



LUNCH at EL PATIO

RAW, CHARCUTERIE & CHEESE

Oysters / 22.00.-
El Patio mignonette

Sea bass ceviche, citrus, kumquat,
red onion / 38.00.-

Sea bream carpaccio, bergamot, chilli, lime caviar /
36.00.-

Burrata, charred fruit, Iberian bellota ham,
balsamic, pine nuts / 29.00.-

Finca Pascualete cheese selection / 28.00.-

Iberian bellota ham / 45.00.-

VEGETABLES

Baba ghanoush, pomegranate, za'atar bread / 18.00.-

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.-

SOUP & SANDWICHES

White almond and pinenuts gazpacho,
grapes, aleppo chilli / 19.00.-

El Patio burger, Dijonnaise, baby gem lettuce, mozzarella,
pickles, red onion marmalade, Patio fries / 32.00.-

Pulled pork sandwich, barbecue sauce,
coleslaw, skinny fries / 27.00.-

Sabich pita, roasted aubergine, earl grey boiled egg,
tahini, tomatoes, pickled pepper / 22.00.-

El Patio Club sandwich, marinated
turmeric chicken, speck, fried egg, avocado,
coriander, chilli, skinny fries / 30.00.-

Ciabatta, mozzarella, pesto,
courgette, spinach / 20.00.-

WOOD-OVEN PIZZAS

EL BOSS. Confit tomato, mozzarella,
oregano, basil, olive oil / 27.00.-

EL BURRO. Wood roasted aubergine, stracciatella,
cherry tomatoes, basil oil, rocket / 28.00.-

EL CONDE. Tomato, garlic, oregano, capers, black
olives, anchovies / 29.00.-

EL GUIRI. King prawns, tomato, garlic,
mozzarella, prawn alioli / 35.00.-

LA MARI. Baby artichokes,
Iberian ham, rocket / 30.00.-

EL MARIACHI. Spicy chorizo, charred red onions,
tomato, mozzarella / 31.00.-

LA SIMO. Mortadella, pistacchio pesto,
stracciatella / 32.00.-

SALADS

Herb salad, coriander, mint, tarragon, dill, parsley,
citrus dressing, toasted almonds / 15.00.-

Heritage tomatoes, whipped feta, basil, hazelnuts,
white balsamic vinegar / 22.00.-

Chickpeas, fennel, red chilli, preserved lemon,
mixed herbs, pomegranate molasses, sumac / 17.00.-

White kidney beans, samphire, pickled red onion,
white balsamic vinegar / 16.00.-

Watermelon, Kalamata olives, feta, mint,
chilli & lime jam / 21.00.-

Shaved fennel, stewed orange, kumquat, chilli / 20.00.-

Fattoush, mixed heritage tomatoes,
crispy aubergine, cucumber, pomegranate,
Lebanese crispy bread / 19.00.-

PLATES

Parmigiana, pesto, tomato, parmigiano fondue,
sourdough croutons / 28.00.-

Galician mussels, lemon confit,
Mediterranean herbs, red chilli / 26.00.-

Seafood linguine, tomatoes, capers,
Kalamata olives, basil, rocket / 45.00.-

Sea bass, roasted cherry tomatoes,
Kalamata olives, black beans alioli / 42.00.-

Veal Milanese, tomato, rocket,
lime mayo (600g) / 54.00.-

Free-range chicken & Wagyu kebab,
grilled tomatoes, fresh herbs / 34.00.-

DRINKS

COCKTAILS

~to share/sigle~  45.00.- / 22.00.-

BOTANIC. Vodka Sage, orange liqueur, lime, cava

CHIOTE. Tequila, orange, coriander, camomile, lime

IPA PUNCH. Bergamot 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

ROOIBOS HIGBALL. Noilly prat vermouth,
banana, green rooibos

SPARKLING WINES

GRAMONA LA CUVÉE
Brut Nature (Penedés, Spain)
Glass, 12.00.- / Bottle, 60.00.-

RAVENTÓS DE NIT ROSÉ
Rosé Brut (Penedés, Spain)
Glass, 15.00.- / Bottle, 65.00.- / Magnum, 125.00.-

DELAMOTTE
Blanc de Blancs (Champagne, France)
Glass, 28.00.- / Bottle, 130.00.-

PERRIER-JOUËT
Rosé (Champagne, France)
Glass, 28.00.- / Bottle, 135.00.-

ROSÉ WINES

BORN ROSÉ
Syrah (Barcelona, Spain)
Glass, 10.00.- / Bottle, 40.00.- / Magnum, 89.00.- / Double M, 168.00.-

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.-

WHITE WINES

NAIA
Verdejo (Rueda, Spain)
Glass, 12.00.- / Bottle, 40.00.- / Magnum, 81.00.-

ALBAMAR
Albariño (Rías Baixas, Spain)
Glass, 12.00.- / Bottle, 52.00.- / Magnum, 108.00.-

PIERRE PRIEUR
Sauvignon Blanc (Sancerre, France)
Glass, 18.00.- / Bottle, 68.00.-

BLAS MUÑOZ
Chardonnay (Toledo, Spain)
Glass, 14.00.- / Bottle, 57.00.-

DOMAINE COLBOIS
Chardonnay (Chablis, France)
Glass, 19.00.- / Bottle, 83.00.-

CHÂTEAU DE MELIN
Chardonnay (Puligny Montracher, France)
Glass, 33.00.- / Bottle, 141.00.-

RED WINES

PAGO EL ESPINO
Petit-Verdot, Syrah, Tempranillo (Málaga, Spain)
Glass, 13.00.- / Bottle, 53.00.- / Magnum, 102.00.-

VALENCISO
Tempranillo (Rioja, Spain)
Glass, 13.00.- / Bottle, 51.00.- / Magnum, 105.00.-

VAJRA
Nebbiolo (Langhe, Italy)
Glass, 13.00.- / Bottle, 52.00.-

SAN COBATE
Tempranillo (Ribera del Duero, Spain)
Glass, 13.00.- / Bottle, 52.00.-

CHÂTEAU BRUN
Merlot (Bordeaux, France)
Glass, 19.00.- / Bottle, 87.00.-

DAVID DUBAND
Pinot Noir (Burgundy, France)
Glass, 21.00.- / Bottle, 88.00.-

CHÂTEAU MUSAR
Cabernet-Cinsault (Libanon)
Glass, 22.00.- / Bottle, 105.00.-

CELIA
Tempranillo, (Ribera del Duero, Spain)
Glass, 42.00.- / Bottle, 169.00.-

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