




# EL TARDEO


at

## EL PATIO

### SNACKS

- Kalamata olives & labneh croquettes / 12.00.-  
 Baba ghanoush, pomegranate, za'atar bread  / 19.00.-  
 Patio fries / 11.00.-

### SOUP & SANDWICHES

- Seafood & fennel soup, tiger prawns, seabass, mussels / 31.00.-  
 El Patio burger, Dijonnaise, baby gem lettuce, mozzarella, pickles, red onion marmalade, Patio fries / 34.00.-  
 Pulled pork sandwich, barbecue sauce, coleslaw, skinny fries  / 28.00.-  
 Sabich pita, roasted aubergine, earl grey boiled egg, tahini, tomatoes, pickled pepper / 23.00.-  
 El Patio Club sandwich, marinated turmeric chicken, speck, fried egg, avocado, coriander, chilli, skinny fries / 32.00.-  
 Falafel pita, pickled onions, yoghurt sauce, tomato, lettuce, mixed herbs / 35.00.-



### COCKTAILS

~To share/single~  55.00.- / 28.00.-

- BOTANIC.** Vodka Sage, orange liqueur, lime, cava  
**CHIOTE.** Tequila, orange, coriander, camomile, lime  
**IPA PUNCH.** Bergamote liqueur, grapefruit, tonic, IPA syrup

~No-Lo~ 18.00.-

- ALBEDO.** Martini Vibrante, grapefruit, tonic  
**SMOKE PUNCH.** Lapsang Souchong tea, kaffir lime leaves, galanga  
**ROOIBOS HIGBALL.** Noilly prat vermouth, banana, green rooibos



Vegan



Gluten free



Lactose free

M.C.H



### TO SHARE

Oysters / 25.00.-  
 El Patio mignonette

Roasted pumpkin, green apple harissa, ricotta / 24.00.-

Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic vinegar  / 24.00.-

Kale and bulgur tabbouleh, broccoli, mint, hazelnuts, lime vinaigrette, pomegranate / 22.00.-

Finca Pascualeta cheese selection / 29.00.-

Iberian bellota ham / 48.00.-

### WOOD- OVEN PIZZAS

**EL BOSS.** Confit tomato, mozzarella, oregano, basil, olive oil / 28.00.-

**EL BURRO.** Wood roasted aubergine, stracciatella, cherry tomatoes, basil oil, rocket / 29.00.-

**EL CONDE.** Tomato sauce, garlic, oregano, capers, black olives, anchovies / 30.00.-

**EL GUIRI.** King prawns, tomato, garlic, mozzarella, prawn alioli / 36.00.-

**LA MARI.** Baby artichokes, Iberian ham, rocket / 31.00.-

**EL MARIACHI.** Spicy chorizo, charred red onions, tomato, mozzarella / 32.00.-

**LA SIMO.** Mortadella, pistacchio pesto, stracciatella / 33.00.-



### DESSERTS

Pain perdu, vanilla ice cream / 20.00.-

Chocolate Nemesis, crème fraîche / 20.00.-

Tahini ice cream, sesame crackers / 17.00.-

Pineapple carpaccio, mint, yoghurt ice cream / 18.00.-

All our fish comes from sustainable fishing. Most of our products are locally sourced. We have all the necessary information regarding allergens available upon request. This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis.

Prices in EUROS · Appetiser / 5.00.-

# DRINKS

## COCKTAILS

~Signature~ 28.00.-

### ALFONSO MEETS FRIDA

Mezcal, lime, orange liqueur, corn cordial

### TRASIEGO

Gin, sherry, sauco, apple

### ZOCO

Rum, ras el hanout, mango, passion fruit, lime, orange

### VERDASTRO

Vodka, Galliano, lime, vanilla, basil

### P DE PALOMA

Tequila silver, mezcal, amontillado, grapefruit, lime, agave

~Classics~ 28.00.-

### NELSON'S NEGRONI

Gin gaugin, sweet vermouth, amaro

### GARDEN MARY

Basil & rosemary-infused gin, lemon, agave, tomato water

### ESPRESSO JEREZANO

Vodka, Diemme coffee, palo cortado, vanilla

### MOJITO EL PATIO

White rum, lime, sherry, mint, soda

### MARBELLINI 30.00.-

Pomegranate juice, sumac, Champagne

## SPARKLING WINES

### GRAMONA LA CUVÉE

Brut Nature (Penedés, Spain)  
Glass, 15.00.- / Bottle, 65.00.-

RAVENTÓS DE NIT ROSÉ (Penedés, Spain)  
Glass, 16.00.- / Bottle, 70.00.- / Magnum, 135.00.-

### DELAMOTTE

Blanc de Blancs (Champagne, France)  
Glass, 32.00.- / Bottle, 145.00.-

FRANCK BONVILLE ROSÉ (Champagne, France)  
Glass, 28.00.- / Bottle, 135.00.-

## WHITE WINES

NAIA. Verdejo (Rueda, Spain)  
Glass, 15.00.- / Bottle, 46.00.- / Magnum, 93.00.-

TERRAS DE LANTAÑO. Albariño (Rías Baixas, Spain)  
Glass, 15.00.- / Bottle, 57.00.-

PIERRE PRIEUR. Sauvignon Blanc (Sancerre, France)  
Glass, 19.00.- / Bottle, 75.00.-

BLAS MUÑOZ. Chardonnay (Toledo, Spain)  
Glass, 17.00.- / Bottle, 61.00.-

DOMAINE COLBOIS. Chardonnay (Chablis, France)  
Glass, 23.00.- / Bottle, 93.00.-

CHÂTEAU DE MELIN. Chardonnay  
(Puligny Montrachet, France) / Glass, 38.00.- / Bottle, 158.00.-

## ROSÉ WINES

BORN ROSÉ. Syrah (Barcelona, Spain)  
Glass, 15.00.- / Bottle, 51.00.- / Magnum, 103.00.- / Double M, 195.00.-

CHÂTEAU SAINTE MARGUERITE FANTASTIQUE.  
Garnacha, Cinsault  
(Provence, France)  
Glass, 21.00.- / Bottle, 115.00.- / Magnum, 265.00.-

LUSH BLUSH. Grenache, Cinsault, Vermentino (Provence, France)  
Glass, 21.00.- / Bottle, 110.00.- / Magnum, 230.00.-

## RED WINES

PAGO EL ESPINO. Petit-Verdot, Syrah, Tempranillo (Málaga, Spain)  
Glass, 15.00.- / Bottle, 58.00.- / Magnum, 125.00.-

VALENCISO. Tempranillo (Rioja, Spain)  
Glass, 16.00.- / Bottle, 62.00.- / Magnum, 135.00.-

VAJRA. Nebbiolo (Langhe, Italy)  
Glass, 15.00.- / Bottle, 62.00.-

SAN COBATE. Tempranillo (Ribera del Duero, Spain)  
Glass, 16.00.- / Bottle, 59.00.-

CHÂTEAU MOULIN DELAGNET. Merlot (Bordeaux, France)  
Bottle, 129.00.-

HAUTES-CÔTES DE BEAUNE, PARIGOT.  
Pinot Noir (Burgundy, France)  
Bottle, 125.00.-

CHÂTEAU MUSAR. Cabernet-Cinsault (Libanon)  
Glass, 27.00.- / Bottle, 130.00.-

CELIA. Tempranillo (Ribera del Duero, Spain)  
Glass, 45.00.- / Bottle, 182.00.-