

16 COLMADO 16
HISPANIA
 CULTURA DE TAPEO

◆ **TRADITIONAL CANNED FOOD** ◆

“JUST AMAZING”

CANTABRIAN ANCHOVY (<i>Unit</i>).....	2,75€		
COCKLES.....	14€	GILDA (<i>Unit</i>).....	2,5€
MUSSELS IN ESCABECHE.....	12€	OLIVES WITH HOMEMADE	
PICKLED ANCHOVIES.....	7€	CITRUS DRESSING.....	2,2€
BABY SARDINES IN		SPICY BLACK	
OLIVE OIL.....	6€	OLIVES.....	2,2€

TRAY "VERMUTERIA"

OLIVES, PICKLED ANCHOVIES, 2 GILDAS & 2 VERMOUTH

18€

◆ **SPANISH TORTILLA, EGGS & FRIES** ◆

“FREE RANGE EGGS AND HAND PEELLED POTATOES”

TRADITIONAL WITH POTATOES AND ONIONS (<i>Portion</i>).....	5€
WITH COD FISH.....	5,5€
FRENCH FRIES, EGGS & FOIE.....	14€
FRENCH FRIES (<i>Portion</i>).....	5€

◆ **CROQUETTES** ◆

“CRISP ON THE OUTSIDE AND CREAMY ON THE INSIDE”

BELLOTA HAM (<i>2 pieces</i>).....	4,5€
MUSHROOMS WITH MEDITERREAN HERBS (<i>2 pieces</i>).....	4€
PRAWNS (<i>2 pieces</i>).....	4,5€

◆ **CLASSIC TAPAS** ◆

“JUST A BITE FROM HERE AND THERE”

TRADITIONAL WITH POTATOES AND ONIONS.....	6,75€
IBERICO HAM WITH BREAD & TOMATO.....	1/2 <i>Portion</i> 18€
	<i>Portion</i> 28€
FRIED CALAMARI "ANDALUSIAN" STYLE WITH LIME BASED ALIOLI.....	13,5€
“PATATAS BRAVAS”.....	7,5€
TOMATOS FROM TUDELA.....	9€

◆ **PINCHOS** ◆

“THE BEST OF THE NORTH”

GRILLED FOIE.....	6€
SEA URCHIN IN ITS SHELL.....	5,5€
“BUÑUELOS” STUFFED WITH PIQUILLO PEPPERS.....	5€
CRAB AU GRATIN.....	5,5€
POCHED EGG WITH TRUFFLED OIL AND HAMS' SALT.....	5,5€

◆ **OUR BREAD** ◆

“SELECTED AND JUST MADE”

PORTION OF BREAD (<i>Price per person</i>).....	1,3€
BREAD BASKET (<i>Rustic and seed Bread</i>).....	4€
“CRISTAL” BREAD WITH TOMATO & OLIVE OIL.....	7€
GLUTEN FREE FOCACCIA BREAD (<i>Unit</i>).....	2,5€

◆ **CASSEROLES & STEWS** ◆

“TRADICIONAL RECIPES”

MEATLOAF (MEATBALLS) WITH CUTTLEFISH.....	11€
OXTAIL WITH PALO CORTADO (<i>100 grs</i>).....	12,5€

◆ **FROM THE CHARCOAL AND TO SHARE** ◆

From the earth

PORK FLANK STEAK WITH PIQUILLO PEPPER SAUCE.....	20€
ROASTED BEEF RIB WITH PURÉE, PARSNIPS AND CHIVES.....	19,5€
LEMON GRILLED FREERANGE CHICKEN.....	15€
ENTRECOT WITH CARNISH TO CHOOSE (YOUNG POTATOES, PADRON PEPERS AND FRENCH FRIES).....	22€

From the sea

TUNA TATAKI WITH COLD ALMOND AND GARLIC CREAM.....	17,5€
OCTOPUS WITH CREAMY CHICKPEAS PURÉE AND SPICY EMULSION.....	17€
PRAWNS WITH BRANDY.....	14,5€
TUNA TARTARE.....	15€

◆ **FROM THE GARDEN TO SHARE** ◆

“FROM THE BEST ORCHARD OF SPAIN”

TOMATOES SALAD WITH SWEET ONIONS AND TUNA BELLY.....	13€
GRILLED LEEK WITH DRIED FRUITS.....	11€
ROASTED PIQUILLO PEPPERS WITH IBERIAN BACON.....	13,5€
GRILLED VEGETABLES WITH TRUFFLED CURD CHEESE AND CRISPY PUMPKINS SEEDS.....	12,5€

◆ **DESSERTS** ◆

“HOME MADE”

“TORRIJAS” WITH CREME FRAICHE ICE-CREAM.....	6,5€
HOMEMADE FLAN.....	5€
ROASTED PINEAPPLE WITH COCONUT ICE-CREAM.....	6,5€
CHEESECAKE WITH RED FRUIT ICE-CREAM.....	7€
PASSION FRUIT AND BERRIES CRÈME BRÛLÉE.....	6,5€
BROWNIE WITH HAZELNUT ICECREAM.....	6,5€