWDER	€ 14,75
BOQUERONES FRITOS FRESH ANCHOVIES BATTERED AND FRIED, WITH A DASH OF LEMON	€ 10,75
CEVICHE THE CHILEAN/PERUVIAN CLASSIC OF FISH PREPARED IN LEMON JUICE	€ 9,25

CROQUETAS

CROQUETAS DE QUESO Y ESPINACAS CROQUETES WITH BLUE CHEESE AND SPINACH (4 PCS)	€ 8,00
CROQUETAS DE GAMBA CROQUETES WITH SHRIMPS (4 PCS)	€ 8,00
CROQUETAS DE JAMON IBERICO CROQUETES WITH IBERICO HAM (4 PCS)	€ 8,25
CROQUETAS DE CHORIZO CROQUETES WITH CHORIZO (4 PCS)	€ 8,00

CARNES

BROCHETA DE POLLO CHICKEN SKEWER WITH HONEY SAUCE	€ 6,50
CHULETAS DE CORDERO LAMB CHOPS FROM THE GRILL	€ 13,25
ALBÓNDIGAS HOME MADE MEATBALLS IN TOMATO SAUCE	DUENDE FAVORITE € 9,50
ROPA VIEJA STRING BEEF SPANISH STYLE WITH SMALL PIECES OF CHORIZO	€ 10,50
POLLO AL AJILLO JUICY CHICKEN TIGHS FROM THE OVEN WITH GARLIC	DUENDE FAVORITE € 11,50
CORDERO LECHAL STIR FRIED PIECES OF SUCKLING LAMB	€ 13,50
CHISTORRAS FRITAS A SIZZLING HOT BOWL OF CHORIZO CHUNKS	€ 11,50

POSTRES

FLAN DE HUEVO OUR HOMEMADE CARAMEL PUDDING	DUENDE FAVORITE € 6,25
HELADO DE NARANJA ORANGE ICE CREAM INSIDE A WHOLE ORANGE FROM VALENCIA	€ 8,00
TARTA DE QUESO MANCHEGO CHEESE CAKE, MADE WITH MANCHEGO CHEESE	€ 7,50
TARTA DE SANTIAGO THE TYPICAL ALMOND CAKE FROM GALICIA	€ 6,50
TARTA CHOCOLATE CHOCOLATE CAKE WITH LAYERS OF CREAM AND CAKE	€ 7,50
CHURROS CON CHOCOLATE THE FAMOUS SPANISH CHURROS WITH CHOCOLATE	€ 5,50
CREMA CATALANA A CRUSTED CARAMEL PUDDING, THE TYPICAL SPANISH RECIPE	€ 7,25
DATIL CON CHOCOLATE DATE COVERED IN PURE CHOCOLATE	€ 3,50

ALLERGENS MENU AVAILABLE

ALSO USE THE QR CODE TO PLACE AN (EXTRA) ORDER

BEBIDAS

CÓCTELES

APEROL SPRITZ THE FAMOUS APEROL, WITH CAVA AND A DASH OF SODA WATER	€ 9,50
ESPRESSO MARTINI THE PERFECT MIX OF SILKY SOFT ESPRESSO, KAHLUA AND VODKA	€ 13,50
MOJITO THE FRESH MINT COCKTAIL, RECIPE FROM ONE OF OUR CUBAN OWNERS	€ 13,50
MARGARITA TEQUILA, LIME JUICE AND TRIPLE SEC. AND OFCOURSE A SALTY RIM	€ 14,00
GIN TONIC GIN MARE FROM BARCELONA WITH HINTS OF SMOKED ROSEMARY	€ 11,75
PISCO SOUR A FRESH MIX OF PISCO, LIME AND EGG WHITES STRAIGHT FROM CHILE	€ 13,00
CAIPIRINHA FROM BRASIL COMES THIS CLASSIC WITH CACHAÇA, LIME AND SUGAR	€ 13,00
MOSCOW MULE AMERICAN CLASSIC WITH VODKA, GINGERBEER AND LIME	€ 12,50

CERVEZA DE BARRÍL

JUPILER THE FAMOUS BELGIAN BEER ON DRAUGHT	€ 3,75
MAHOU BEER FROM THE LARGEST BREWER OF SPAIN, ON DRAUGHT	€ 4,00
MAHOU 0.0% TOSTADA NON-ALCAHOLIC SPANISH DRAUGHT BEER, AMBER AND TOASTED	€ 4,00
LEFFE BLOND THE CLASSICAL FULLY BODIED BEER FROM BELGIUM, ON DRAUGHT	€ 4,50

