



LUNCH at EL PATIO

SALADS

- Burrata, charred fruit, Iberian bellota ham, basil, pine nuts 🍷🍷🍷 / 35
- Herb salad, coriander, mint, tarragon, dill, parsley, citrus dressing, toasted almonds, chilli 🍷 / 19
- Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic 🍷🍷🍷 / 29
- Watermelon, Kalamata olives, feta, mint, chilli jam 🍷 / 26
- Red tabbouleh, pomegranate, baby gem lettuce, grilled lemon / 25
- Fattoush, mixed heritage tomatoes, crispy aubergine, cucumber, radishes / 26

RAW, CHARCUTERIE & CHEESE

- Oysters, ginger, lemongrass, chilli 🍷🍷 / 28
- Seabass ceviche, citrus, kumquat, red onions 🍷🍷 / 41
- Sea bream carpaccio, chilli, bergamot, lime caviar 🍷 / 40
- Iberian bellota ham / 49
- Finca Pascualeta cheese selection 🍷🍷🍷 / 34

VEGETABLES

- Babaghanoush, pomegranate, za'atar 🍷🍷🍷 / 23
- Muhammara, roasted red pepper, walnuts, herbs / 24
- Roasted beetroot, feta, charred seasonal fruit 🍷🍷 / 21
- Grilled asparagus, tenderstem broccoli, almonds / 24
- Roasted aubergine, charred piquillo peppers, salted ricotta, toasted pine nuts 🍷🍷🍷 / 26
- Chickpeas, fennel, red chilli, preserved lemon, mix herbs, pomegranate, sumac 🍷🍷 / 20
- Globe artichoke, chimichurri, white balsamic 🍷 / 21
- Roasted cauliflower steak, dill, capers, lemon 🍷 / 33

SOUP & SANDWICHES

- White almond & pine nuts gazpacho, grapes, Aleppo chilli 🍷🍷🍷 / 23
- 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, marinated turmeric chicken, bacon, fried egg, avocado, coriander, chilli, skinny fries 🍷 / 36
- Grilled halloumi, beef tomatoes, dates tapenade, ciabatta 🍷 / 31

PLATES

- Parmigiana, pesto, tomato, parmesan fondue, sourdough croutons 🍷🍷 / 33
- Galician mussels, lemon confit, Mediterranean herbs, red chilli 🍷🍷 / 31
- Carabinero linguine, tomato sauce, basil 🍷🍷🍷 / 75
- Butterfly seabass, caponata, capers, fennel & apple salad 🍷🍷 / 53
- El Patio burger, Dijonnaise, baby gem lettuce, mozzarella, pickles, red onion marmalade, El Patio fries 🍷🍷🍷 / 38
- Veal Milanese (600g), tomato, rocket, lime mayo 🍷🍷🍷🍷 / 79
- Galician beef skewers, smoked aubergine, paprika butter, sumac, onion salad / 45
- Grilled honey-marinated free-range chicken thighs, chimichurri / 42

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 🍷🍷 / 36
- LA SIMO.* Mortadella, pistacchio pesto, stracciatella 🍷🍷🍷 / 35
- EL PADILLA.* Truffle cream, porcini, stracciatella, truffle 🍷🍷 / 75

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.