



LUNCH at EL PATIO

SALADS

Burrata, charred fruit, Iberian bellota ham,
basil, pine nuts 🥑🥑🍷 / 34

Herb salad, coriander, mint, tarragon, dill, parsley,
citrus dressing, toasted almonds, chilli 🍷 / 18

Heritage tomatoes, whipped feta, basil, hazelnuts,
white balsamic 🍷🥑🍷 / 27

Roasted pumpkin, green apple harissa,
ricotta 🥑🍷🥑 / 27

Red tabbouleh, pomegranate, baby gem lettuce,
grilled lemon / 25

Fattoush, mixed heritage tomatoes, crispy aubergine,
cucumber, radishes / 24

RAW, CHARCUTERIE & CHEESE

Oysters, ginger, lemongrass, chilli 🍷🥑 / 27

Seabass ceviche, citrus, kumquat, red onions 🍷🥑 / 41

Sea bream carpaccio, chilli, bergamot, lime caviar 🥑 / 40

Iberian bellota ham / 49

Finca Pascualeta cheese selection 🥑🍷🍷 / 32

VEGETABLES

Babaghanoush, pomegranate, za'atar 🍷🥑🥑 / 22

Muhammara, roasted red pepper, walnuts, herbs / 23

Roasted beetroot, feta, charred seasonal fruit 🥑🍷 / 20

Grilled asparagus, tenderstem broccoli, almonds / 23

Roasted aubergine, charred piquillo peppers, salted ricotta,
toasted pine nuts 🍷🍷🍷 / 23

Chickpeas, fennel, red chilli, preserved lemon, mix herbs,
pomegranate, sumac 🍷🍷 / 20

Roasted cauliflower steak, dill, capers, lemon 🥑 / 31

SOUP & SANDWICHES

Seafood & fennel soup, tiger prawns, seabass,
mussels 🥑🍷🍷 / 36

Wagyu salt beef, El Patio house pickles, mustard,
skinny fries on sourdough 🍷 / 39

Sabich pita, roasted aubergine, Earl Grey boiled egg,
tahini, tomatoes, pickled peppers 🍷🍷 / 26

El Patio Club sandwich, turmeric chicken, bacon, fried egg,
avocado, coriander, chilli, skinny fries 🍷 / 34

Grilled halloumi, beef tomatoes, dates tapenade,
ciabatta 🍷 / 29

WOOD-OVEN PIZZAS

EL BOSS. Confit tomato, mozzarella, oregano,
basil, olive oil 🍷🥑 / 30

EL BURRO. Wood roasted aubergine, stracciatella,
cherry tomatoes, basil oil, rocket 🍷🥑 / 32

EL CONDE. Tomato, garlic, oregano, capers,
black olives, anchovies 🍷🥑🍷 / 33

EL GUIRI. King prawns, tomato, mozzarella,
prawn aioli 🍷🥑🍷🍷 / 38

LA MARI. Baby artichokes, Iberian ham, rocket 🍷🥑 / 60

EL MARIACHI. Spicy chorizo, charred red onions,
tomato, mozzarella 🍷🥑 / 34

LA SIMO. Mortadella, pistacchio pesto,
stracciatella 🍷🥑🍷 / 35

EL PADILLA. Truffle cream, porcini,
stracciatella, truffle 🍷🥑 / 75

PLATES

Parmigiana, pesto, tomato, parmesan fondue,
sourdough croutons 🍷🥑 / 33

Galician mussels, lemon confit, Mediterranean herbs,
red chilli 🍷🍷 / 30

Carabinero linguine, tomato sauce, basil 🍷🍷🍷 / 75

Butterfly seabass, caponata, capers, fennel & apple salad 🥑🍷 / 51

El Patio burger, Dijonnaise, baby gem lettuce, mozzarella, pickles,
red onion marmalade, El Patio fries 🍷🥑🍷 / 36

Veal Milanese (600g), tomato, rocket, lime mayo 🍷🥑🍷🍷 / 68

Galician beef skewers, smoked aubergine, paprika butter,
sumac, onion salad / 43

Grilled honey-marinated free-range chicken thighs,
chimichurri / 41

Ask your waiter about gluten free options.

Prices in EUROS · Bread and appetiser / 6.00.-



M.C.H

All our fish comes from sustainable fishing. Most of our products are locally sourced. This establishment complies with the Royal Decree 1021/2022 regarding the prevention of parasitism by Anisakis.