



NEXT DOOR SPANISH CAFE  
*como en casa*

## Tapas

- Pan con Tomate**  8  
Toasted bread with freshly chopped tomatoes
- Anchoas del Cantábrico** 15  
Cantabrian anchovies in EVOO
- Ensalada de Tomate con Ventresca** 22  
Momotaro tomato salad with Spanish tuna belly
- Croquetas Caseras** 10  
Homemade croquettes (3 pieces)
- Patatas Bravas**  12  
Crispy potatoes with brava and alioli sauce
- Chips de Berenjena con Miel**  13  
Eggplant chips with honey and pine nuts
- Pimientos del Padrón**  15  
Deep fried Padrón peppers
- Tortilla de Patatas**  11  
Traditional Spanish omelette
- Coles de Bruselas con Miel y Pimentón**  14  
Crispy Brussels sprouts with honey and paprika

## Charcuteria & Quesos

- Jamón Ibérico 50gr** 26
- Chorizo Ibérico 50gr** 16
- Mixed 4 Cheese Platter** 22
- Extra Bread +3

- Dados de Atún Picantes** 22  
Tuna and avocado cubes with Sriracha mayo
- Calamares a la Andaluza** 16  
Fried baby calamari with lime mayonnaise
- Gambas al Pil-Pil** 18  
White prawns in cayenne and garlic seafood sauce
- Pulpo a la Gallega** 34  
Spanish octopus with confit potatoes, paprika and EVOO
- Cochifrito** 28  
Crispy fried suckling pig with confit garlic
- Chorizo a la Brasa** 18  
Grilled Ibérico chorizo with Idiazabal
- Ternera a Baja Temperatura** 36  
Slow-cooked beef short ribs with mash potato and glazed onions



# Paella

To better enjoy our paellas please allow us at least 30" to prepare them

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|---|----|
| <b>Paella Valenciana</b><br>Rosemary smoked paella with chicken and beans   | 32 |
| <b>Marisco</b><br>Classic seafood paella with prawns  | 34 |
| <b>Paella Negra</b><br>Squid ink paella with calamari and clams   | 34 |
| <b>Cerdo y Setas</b><br>Ibérico pork collar and wild mushrooms paella   | 36 |
| <b>Pollo y Chorizo</b><br>Chicken and chorizo paella  | 36 |
| <b>Verduras</b> <br>Mixed vegetable paella | 28 |

# Mains

- |  | MARKET PRICE |
|--|--------------|
| <b>Pescado a la Brasa</b><br>Grilled catch-of-the-day<br>(Please check with server)      |              |
| <b>Txuletón (400gr)</b><br>Black Angus ribeye with piquillos                             | 68           |
| <b>Costillas de Cerdo (400gr)</b><br>Spanish pork ribs in quince BBQ sauce               | 36           |
| <b>Jarrete de Cordero (500gr)</b><br>Slow-cooked lamb shank with couscous and nuts salad | 38           |

# Desserts

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|---|----|
| <b>Churros con Chocolate</b><br>Churros with cinnamon sugar and chocolate dip | 11 |
| <b>Tarta de Queso</b><br>Cheesecake with berry compote                        | 12 |
| <b>Flan</b><br>Crème caramel with whipped cream and kaffir lime               | 12 |

