

PATIO — DEL — PALI

ANDALUSIAN COOKING,
TRANSLATED WITH ITS SOUL INTACT

Starters

- 100% Iberian Acorn-Fed Ham (100 g) — €26
- Selection of Spanish Cheeses — €12
- Local Tomatoes, lightly-cured Tuna with Olive Jus — €13
- Sheep's Milk & Acorn-Fed Iberian Ham Croquettes (Min. 2 pieces) — €3 each
- Crispy Pringá Fritter with Puchero Broth (Min. 2 pieces) — €4 each
- Seasonal Vegetables with Corn & Coconut Escabeche — €14
- Confit Leek with Lemon Roast Chicken Pil-Pil — €12
- Seasonal Mushrooms, Pumpkin Royale & Iberian Pork Jowl — €15
- Scallop, Andalusian Saffron Beurre Blanc & Roasted Cauliflower — €17
- White Prawn, Foie Gras Velouté & Crispy Pork — €18

Main Courses

- Fish with Herb Salsa Verde & Cockles — €24
- Cooked Lamb at 65°C, Black Garlic & Cumin-Spiced Carrot — €22
- Spanish Retinta Beef Striploin with Café de Paris (Min. 300 g) — €9 / 100 g

Paellas

(110 g of rice per person · Minimum 2 guests)

- Scarlet Prawn & Cuttlefish Paella — €30 pp
- Fish, King Prawn & Clam Paella — €24 pp
- Señorito Paella with Cuttlefish & Prawns — €21 pp
- Black Paella with Octopus & Spanish Blood Sausage — €24 pp
- Roast Coquelet Paella — €20 pp
- Iberian Pork Secreto, Green Garlic & Pumpkin Paella — €21 pp
- Seasonal Vegetable & Mushroom Paella — €19 pp

Andalusian Glossary: Pringá: traditional puchero meat, Puchero: slow-cooked meat and vegetable broth, Señorito: shell-free seafood paella, Socarrat: crispy toasted rice at the bottom of the paella, Secreto Ibérico: richly marbled Iberian pork cut, Poleá: traditional sweet cream with cinnamon and anise.

Service & appetiser: €2/person · Bread: €2/basket · Water: €2/bottle · VAT included
Please ask about our vegetarian options. Some of our dishes can be adapted.