

The logo is set against a light cream background with a subtle paper-like texture. A thin, gold-colored rectangular border frames the central text area. In the top-left corner, there is a faint, artistic illustration of a plant branch with small, golden, star-shaped flowers. In the top-right corner, there are several dark green, serrated leaves. The text is centered within the frame.

RESTAURANT

REDONDO

EN BOCA



TO SNACK ON

Small bites, big moments...

Gilda de Boquerón

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

Gilda de Anchoa

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

Gilda de Dali

Our creative version with Unexpected ingredients. Gastronomic surrealism in miniature

Gilda with cured meat and Manchego cheese

Inland Fusion: The Power smoked cecina and unctuousness of the manchego

3,5

Southern spell olives

Gourmet selection with southern dressings. Pure vice in every bite

2,5

Smoked sardine

Sardine fillet with butter smoked on a caramelized puff pastry ingot

4,8

3,5

3,8

Sourdough bread

Crispy bread on the outside and soft on the inside

3,9

Sourdough bread with tomato and aioli

Crispy bread, grated tomato and a gentle touch of garlic. The Mediterranean on your table

4,5

3,9

TABLES

To share without measuring

Iberian ham

Aroma, texture and flavor in maximum expression

9,8 19,5

Iberian loin

Intense flavor and delicate texture, a classic of our pastures

15,5

Cheese board

National team and international. Smooth cured meats that conquer

7,8 15,5

Iberian Salchichón

Selection of quality cured sausage, thinly sliced and perfect for sharing

15,5

Iberian Assortment

Loin, chorizo and salami Iberian products. A feast for the palate

7,8 15,5

Iberian Chorizo

Spicy, juicy, with the right point healing fair

15,5



TAPAS

The art of sharing, bite by bite

Russian 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

12,5

Tender candied artichokes with the salty touch of Iberian ham

Chicken Strips



10,5

Crispy, tasty and served with honey mustard sauce

Homemade Hummus

9,8

Creamy, spiced and served with breadsticks

Padrón peppers

8,5

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

Garlic Shrimp



19

Fried garlic prawns

Patatas Bravas

8,5

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

Shrimp Croquettes



10,5

Creamy inside, crunchy on the outside, accompanied by black aioli

Iberian Ham Croquettes



10,5

Creamy inside, crispy outside.

Fresh Squid Andalusian Style



22

Fresh squid in salted breadcrumbs Andalusian style, light and tasty, with a touch of lemon

Kibbe



15

Delicious bite of ground beef and bulgur wheat, crispy on the outside and juicy on the inside, with oriental spices.

Falafel

12,5

Chickpea and fresh herb croquettes, golden and aromatic. A vegetarian classic bursting with flavor.



RICE

Taste of the Mediterranean

Valencian paella

Fire tradition: chicken, rabbit, roget, tabella and garrofó

18

Senyoret Rice



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

22,5

Black rice



With squid and its ink. Intense base, deep flavor.

21,5

Vegetable paella

Colors of the garden, on a homemade sofrito background

18

By order only, minimum 2 people



MEATS

Selected cuts, flavor that will make you fall in love

Entrecote

350g of juicy and tender meat, accompanied by French fries and Padrón peppers

27,5

Beef burger



15,5

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

Iberian Secret



19,5

Marinated with beer, orange and spices, with potato parmentier and Padrón peppers

FISH

From the sea to your table, freshness that feels like

Cod



24,5

Lubin



24,5

Baked cod with mayonnaise
Roasted garlic, red pepper sauce and baked potatoes

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

SALADS

Where freshness becomes art

Valencian tomato with tuna belly



15,9

Burrata salad



16

Valencian tomato with piparras, homemade pickled onion, tuna belly

Creamy burrata over arugula, Cherry and basil pesto. Italian freshness

Caprese salad



13,8

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



DESSERTS

Round Endings

Homemade cheesecake ●●

Slow baked, creamy inside, topped with pistachio or Nutella

Brownie with ice cream ●●●●

Fondant chocolate, nuts and ice cream that melts on contact

9

Ice creams ●●

Check out the flavors of the day, artisanal and refreshing

5,9

7,9

Fruit of the day

Ask about our fruit fresh of the day

5,9



DRINKS MENU

Beer

<i>Double Star Pint</i>	3,5
<i>Double Star 1906</i>	5
<i>Pint 1906</i>	3,8
<i>Double Radler</i>	6
<i>Pint Radler</i>	3,8
<i>Star Galicia</i>	6
<i>0.0 Star Galicia</i>	3,5
<i>Gluten Free</i>	3,8
<i>Alhambra</i>	4,2
<i>Coronita</i>	3,8
<i>Ladron de manzanas</i>	3,8

Vermouth

<i>Yzaguirre Red</i>	5,5
<i>Yzaguirre White</i>	5,5

Specialties

<i>Agua de Valencia</i>	21
<i>pitcher Agua de</i>	7,9
<i>Valencia glass Red</i>	19
<i>wine sangria pitcher</i>	7,5
<i>Red wine sangria glass</i>	20
<i>Cava sangria pitcher</i>	7,8
<i>Cava sangria glass</i>	16,5
<i>Tinto de Verano pitcher</i>	6,5
<i>Tinto de Verano glass</i>	

Soft drinks

<i>Water</i>	3,5
<i>Sparkling Water</i>	3,5
<i>Coca-Cola</i>	3,5
<i>Red Bull</i>	3,5
<i>Coca-Cola Zero</i>	3,5
<i>Fanta Lemon</i>	3,5
<i>Fanta Orange</i>	3,5
<i>Fuze Tea Mango</i>	3,5
<i>Fuze Tea Passion Fruit</i>	3,5
<i>Sprite</i>	3,5
<i>Tonic</i>	3,5
<i>Bitter Kas</i>	3,5
<i>Ginger Ale</i>	3,5
<i>Ginger Beer</i>	3,5
<i>Cider Maeloc 33cl</i>	4

Juices

<i>Orange</i>	3,5
<i>Pineapple</i>	3,5
<i>Peach</i>	3,5
<i>Mango</i>	3,5
<i>Tomato</i>	3,5

COMBINED

RON

	CUP	
Negrita	8	5
Brugal	9	7
Barcelo	9	7
Bacardi	9	7
Malibu	9	7
Santa Teresa	9	7
Flor de Caña	10	8
Havana	12,50	10
Zacapa	13	12

WHISKY

Curry Sark	8	5
Red label	9	6
Ballantines	9	6
Jameson	9	7
Jimbean Jack	10	8
daniel's Black	10	8
Label	12	10
Macallan	16	15

GINEBRA

Beefeater	9
Tanqueray	9
Seagrams	9
Puerto de Indias	9
I'm glad	12
Martin Miller	12
Hendrick's	12,50
Malfy pomelo	12,50
Nordes	12,50
Brockmans	12,50
Year	13
Gvine	13

VODKA

Absolut	9
Grey goose	13
Belvedere	13

LIQUORS

	CHUPITO	
Terry	5	2,5
Baileys	6	3
Frangelico	6	3
Marie brizard	6	3
Licor 43	6	3
Mangaroca	6	3
Pacharán	6	3
Campari	6	3
Cointreau	6	3
Disaronno	6	3
Tía María	6	3
Kahlúa	6	3
José Cuervo	6	3
Tequila de fresa	6	3,3
Limoncello	5	2,5
Orujo hiervas	5	2,5
Mistela	5	2,5
Jagermeister	7	3,5
Fireball	6	3
Cassalla	6	3
Herbero	5	2,5
Passoa	6	3