



EL TARDEO

at

EL PATIO

SNACKS

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

SOUP & SANDWICHES

- White almond and pinenuts gazpacho, grapes, aleppo chilli **V** / 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 **LF** / 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 **LF** / 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 HIGHBALL. Noilly prat vermouth, banana, green rooibos



M.C.H



TO SHARE

Oysters / 25.00.-
 El Patio mignonette

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

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