

PAELLAS

2-3 People 4-5 People 6-7 People

Seafood paella



50€ 85€ 115€

Rice dish cooked in seafood broth and homemade *salmorreta*, served with clams, squid, prawns and mussels.

(Can be also served as *Fideuá*)*

Mixed paella



50€ 85€ 115€

Rice dish made with vegetable sauté, red mullet and seafood broth, served with delicious chicken pieces, mussels, prawns and baby squid.

(Can be also served as *Fideuá*)*

Black paella



50€ 85€ 115€

Rice dish made with natural cuttlefish ink and our red mullet and seafood broth, served with clams, squid and prawns.

(Can be also served as *Fideuá*)*

Lobster paella



65€ 120€ 170€

Rice dish cooked in shrimp and red mullet broth, homemade *salmorreta*, served with prawns and lobster.

Señorito's paella



55€ 95€ 130€

Rice dish cooked in seafood and red mullet broth, homemade *salmorreta*, served with octopus, squid and prawns.

Pork ribs & mushrooms paella

50€ 85€ 115€

Rice dish cooked in homemade meat broth, served with Iberian ribs cooked over low heat and an assortment of mushrooms.

Roast chicken & vegetables paella

50€ 85€ 115€

Rice dish made with 100% natural chicken and vegetable broth, served with chicken cooked over low heat, artichokes and green beans.

Veggies paella



50€ 85€ 115€

Rice dish made with 100% natural vegetable broth, served with artichokes, green beans and a variety of mushrooms. 100% vegan!

*Fideuás CONTAIN GLUTEN.

All our paellas are GLUTEN FREE.

Ask for our varieties of alioli sauce!

STARTERS

2-3 People 4-5 People

SALADS

Burrata salad



15€ -

Ensaladilla rusa (Spanish potato salad)



12€ -

TRAYS

Iberian assortment

19€ 28€

Cheese assortment



19€ 28€

Smoked fish assortment



19€ 28€

Mixed assortment (iberian & cheese)



22€ 32€

CASSEROLES

Mussels à la crème



15€ -

Meatballs in traditional green sauce



18€ -

Garlic shrimps



18€ -

DESSERTS

Chocolate coulant



6€

Manchego cheese coulant



6€

Cheesecake



6€

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