

BEBIDAS

Perfect pairings to sip with your bites

Sparkling

Colet Tradicional Extra Brut

Xarel·lo, Macabeu, Parellada / Cava

2019 20

White

Canforrales Blanco

Verdejo / La Mancha

2023 16

Pazo das Bruxas

Albariño / Rias Baixas

2022 20

Gran Caus Blanc

Xarel·lo, Chenin Blanc, Chardonnay/Penedés

2022 22

Rosé

Flamingo Rosé

Tempranillo / Ribera del Duero

2021 22

Red

Canforrales Tinto

Tempranillo / La Mancha

2023 16

Portal Negre

Garnacha, Cariñena / Catalunya

2019 22

Las Pisadas

Cabernet Sauvignon / Rioja

2018 25

Others

Sangria

Red or white

18

Estrella Galicia Beer

Caña (300ml)

12

Reserva Especial1908 (bottle)

A Coruña, Spain

15

Carlitos

CASA DE COMIDAS

Prices are subject to 9% GST and service charge
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TAPAS

Small plates, best enjoyed with drinks

Pan con Tomate 	9
Crystal bread, Spanish oxheart tomatoes, EVOO	
Patatas Bravas Bonanova 	10
Agria potato, garlic aioli, spicy tomato sauce, chili oil	
Tortilla Donostia Slice  	10
Organic eggs, confit shallots & potatoes, EVOO	
Alcachofa Brasa 	18
Spanish artichoke, saffron polenta, garlic & parsley	
Pimientos de Padrón 	12
Padrón peppers, sea salt	
Gilda Pintxo	10
Smoked sardine, pickled onion, green olives	
Croquetas de Calamar 	12
Squid croquetas, squid ink aioli	
Buñuelos de Pamplona 	14
Codfish fritters, ajoarriero sofrito, saffron aioli	
Gambas al Ajillo 	22
Atlantic prawns, garlic & chilli oil, sourdough	
Txipirones Bilbao 	20
Grilled squid, crispy baby squid, squid & shallot orzo	
Pulpo La Coruña 	20
Spanish octopus, smoked paprika, EVOO	
Paella del Día 	26
Paella of the day	
Jamón Ibérico Joselito	28
Acorn-fed ibérico ham "Joselito", aged for 36 months	
Macarrones del Cardenal	16
Homemade penne, secreto ibérico sofrito, Manchego cream	
Canelones de la Abuela 	18
Braised beef & pork cannelloni, bechamel, piparras	
Botifarra de Pagès	12
Catalan pork sausage, sautéed white beans, bacon	


XUP-XUP

Meat or seafood, simmered and slow-braised

Fricandó Barcelona 	30
Black angus beef ragú, porcini, maitake rice	
Fabada Asturiana 	22
Spanish fava bean stew, pork jowl, chorizo, lardo	
Arroz Caldoso de Gambas	28
Mediterranean red prawn, brothy rice, vongole veraci	


MOLLETES

Mini toasted flatbread sandwich

Sobrassada	10
Mallorcan paprika pork sausage, burrata, honey	
Pepito Madrid	15
Angus beef tenderloin, fried green peppers, sautéed shallots	
Bikini 	12
Ibérico ham, truffle Brie, mushroom duxelles	






CONSERVAS

Premium tinned seafood, a Spanish specialty

Berberechos	18
Galician baby clams, salsa espinaler	
Mejillones	12
Mediterranean mussels in escabeche, piquillo mayo	
Navajas 	18
Atlantic razor clams, garlic & parsley oil	
Sardinitas	12
Baby sardines, pan con tomate	

POSTRES

For your second stomach

Churros con Chocolate  	14
Homemade churros, Valrhona chocolate	
Tarta de Queso  	12
Basque burnt cheesecake tart, sangria sorbet	
Flan y Café 	12
Spanish caramel pudding, cortado coffee	



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