

PATIO — DEL — PALI

PAELLA & TAPAS PATIO

Acorn-fed 100% Ibérico ham (100 g) - 29 €

Toasts with alboronía and mackerel (minimum 2 pcs) - 5 €/pc

Tomato salad, semi-cured tuna and light ham broth - 16 €

Goat's milk and acorn-fed Ibérico ham croquettes (4 pcs) - 12 €

Sea bass fritters in green sauce - 16 €

Roasted leek, lemon chicken collagen and pistachios - 15 €

Seasonal vegetables, escabeche velouté and coconut - 18 €

White prawn, foie soup, crispy bacon and coffee aroma - 23 €

Marinated market fish, gazpachuelo stew and celeriac - 20 €

Battered meagre, adobo cream - 23 €

Lamb roasted at 65 °C, demi-glace and black garlic, pear with licorice - 22 €

Dry-style paella rice (min. 2 guests, 110 g per person, ~45 min)

Red prawn and cuttlefish - 29 € p/p

Fish, king prawn and clams - 26 € p/p

Señorito" cuttlefish and prawns (shell off) - 21 € p/p

Oxtail and green asparagus - 24 € p/p

Small young chicken - 22 € p/p

Ibérico pork secreto, baby garlic and pumpkin - 21 € p/p

Vegetables and wild mushrooms - 19 € p/p

Desserts

Andalusian sweet cream with cinnamon-lemon milk ice cream - 7 €

Bread with chocolate, olive oil and orange - 10 €

Selection of Spanish cheeses - 12 €

Strawberries with Jerez, spearmint, and cream - 12 €

Andalusian Glossary: Alboronía: andalusian vegetable pisto, Palodú: licorice,
Gazpachuelo: traditional stew soup

Service, appetizer, bread, and cover charge 3 €/person. All prices include VAT.