CERVEZA EN BOTELLA

HOEGAARDEN CITRUS / CLARA DE LIMÓN BEER BREWED WITH LEMON, FRESH AND CITRIC, ONLY 2% ALCOHOL	€ 4,75
HOEGAARDEN WIT FRUITY WHEAT BEER	€ 5,00
ALHAMBRA RESERVA THE CLASSIC FROM GRANADA, SLIGHTLY BITTER AND TYPICAL SPANISH	€ 5,50
ESTRELLA GALICIA THE BEER FROM GALICIA WITH INDEPENDENT CONNOTATION	€ 5,00
ER BOQUERON A FRUITY BEER, BREWED WITH SEAWATER FROM VALENCIA	€ 6,50
MAHOU MAESTRA STRONG AMBER COLOURED BEER FROM MADRID	€ 6,50
MAHOU IPA SESSION IPA FROM MADRID WITH A PLEASANT SLIGHTLY BITTER FINISH	€ 6,25
CORONA, ALSO AVAILABLE CORONA 0.0% THE MEXICAN CLASSIC WITH OR WITHOUT ALCOHOL	€ 6,25
LEFFE BLOND 0.0% THE FAMOUS FULL BODIED BEER FROM BELGIUM, WITHOUT ALCOHOL	€ 5,00

SANGRIA Y VERMUT

SANGRIA BLANCA OUR FAMOUS RECIPE MADE WITH CAVA, ONE LITER JAR	€ 32,00
HALF A LITER JAR	€ 16,00
GLASS	€ 6,00
SANGRIA TINTA OUR FAMOUS RECIPE MADE FRUITS, LIQUOR AND WINE, ONE LITER JAR	€ 29,00
HALF A LITER JAR	€ 14,50
GLASS	€ 5,50
VERMUT THE TYPICAL SPANISH VERMOUTH	€ 6,00

RON, BRANDY Y LICORES

BACARDI CARTA BLANCA, WHITE RUM FROM CUBA	€ 6,00
BACARDI CARTA NEGRA, DARK RUM FROM CUBA	€ 6,00
HAVANA CLUB 3 AÑOS EN BARRIL, RUM FROM CUBA	€ 6,50
DIPLOMÁTICO, FINEST BLEND, RUM FROM VENEZUELA	€ 6,50
BARCELÓ IMPERIAL, RUM FROM REPUBLICA DOMINICANA	€ 7,00
CALISAY, LIQUOR WITH HERBS FROM COSTA BRAVA	€ 6,50
PONCHE CABALLERO, ORANGE LIQUOR FROM ANDALUCIA	€ 6,50
PACHARÁN, LIQUOR FROM BASQUE COUNTRY WITH ENDRINES	€ 6,50
CRUZ CONDE, LEMON LIQUOR	€ 6,00
ORUJO DE HIERBAS, HERBAL LIQUOR FROM GALICIA	€ 6,00
LICOR DE HIERBAS, SWEET HERBAL LIQUOR FROM MALLORCA	€ 6,50
LICOR 43, VANILLA LIQUOR FROM MURCIA	€ 6,50
CARDENAL MENDOZA, SWEET P.X. BRANDY FROM JEREZ	€ 8,00
CARLOS 1, SMOOTH BRANDY GRAN RESERVA FROM JEREZ	€ 8,00
FUNDADOR, SMOOTH SOLERA BRANDY FROM JEREZ	€ 6,50
OSBORNE VETERANO, SMOOTH SOLERA BRANDY FROM JEREZ	€ 6,50

CAFÉ Y TÉ

ESPRESSO OR AMERICANO	€ 3,25
CAPPUCCINO	€ 3,75
CORTADO OR MACHIATTO	€ 3,50
CAFE LATTE, WITH COW OR OAT MILK	€ 3,75
TE INFUSIÓN, SELECTION OF TEA	€ 3,25
TE DE MENTA O TE DE JENGIBRE, FRESH MINT OR GINGER TEA	€ 4,00
CARAJILLO, ESPRESSO WITH BRANDY	€ 5,75
SPANISH COFFEE, WITH LICOR 43 AND WHIPPED CREAM	€ 9,00



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