



# EL TARDEO at EL PATIO

## SNACKS

Croquettes, Kalamata olives, cheese cream / 12.00.-

Hummus, crudités / 16.00.-

Patio fries / 7.00.-

## SOUP & SANDWICHES

Green gazpacho, olive oil, toasted walnuts / 16.00.-

El Patio burger, Dijonnaise, baby gem lettuce, mozzarella, pickles, red onion marmalade, Patio fries / 28.00.-

Pulled pork sandwich, barbecue sauce, coleslaw, skinny fries / 24.00.-

Sabich pita, roasted aubergine, earl grey boiled egg, tahini, tomatoes, pickled pepper / 18.00.-

Marbella Club sandwich, marinated turmeric chicken, speck, fried egg, avocado, coriander, chilli, skinny fries / 27.00.-

Ciabatta, mozzarella, tomato, pumpkin seeds pesto, spinach, courgette / 20.00.-



## COCKTAILS

~To share~  45.00.-

*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

*VID.* Muscat dry wine, tonic



## TO SHARE

Oysters / 20.00.-  
Tomato, olives & red chilli  
Cucumber & lime  
Pickled & horseradish cream

Watermelon, Kalamata olives, feta, mint, chilli jam / 18.00.-

Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic vinegar / 19.00.-

Cured sardines, samphire, shaved fennel / 20.00.-

Finca Pascualete cheese selection / 25.00.-

Iberian bellota ham / 45.00.-

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## WOOD- OVEN PIZZAS

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*EL BOSS.* Confit tomato, mozzarella, oregano, basil, olive oil / 24.00.-

*EL BURRO.* Wood roasted aubergine, stracciatella, cherry tomatoes, basil oil, rocket / 25.00.-

*EL CONDE.* Tomato sauce, garlic, oregano, capers, Kalamata olives, anchovies / 26.00.-

*EL GUIRI.* Smoked salmon, rocket, capers, mozzarella, pickled red onions / 30.00.-

*LA MARI.* Baby artichokes, Iberian ham, rocket / 26.00.-

*EL MARIACHI.* Spicy chorizo, charred spring onions, tomato, mozzarella / 28.00.-

*LA SIMO.* Stracciatella, pesto, pickled red onions / 24.00.-



## DESSERTS

Pain perdu, vanilla ice cream / 15.00.-

Chocolate Nemesis, crème fraîche / 16.00.-

Tahini ice cream, sesame crackers / 15.00.-

Pineapple carpaccio, mint, yoghurt ice cream / 15.00.-

Ask your waiter about gluten free options



## 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, 11.00.- / Bottle, 45.00.-

### RAVENTÓS DE NIT ROSÉ Rosé Brut (Penedés, Spain)

Glass, 12.00.- / Bottle, 54.00.- / Magnum, 108.00.-

### DELAMOTTE

Blanc de Blancs (Champagne, France)

Glass, 23.00.- / Bottle, 120.00.-

### PERRIER-JOUËT. Rosé (Champagne, France)

Glass, 28.00.- / Bottle, 135.00.-

# DRINKS

## WHITE WINES

### NAIA. Verdejo (Rueda, Spain)

Glass, 10.00.- / Bottle, 38.00.- / Magnum, 72.00.-

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

Glass, 12.00.- / Bottle, 52.00.- / Magnum, 105.00.-

ANTHILIA. Lucido (Sicilia, Italy) / Glass, 10.00.- / Bottle, 37.00.-

### FRANÇOISE CROCHET. Sauvignon Blanc (Sancerre, France)

Glass, 13.00.- / Bottle, 56.00.-

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

Glass, 14.00.- / Bottle, 55.00.-

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

Glass, 19.00.- / Bottle, 81.00.-

### 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, 78.00.- / Double M, 156.00.-

### CHÂTEAU SAINTE MARGUERITE. Garnacha, Cinsault

(Provence, France)

Glass, 19.00.- / Bottle, 91.00.- / 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, 10.00.- / Bottle, 49.00.- / Magnum, 90.00.-

### VALENCISO. Tempranillo (Rioja, Spain)

Glass, 12.00.- / Bottle, 51.00.- / Magnum, 99.00.-

### VAJRA. Nebbiolo (Langhe, Italy)

Glass, 12.00.- / Bottle, 50.00.-

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

Glass, 12.00.- / Bottle, 51.00.-

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

Glass, 19.00.- / Bottle, 85.00.-

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

Glass, 21.00.- / Bottle, 86.00.-

### CHÂTEAU MUSAR Cabernet-Cinsault (Libanon)

Glass, 22.00.- / Bottle, 105.00.-

### HACIENDA MONASTERIO Tempranillo (Ribera del Duero, Spain)

Glass, 25.00.- / Bottle, 120.00.-