



PINTXO CLÁSICO

Served on a slice of baguette

PAN DE LA ABUELA — 3.50

Scallion tomato spanish sofrito spread topped with a slice of aged manchego cheese, white anchovies and a marinated green olive.

REBANADA DEL SOL (VEG) — 4

Our in-house Basil pesto spread topped with roasted red pepper, a slice manchego cheese and marinated green olives.

MAR Y MONTE — 3.50

Guacamole spread with paprika seared shrimp and roasted mushroom.

BOCADO DEL NORTE (VEG) — 2.99

Potato and egg salad garnished with fried spanish capers.

TORTILLA ESPAÑOLAS (VEG) — 2.99

A slice of traditional Spanish omelette composed of eggs, potatoes and onions.

ENSALADAS FRESCAS

BURRATA CON TOMATES DE

RELIQUIA FAMILIAR (VEG)(GF) — 25

Artisanal burrata nested over heirloom tomatoes tossed in our in-house basil pesto and drizzled with balsamic glaze.

SANDÍA Y TOMATES DEL HUERTO

(VEG)(GF) — 16

Watermelon, tomatoes, olives, basil leaves and fine herbed feta cheese tossed in a subtle touch of extra virgin olive oil and balsamic glaze.

ENSALADA DON QUIJOTE (VEG)(GF) — 18

Beets beautifully garnished with orange segments and goat cheese crumbles on a bed of spring mix tossed in our in-house honey lemon parmesan vinaigrette.

PAELLA CLÁSICO

In your choice of vegan or Clásico.
Serves two.

PAELLA DE MAR (DINNER ONLY) — 85

Saffron bomba rice, served with tiger shrimp, calamari, mussels, clams, and peas.

FRITURAS

ALCACHOFAS CON PESTO BASILICO

(VEG)(GF) — 13

Fried artichokes, red onions and asparagus tossed in basil pesto, topped with parmesan.

EMPANADILLAS — 12

Classic empanadas served with our in-house "aji" sauce. Your choice of Beef, chicken, or Hawaiian.

RABAS AL LIMON — 18

Fried calamari rings served with our in-house lime aioli.

POLENTA FRIES (VEG) — 13

Polenta fries topped with truffle oil, parmesan cheese. Served with our in-house artisanal roasted jalapeño aioli.

CROQUETAS — 17

Classic Spanish croquettes in three different flavors. Salted Cantabrian Cod, Iberian Boletus Mushrooms and atlantic Shrimp with our artisanal red roasted pepper aioli.

BAR TAPAS

Optional side order of Spanish white rice - 7

PATATAS BRAVAS RUSTICAS

(VEG) — 12

Herbed potatoes served with our in-house lime aioli and brava sauce.

CHAMPIÑONES ESTILO MADRID

(VEG)(GF) — 12

Classic Spanish sautéed garlic-parsley mushrooms.

GAMBAS CATALANAS FLAMBEADAS

(GF) — 22

Flambeed garlic paprika shrimp.

SALTADOS (GF) — 17

Sauteed beef with tomatoes, red onions, broccoli and peas.

OLIVAS CALIDAS (VEG)(GF) — 10

Our mix of warm marinated olives topped with fine herbs.

PIQUILLOS DESGLAZADOS

(VEG)(GF) — 22

Goat cheese and fine herbs stuffed Piquillo peppers with a touch of balsamic glaze.

VEGETALES GRILLADOS (VEG)(GF) — 15

Seasonal vegetables topped with pine nuts and served with manchego cheese.

PEQUEÑO BAR 12 or under

POLLO AL FUEGO — 13

Breaded chicken tenders on a bed of patata brava.

BOCADILLO DE HUEVOS — 2.99

Traditional Spanish omelette topped with melted manchego cheese and marinated green olive served on a slice of French baguette.

ALBÓNDIGAS — 12

Spanish-style meatballs in tomato sauce topped with parmesan and served with French baguette slices.

DESSERT

 **CHURROS CON CHOCOLATE — 11.95**
Alternative flavours - Dulce du leche or
English Toffee - *extra dipping - 3

BLACK FOREST CAKE — 10

TRIPLE CHOCOLATE MOUSSE — 10

CHOCOLATE MOUSSE — 10

CARROT CAKE — 10

CREME BRULE CHEESECAKE — 10

ICE-CREAM — 10

DRINKS

FRESH ORANGE JUICE — 7

LEMONADE — 5

SLUSHIE — 5

SAP SUCKER — 3.50

COKE — 2.5

DIET COKE — 2.5

GINGER ALE — 2.5

SPRITE — 2.5

ICED TEA — 2.5

ESKA WATER — 2.5

SAN PELLEGRINO - LIMONATA — 3.7

AERAS — 3.75
Glass bottle sparkling water

PERRIER — 3.75
Glass bottle sparkling water

SMOOTHIES

VERDE TROPICAL — 10.95
Orange juice, pineapple, spinach, matcha, milk.

BERRY BONITA — 10.95
Raspberry, blueberry, Greek yogurt, almond
butter (optional)

FRESA Y SOL — 10.95
Strawberry, banana, milk, yogurt, apple juice.

MANGO MATADOR (DAIRY FREE) — 10.95
Mango sorbet, oat milk.

MILKSHAKES

DOUBLE CHOCOLATE — 11.95
Chocolate cashmere & chocolate hazelnut
ice-cream, milk.

CHOCO-FRESA — 11.95
Strawberry blush & honey vanilla ice-cream, milk.

LA VANILLITA — 11.95
Honey vanilla ice-cream, milk.

HOT DRINKS

COFFEE

ESPRESSO — 3.99

AMERICANO — 4.60

CAPPUCCINO — 5.25

FLAT WHITE — 5.25

LATTE — 5.25

MOCHA — 6

CORTADO — 5

MACCHIATO — 4.85

DRIP COFFEE — 3.75

***EXTRA ESPRESSO SHOT — 1.50**

TEA

(Organic English Breakfast, Citrus Ginger,
Earl Grey Cream, Chai Spice, Fields of Green,
Organic Chamomile)

CHAI LATTE — 5.50

MATCHA LATTE — 6

LONDON FOG — 5.25

HOT CHOCOLATE

COCOA CALIENTE — 10
Spanish Hot Chocolate.

CHOCOLATE TRADICIONAL — 7.50

***Add On Syrups — Cane Sugar, Vanilla, SF Vanilla,
Hazelnut, Caramel, Choc Sauce, White Choc Sauce - 1**

*** Substitute Milk — Oat, Almond, Soy - 1**



NON ALCOHOLIC DRINKS

BEER

CORONA CERO — 8

HEINEKEN 0.0 — 9

PERONI NASTRO AZZURRO 0.0 — 9

WINES

TARAPACÁ DEALCOHOLIZED
SAUVIGNON BLANC
6OZ - 5 BOTTLE - 25

NOT GUILTY DEALCOHOLIZED PINOT
GRIGIO
6OZ — 5 BOTTLE — 25

NOZECO SPARKLING ROSE
DEALCOHOLIZED
6OZ — 6 BOTTLE — 27