



NEXT DOOR SPANISH CAFE  
*como en casa*

## Tapas

<b>Pan con Tomate</b> 	8
Toasted bread with freshly chopped tomatoes	
<b>Anchoas del Cantábrico</b>	14
Cantabrian anchovies in EVOO	
<b>Dados de Atún Picantes</b>	22
Tuna and avocado cubes with Sriracha mayo	
<b>Croquetas Caseras</b>	9
Homemade croquettes (3 pieces)	
<b>Patatas Bravas</b> 	12
Crispy potatoes with brava and alioli sauce	
<b>Chips de Berenjena con Miel</b> 	13
Eggplant chips with honey and pine nuts	
<b>Pimientos del Padrón</b> 	14
Deep fried Padrón peppers	
<b>Tortilla de Patatas</b> 	11
Traditional Spanish omelette	
<b>Coles de Bruselas con Miel y Pimentón</b> 	14
Crispy Brussels sprouts with honey and paprika	

## Charcuteria & Quesos

<b>Jamón Ibérico 50gr</b>	24
<b>Chorizo Ibérico 50gr</b>	16
<b>Mixed 4 Cheese Platter</b>	22
Extra Bread +3	

<b>Calamares a la Andaluza</b>	16
Fried baby calamari with lime mayonnaise	
<b>Gambas al Pil-Pil</b>	18
White prawns in cayenne and garlic seafood sauce	
<b>Pulpo a la Gallega</b>	34
Spanish octopus with confit potatoes, paprika and EVOO	
<b>Cochifrito</b>	28
Crispy fried suckling pig with confit garlic	
<b>Chorizo a la Brasa</b>	18
Grilled Ibérico chorizo with Idiazabal	
<b>Ternera a Baja Temperatura</b>	36
Slow-cooked beef short ribs with mash potato and glazed onions	



# Paella

To better enjoy our paellas please allow us at least 30" to prepare them

**Paella Valenciana** 32

Rosemary smoked paella with chicken and beans

**Marisco** 34

Classic seafood paella with prawns

**Paella Negra** 34

Squid ink paella with calamari and clams

**Cerdo y Setas** 36

Ibérico pork collar and wild mushrooms paella

**Pollo y Chorizo** 36

Chicken and chorizo paella

**Verduras**  28

Mixed vegetable paella

# Mains

**Pescado a la Brasa** MARKET PRICE  
Grilled catch-of-the-day  
(Please check with server)

**Txuletón (500gr)** 68  
Black Angus ribeye with piquillos

**Costillas de Cerdo (400gr)** 36  
Spanish pork ribs in quince BBQ sauce

**Jarrete de Cordero (350gr)** 34  
Slow-cooked lamb shank with couscous and nuts salad

# Desserts

**Churros con Chocolate** 10  
Churros with cinnamon sugar and chocolate dip

**Tarta de Queso** 12  
Cheesecake with berry compote

**Flan** 10  
Crème caramel with whipped cream and kaffir lime

