

TO SNACK ON

Small bites, big moments...



Gilda of anchovy



3,5

Anchovy in vinegar, piparra peppers, and olives: the perfect balance of acidity, salt, and freshness

Anchovy Gilda



3,5

The classic version with Cantabrian anchovy, an intense bite that awakens the palate

Gilda de Dali



3,8

Our creative take on unexpected ingredients. Gastronomic surrealism in miniature.

Gilda with cured meat and Manchego cheese



3,9

Inland fusion: the smoky power of cecina and the smoothness of Manchego cheese

Cantabrian anchovy 0.0



3,5

Cured to perfection with olive oil. A classic that never fails.

Smoked sardine



4,8

Smoked sardine fillet on a caramelized puff pastry ingot.

Olives, spells of the south

1,9

Gourmet selection with southern dressings. Pure indulgence in every bite.

bread with tomato and alioli



3,9

Crusty bread, grated tomato, and a light touch of garlic. The Mediterranean on your table.

TABLES

To share without measuring

Iberian ham

19,5

9,8

Hand-cut. Aroma, texture, and flavor at their finest.

Cheese board



15,5

7,8

National and international selection. Smooth cured and blue wines that conquer

Iberian assortment

15,5

7,8

Iberian loin, chorizo, and salchichón. A feast for the discerning palate.

Iberian loin

15,5

7,8

Intense flavor and delicate texture, a classic of our pastures

Iberian chorizo

15,5

7,8

Spicy, juicy, with just the right amount of curing

TAPAS

The art of sharing, bite by bite



Redondo salad 9,9

Russian salad with tuna belly, pickles, and dehydrated black olives

Broken eggs with ham 12,5

Free-range eggs on potatoes topped with Iberian ham

Fried anchovies with lemon 9,8

Crispy, with a citrus touch that makes them addictive

Artichokes with ham 13,5

Tender candied artichokes with the salty touch of Iberian ham

Chicken strips 10,5

Crispy, tasty and accompanied with honey mustard sauce

Zucchini roll 13,5

Zucchini stuffed with couscous, with homemade pesto and confit tomato

Homemade hummus 9,8

Creamy, spiced and accompanied with breadsticks

Padrón peppers 8,5

Traditional fried peppers, served hot and with their characteristic touch of flavor. A classic to share.

Patatas bravas 8,5

Crispy on the outside, tender on the inside. With our spicy sauce and mild aioli.

Galician-style octopus 22

Grilled octopus on creamy potato with paprika oil

Shrimp croquettes 9

Creamy on the inside, crispy on the outside. Served with black aioli.

Ham croquettes 9

Creamy inside, crispy outside.

Fried baby squid with aioli 22

Crispy, light, and served with homemade aioli. Perfect for sharing.

MEATS

Small bites, big moments...

Beef entrecote

25,5

300g of grilled aged meat, with potatoes and Padrón peppers

Iberian secret

19,9

Juicy meat with a sweet and smoky touch, marinated with spices and sweet potato parmentier

Picanha with chimichurri

25,5

A juicy and aromatic Argentine cut. Served with crispy potatoes.

Beef burger

15,5

With smoked cheddar, crispy bacon, and artisan bread. A hearty bite.

FISH

Cod

21,5

Baked cod with roasted garlic mayonnaise and baked potatoes

Lubin

19,9

Baked with sautéed vegetables and a touch of rosemary. Light and tasty.



SALADS

Where freshness becomes art

Valencian tomato with tuna belly

15,5

Valencian tomato with tuna belly, pickled onion and piparras

Goat cheese salad

15,8

Fresh mesclun, warm goat cheese, nuts and honey vinaigrette

Caprese salad

13,8

Tomato, mozzarella, basil, and EVOO. A classic that never fails.

Burrata salad

16

Creamy burrata with arugula, cherry tomatoes, and basil. Italian freshness.

RICE AND FIDEUAS

Small bites, big moments...



Rice with Señoret   22,5

Clean seafood, loose rice, deep flavor.
No work, just enjoyment.

Seafood paella   23,5

With shrimp, mussels, and squid.
The flavor of the Mediterranean in every grain.

Valencian paella 18

Fire tradition: chicken, rabbit,
green beans and garrofo

Vegetable paella 18

Colors of the garden, on a homemade
sofrito background

Black rice   21,9

With squid and its ink. Intense
base, deep flavor

Seafood fideuá   23,5

Little pasta and fresh seafood,
with the soul of the sea and a
touch of aioli

Black fideuá   21,9

With squid ink, aioli, and
seafood. Dark and delicious.

DESSERTS

Round endings

Homemade cheesecake   7,9

Slow baked, creamy inside,
topped with pistachio or Nutella

Brownie with ice cream    7,9

Melting chocolate, nuts, and ice
cream that melts on contact

Ice creams   5,90

Check out the flavors of the day,
artisanal and refreshing

**Rice and fideuas, minimum
2 people, price per person**