



## APERITIVOS

<b>CAVA</b>	<b>0,10 L</b>	<b>0,75 L</b>
La Iaia Nuria	6,50 €	35,00 €

### SHERRYS by bodegas César Florido

Cruz del Mar Fino	4,50 €
Cruz del Mar Oloroso	5,00 €
Cruz del Mar Cream	5,00 €
Moscatel	6,00 €

## CERVEZAS / BEERS

### DRAUGHT

Heineken	3,50 €
Seasonal draught	4,50 €

### BOTTLES

Estrella Damm	5,00 €
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**Estrella Inedit 0,75 L 16,50 €**

Did you know, Estrella Inedit has been invented and brewed especially as a social dining beer and is best served in a wine glass?

Alhambra 1925	5,50 €
Corona	5,00 €

## GIN TONIC

The base for all our G&T's is a unique style Spanish gin, complemented by the perfect matching Ledger's soft tonic and finished with the perfect garnish that brings the best out of your G&T

<b>Gin EVER</b>	11,00 €
Valencian Classic London Dry Gin	
<b>Gin 987 London Dry Gin</b>	12,00 €
Mencia wine is one of the 14 unique botanicals	
<b>Gin Gold 999,9</b>	12,00 €
Complex gin with hints of tangerine, almonds and violet	
<b>Gin V Premium Melon</b>	12,00 €
Atypical summery gin, distilled with dried melon	
<b>Gin Azafran</b>	13,00 €
Unique gin, distilled with saffron as one of the main botanicals	

### SPANISH CRAFT BEERS

La Loca Juana, Loca Rubia Unfiltered Lager 4,5%	6,00 €
La Loca Juana, Hermosa Pelirroja European Pale 5,5%	6,00 €
Cerveza Toro, Sherry Barrel Aged Beer 5,5%	6,50 €
Er Boquerón, Beer, brewed with seawater 4,8%	6,50 €





## WINES BY TORRES

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### BLANCOS / WHITE WINES

	Glass	Bottle
<b>Torres Mas Rabell Blanco</b> Parellada / Garnacha Blanco, Catalunya	4,50 €	22,50 €
<b>Torres Verdeo</b> Verdejo, Rueda	5,00 €	25,00 €
<b>Torres Habitat</b> Garnacha / Xarel-Lo, Catalunya	6,50 €	32,50 €
<b>Torres Pazo das Bruxas</b> Albariño, Rias Baixas		35,00 €
<b>Jean Leon, 3055</b> Chardonnay, Penedès		39,50 €

### ROSADOS / ROSE WINES

	Glass	Bottle
<b>Torres Mas Rabell Rosado</b> Garnacha Tinta / Cariñena, Catalunya	4,50 €	22,50 €
<b>Jean Leon 3055 Rose</b> Pinot Noir, Penedès		39,50 €

### TINTOS / RED WINES

	Glass	Bottle
<b>Torres Mas Rabell tinto</b> Garnacha Tinta / Cariñena, Catalunya	4,50 €	22,50 €
<b>Torres Coronas</b> Tempranillo / Cabernet Sauvignon, Catalunya	5,00 €	25,00 €
<b>Torres Habitat</b> Garnacha / Syrah, Catalunya	6,50 €	32,50 €
<b>Torres Altos Ibericos Parcelas de Graciano Crianza</b> Tempranillo, Rioja		37,50 €
<b>Torres Celeste Crianza</b> Tempranillo, Ribero del Duero		39,50 €

## SANGRIA

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**Sangria Gordal, 1 Liter** 19,50 €  
Cava, Orange wodka, orange,  
grapefruit, lemon, lime and ice

Pompita Sangria Blanco "Madrid" 14,50 €

Pompita Sangria Rosado "Ibiza" 14,50 €

Pompita Sangria Tinto "Barcelona" 14,50 €





## SMALL APPETIZERS & GOURMET

Please ask your host everything you would like to know about the taste, cuts and origin of the products you are interested in.

Gordal olives	4,00 €
Gordal olives jar	7,00 €
Salted Valencia almonds	4,00 €
Pan con Tomate Tomato bread	4,00 €

### SPANISH CHEESES

Queso Manchego Viejo con aceite Aged Manchego with olive oil	5,50 €
Surtido de quesos Españoles Assorted Spanish cheeses	12,50 €

### SPANISH CHARCUTERIE

Paleta Iberico Bellota	12,50 €
Chorizo Iberico Bellota	6,50 €
Salchichon Iberico Bellota	6,50 €
Lomo Iberico Bellota	9,50 €
Surtido de Embutidos Ibericos Mixed Iberian Charcuterie Platter	14,50 €

## TAPAS Y RACIONES

Originally tapas are meant as a snack to accompany a drink. The word tapa means lid. This comes from the early days when a slice of sausage or Jamón was used to cover a drink to protect it against flies. A ración is a larger portion.

Patatas Bravas Spanish potatoes with Brava sauce	Tapa 4,50 €
Champiñones ajichilli Chef's mushrooms with garlic and red pepper	6,50 €
Croquetas de setas Homemade mushroom croquettes	6,00 €
Croquetas de Jamon Iberico Homemade Iberian ham croquettes	6,00 €
Chorisito al infierno Panfried chorizo, flambéed at the table	7,50 €

	Tapa	Racion
Gambas al Ajillo Prawns cooked and served in garlic oil	8,50 €	19,50 €
Gambas Rojas a la Plancha Fresh red prawns from Denia with all its Mediterranean characteristics	15,50 €	32,00 €
Calamares a la Andaluza Fried squid rings "Andaluz style"	8,50 €	19,50 €
Rocas de bacalao en tempura negra Chunks of fresh cod, deep fried in black batter	8,00 €	18,50 €
Pulpo con ajo verde y crujiente patatas violetas Slow cooked octopus with a green garlic and pistachio sauce and truffle potatoes	8,00 €	18,50 €
Carrillada estofada al estilo Gordal Braised Iberian pork cheeks, chef's special recipe		18,50 €
Hueva de oca con patatas y trufa negra New potatoes with a goose egg and shaved truffle		21,00 €

