



# EL TARDEO at EL PATIO

## SNACKS

- Kalamata olives & labneh croquettes / 12.00.-  
Baba ghanoush, pomegranate, za'atar bread / 18.00.-  
Patio fries / 10.00.-

## SOUP & SANDWICHES

- White almond and pinenuts gazpacho,  
grapes, aleppo chilli / 19.00.-  
El Patio burger, Dijonnaise, baby gem lettuce,  
mozzarella, pickles, red onion marmalade,  
Patio fries / 32.00.-  
Pulled pork sandwich, barbecue sauce, coleslaw,  
skinny fries / 27.00.-  
Sabich pita, roasted aubergine, earl grey boiled egg,  
tahini, tomatoes, pickled pepper / 22.00.-  
El Patio Club sandwich, marinated turmeric chicken,  
speck, fried egg, avocado, coriander, chilli, skinny  
fries / 30.00.-  
Ciabatta, mozzarella, pesto,  
courgette, spinach / 20.00.-



## COCKTAILS

~To share/single~  45.00.- / 22.00.-

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

~No-Lo~ 15.00.-

- ALBEDO.* Martini Vibrante, grapefruit, tonic  
*FLOR.* Elderflower cordial, lime, oat milk, vanilla  
*SMOKE PUNCH.* Lapsang Souchong tea,  
kaffir lime leaves, galanga  
*ROOIBOS HIGHBALL.* Noilly prat vermouth,  
banana, green rooibos



## TO SHARE

- Oysters / 22.00.-  
*El Patio mignonette*  
Watermelon, Kalamata olives,  
feta, mint, lime & chilli jam / 21.00.-  
Heritage tomatoes, whipped feta,  
basil, hazelnuts, white balsamic vinegar / 22.00.-  
Shaved fennel, stewed orange,  
kumquat, chilli / 20.00.-  
Finca Pascualete cheese selection / 28.00.-  
Iberian bellota ham / 45.00.-

## WOOD- OVEN PIZZAS

- EL BOSS.* Confit tomato, mozzarella,  
oregano, basil, olive oil / 27.00.-  
*EL BURRO.* Wood roasted aubergine,  
stracciatella, cherry tomatoes,  
basil oil, rocket / 28.00.-  
*EL CONDE.* Tomato sauce, garlic, oregano,  
capers, black olives, anchovies / 29.00.-  
*EL GUIRI.* King prawns, tomato, garlic,  
mozzarella, prawn alioli / 35.00.-  
*LA MARI.* Baby artichokes,  
Iberian ham, rocket / 30.00.-  
*EL MARIACHI.* Spicy chorizo,  
charred red onions,  
tomato, mozzarella / 31.00.-  
*LA SIMO.* Mortadella, pistacchio pesto,  
stracciatella / 32.00.-



## DESSERTS

- Pain perdu, vanilla ice cream / 20.00.-  
Chocolate Nemesis, crème fraîche / 20.00.-  
Tahini ice cream, sesame crackers / 16.00.-  
Pineapple carpaccio, mint,  
yoghurt ice cream / 16.00.-

Ask your waiter about gluten free options  
Prices in EUROS · Cover charge / 5.00.-



## COCKTAILS

~Signature~ 22.00.-

### JARDIN VERTICAL

Whisky, orange curaçao, ginger ale,  
lemon thyme, vertical garden

### ALFONSO MEETS FRIDA

Mezcal, lime, orange liqueur, corn cordial

### TRASIEGO

Gin, sherry, sauco, apple

### ZOCO

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

### TRAVELLER PARADISE

Irish whiskey, Galliano, sumac, lemon, za'atar

### VERDASTRO

Vodka, Galliano, lime, vanilla, basil

~Classics~ 22.00.-

### NELSON'S NEGRONI

Gin gaugin, sweet vermouth, amaro

### RUDI'S ELIXIR

Sweet vermouth, amaro, raspberry soda

### CARROT MARY

Vodka Nori, spicy mix, orange, carrot

### ESPRESO JEREZANO

Vodka, Diemme coffee, palo cortado, vanilla

### MOJITO EL PATIO

White rum, lime, sherry, mint, soda

### MARBELLINI

Pomegranate juice, sumac, Champagne



## SPARKLING WINES

### GRAMONA LA CUVÉE

Brut Nature (Penedés, Spain)  
Glass, 12.00.- / Bottle, 60.00.-

RAVENTÓS DE NIT ROSÉ Rosé Brut (Penedés, Spain)  
Glass, 15.00.- / Bottle, 65.00.- / Magnum, 125.00.-

### DELAMOTTE

Blanc de Blancs (Champagne, France)  
Glass, 28.00.- / Bottle, 130.00.-

PERRIER-JOUËT. Rosé (Champagne, France)  
Glass, 28.00.- / Bottle, 135.00.-

# DRINKS

## WHITE WINES

### NAIA. Verdejo (Rueda, Spain)

Glass, 11.00.- / Bottle, 41.00.- / Magnum, 82.00.-

### ALBAMAR. Albariño (Rías Baixas, Spain)

Glass, 12.00.- / Bottle, 55.00.- / Magnum, 108.00.-

### PIERRE PRIEUR. Sauvignon Blanc (Sancerre, France)

Glass, 18.00.- / Bottle, 68.00.-

### BLAS MUÑOZ. Chardonnay (Toledo, Spain)

Glass, 14.00.- / Bottle, 57.00.-

### DOMAINE COLBOIS. Chardonnay (Chablis, France)

Glass, 21.00.- / Bottle, 85.00.-

### CHÂTEAU DE MELIN. Chardonnay

(Puligny Montrachet, France) / Glass, 33.00.- / Bottle, 141.00.-

## ROSÉ WINES

### BORN ROSÉ. Syrah (Barcelona, Spain)

Glass, 10.00.- / Bottle, 40.00.- / Magnum, 89.00.- / Double M, 168.00.-

### CHÂTEAU SAINTE MARGUERITE. Garnacha, Cinsault (Provence, France)

Glass, 19.00.- / Bottle, 101.00.- / Magnum, 185.00.- / Double M, 360.00.-

### LUSH BLUSH. Grenache, Cinsault, Vermentino (Provence, France)

Glass, 21.00.- / Bottle, 103.00.- / Magnum, 200.00.-

## RED WINES

### PAGO EL ESPINO. Petit-Verdot, Syrah, Tempranillo (Málaga, Spain)

Glass, 13.00.- / Bottle, 53.00.- / Magnum, 102.00.-

### VALENCISO. Tempranillo (Rioja, Spain)

Glass, 13.00.- / Bottle, 53.00.- / Magnum, 105.00.-

### VAJRA. Nebbiolo (Langhe, Italy)

Glass, 12.00.- / Bottle, 50.00.-

### SAN COBATE. Tempranillo (Ribera del Duero, Spain)

Glass, 13.00.- / Bottle, 53.00.-

### CHÂTEAU BRUN. Merlot (Bordeaux, France)

Glass, 19.00.- / Bottle, 87.00.-

### DAVID DUBAND. Pinot Noir (Burgundy, France)

Glass, 21.00.- / Bottle, 88.00.-

### CHÂTEAU MUSAR. Cabernet-Cinsault (Libanon)

Glass, 22.00.- / Bottle, 105.00.-

### CELIA. Tempranillo (Ribera del Duero, Spain)

Glass, 42.00.- / Bottle, 169.00.-