



LUNCH at EL PATIO

SALADS

Burrata, charred fruit, Iberian bellota ham,
basil, pine nuts **GF** / 34

Herb salad, coriander, mint, tarragon, dill, parsley,
citrus dressing, toasted almonds, chilli **V GF LF** / 18

Heritage tomatoes, whipped feta, basil,
hazelnuts, white balsamic **GF** / 27

Watermelon, Kalamata olives, feta,
mint, chilli jam **GF** / 25

Red tabbouleh, pomegranate, baby gem lettuce,
grilled lemon **LF** / 25

Fattoush, mixed heritage tomatoes, crispy aubergine,
cucumber, radishes **V LF** / 24

RAW, CHARCUTERIE & CHEESE

Oysters, ginger, lemongrass, chilli **GF LF** / 27

Seabass ceviche, citrus, kumquat, red onions **GF LF** / 41

Sea bream carpaccio, chilli, bergamot, lime caviar **GF LF** / 40

Iberian bellota ham / 49

Finca Pascualeta cheese selection / 32

VEGETABLES

Babaghanoush, pomegranate, za'atar **V LF** / 22

Muhammara, roasted red pepper, walnuts, herbs **V LF** / 23

Roasted beetroot, feta, charred seasonal fruit **GF** / 20

Grilled asparagus, tenderstem broccoli, almonds, seasonal greens **GF** / 23

Roasted aubergine, charred piquillo peppers, salted ricotta,
toasted pine nuts **GF** / 23

Chickpeas, fennel, red chilli, preserved lemon, mix herbs,
pomegranate, sumac **GF LF** / 20

Globe artichoke, chimichurri, white balsamic **V GF LF** / 21

SOUP & SANDWICHES

White almond & pine nuts gazpacho,
grapes, Aleppo chilli **V LF** / 22

Wagyu salt beef, El Patio house pickles, English mustard, skinny
fries on sourdough / 39

Sabich pita, roasted aubergine, Earl Grey boiled egg,
tahini, tomatoes, pickled peppers / 26

El Patio Club sandwich, turmeric chicken, bacon, fried egg,
avocado, coriander, chilli, skinny fries / 34

Grilled halloumi, beef tomatoes, dates tapenade,
ciabatta / 29

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 **LF** / 33

EL GUIRI. King prawns, tomato, mozzarella,
prawn alioli / 38

LA MARI. Baby artichokes, Iberian ham, rocket / 33

EL MARIACHI. Spicy chorizo, charred red onions,
tomato, mozzarella / 34

LA SIMO. Mortadella, pistacchio pesto,
stracciatella / 35

EL PADILLA. Truffle cream, porcini, stracciatella,
summer truffle / 75

PLATES

Parmigiana, pesto, tomato, parmesan fondue,
sourdough croutons / 33

Galician mussels, lemon confit, Mediterranean herbs,
red chilli **GF LF** / 30

Carabinero linguine, tomato sauce, basil / 75

Butterfly seabass, caponata, capers, fennel & apple salad **GF LF** / 48

El Patio burger, Dijonnaise, baby gem lettuce, mozzarella, pickles,
red onion marmalade, El Patio fries / 36

Veal Milanese (600g), tomato, rocket, lime mayo / 68

Galician beef skewers, smoked aubergine, paprika butter,
sumac, onion salad **GF** / 43

Grilled honey-marinated free-range chicken thighs,
chimichurri **GF** / 41

Prices in EUROS



Vegan



Gluten free



Lactose free

M.C.H