

## RAW, CHARCUTERIE & CHEESE

Oysters / 25.00.-  
El Patio mignonette

Sea bass ceviche, citrus, kumquat,  
red onion / 39.00.-

Sea bream carpaccio, bergamot, chilli, lime caviar /  
38.00.-

Burrata, charred fruit, Iberian bellota ham,  
balsamic, pine nuts / 32.00.-

Finca Pascualeta cheese selection / 29.00.-

Iberian bellota ham / 48.00.-

## SOUP & SANDWICHES

White almond and pinenuts gazpacho,  
grapes, aleppo chilli / 20.00.-

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.-

## SALADS

Herb salad, coriander, mint, tarragon, dill, parsley, citrus  
dressing, toasted almonds, chili **GF** / 16.00.-

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

Chickpeas, fennel, red chilli, preserved lemon,  
mixed herbs, pomegranate molasses, sumac **LF V** / 18.00.-

White kidney beans, samphire, pickled red onion,  
white balsamic vinegar / 17.00.-

Watermelon, Kalamata olives, feta, mint,  
chilli & lime jam **GF** / 23.00.-

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

Fattoush, mixed heritage tomatoes, crispy aubergine,  
cucumber, pomegranate **LF V** / 21.00.-

Ask your waiter about gluten free options.

We have all the necessary information regarding  
allergens available upon request.

Prices in EUROS · Appetiser / 5.00.-

**V** Vegan **GF** Gluten free **LF** Lactose free



# LUNCH at EL PATIO

## VEGETABLES

Baba ghanoush, pomegranate, za'atar bread / 19.00.-

Roasted beetroots, feta,  
braised seasonal fruit / 18.00.-

Tenderstem broccoli, ginger & coriander oil,  
yoghurt with garlic, Manchego cheese / 18.00.-

Roasted aubergine, charred piquillo peppers,  
salted ricotta, toasted pine nuts / 19.00.-

Roasted cauliflower steak, capers, dill / 28.00.-

Globe artichoke, chimichurri,  
white balsamic vinegar / 18.00.-

## 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, 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.-

## PLATES

Parmigiana, pesto, tomato, parmigiano fondue,  
sourdough croutons / 30.00.-

Galician mussels, lemon confit,  
Mediterranean herbs, red chilli / 28.00.-

Seafood linguine, tomatoes, capers,  
Kalamata olives, basil, rocket / 46.00.-

Sea bass, roasted cherry tomatoes,  
Kalamata olives, black beans alioli / 44.00.-

Veal Milanese, tomato, rocket,  
lime mayo (600g) / 60.00.-

Free-range chicken kebab, grilled tomatoes,  
fresh herbs / 36.00.-

All our fish comes from sustainable fishing.

This establishment complies with the Royal Decree 1420/2006  
regarding the prevention of parasitism by Anisakis.

# DRINKS

## COCKTAILS

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

**BOTANIC.** Vodka Sage, orange liqueur, lime, cava

**CHIOTE.** Tequila, orange, coriander, camomile, lime

**IPA PUNCH.** Bergamot liqueur, grapefruit, tonic, IPA syrup

~No-Lo~ 18.00.-

**ALBEDO.** Martini Vibrante, grapefruit, tonic

**SMOKE PUNCH.** Lapsang Souchong tea, kaffir lime leaves, galanga

**ROOIBOS HIGHBALL.** Noilly prat vermouth, banana, green rooibos

## SPARKLING WINES

**GRAMONA LA CUVÉE**  
Brut Nature (Penedés, Spain)  
Glass, 15.00.- / Bottle, 65.00.-

**RAVENTÓS DE NIT ROSÉ**  
Rosé Brut (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.-

## 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.-

## 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 Montracher, France)  
Glass, 38.00.- / Bottle, 158.00.-

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

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

We also have a larger selection of wines from The Grill.  
Please ask your waiter.