# ALGO PARA COMPARTIR

# TAPAS FRIAS/COLD TAPAS

#### ESCALIVADA CATALANA 🌂

Oven roasted eggplant, onion, tomatoes, bell pepper and garlic with extra virgin olive oil

#### ANCHOAS DEL CANTABRICO

Toasted bread, Spanish sea anchovies in olive oil and bell pepper preserve

#### SELECCI'ON DE QUESOS 🔧

Velada's selection of imported cheeses and bread

#### JAMON IBERICO 🦛

Hand sliced Iberian ham served with olives and crystal bread

#### PAN TUMACA

Toast bread with fresh tomato and olive oil "Spanish style"

#### add 50gr of:

Manchego cheese Chorizo 🦏 Salchichon 🐖 Lomito 🚗

#### **ENSALADILLA RUSA**

Potato, carrot, boiled egg, tuna and green beans salad with our homemade mayonnaise

## GAZPACHO ANDALUZ

Andalusian chilled tomato soup with croutons

# SOMETHING TO SHARE

## TAPAS CALIENTES/HOTTAPAS

## TORTILLA ESPAÑOLA 🌂

The famous Spanish potato, onion and egg omelet with red pepper coulis and spinach

## PATATAS BRAVAS 🍾

Crispy fried potatoes with Velada's spicy "brava" sauce

# CALAMARES FRITOS CON ALIOLI

Deep fried calamari with aioli sauce

#### **CROQUETAS**

JAMON IBERICO Creamy fritters with Iberico ham and spicy tomato sauce (3pc)

#### MARISCOS

Sea food creamy fritters with and smoked paprika mayonnaise (3pc)

#### SETAS 🔧

Creamy fritters with mushrooms and aioli sauce (3pc)

#### ALBONDIGAS EN SALSA

Spanish meatballs of beef and pork braised in tomato sauce and grilled rustic bread

#### **BROCHETTA DE GAMBAS**

Grilled thyme marinated prawn skewers with romesco sauce (3pc)



Chef's recommendation





#### CALAMARES SALTEADOS EN SU TINTA CON ALUBIAS

Sautéed squid with garlic, butter beans and squid ink

#### HUEVOS ROTOS CON PATATAS A LA ROJANA Y CHORIZO

Spanish Iberian sausage with fried potatoes, onion, bell pepper and fried egg "SSU"

#### CARNE A LA PLANCHA

Selection of Australian beef with salad and potatoes accompanied by romesco, chimichurri and aioli sauces

> Tenderloin (200gr) Rib eye (200gr) Sirloin (200gr)

#### PAELLA DE MARISCOS

Spanish rice paella with Balinese prawns, mussels, squid, sea bass, clams, peppers and green peas (suggested for 2 persons)

#### Please allow 25 minutes cooking time

#### ALITAS DE POLLO AL PIMENTON PICANTE

Smoked paprika marinated fried chicken wings, garlic alioli (6pc)

#### ESCAROLA CON NARANJA Y QUESO DE CABRA

Frisee, orange, goat cheese and almond salad with roasted garlic dressing



#### CEVICHE DE PARGO MARINADO CON LIMAS DE KINTAMANI

Kintamani limes marinated snapper fillet

TAMALES DE PESCADO A LA PARILLA

Grilled fish tamales served with fresh tomato sauce

### CHORIZO Y QUESO FLAMBEADO AL

**TEQUILA CON NACHOS** Tequila flamed pulled pork, chorizo, cheese and nachos



## MENU DEGUSTACION/ TASTING MENU 390

#### TORTILLA ESPAÑOLA 🔧

The famous Spanish potato, onion and egg omelet with red pepper coulis and spinach

#### VARIADO DE CROQUETAS 🦛

Creamy fritters with Iberian ham, mushrooms and sea food (3pc)

#### ΡΑΝ ΤυΜΑCΑ 🌂

Toasted bread with fresh tomato and olive oil "spanish style"

#### CALAMARES SALTEADOS EN SU TINTA CON ALUBIAS

Sautéed squid with garlic, butter beans and squid ink

#### PATATAS BRAVAS 🔧

Crispy fried potatoes with Velada's spicy "brava" sauce

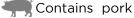
#### **BROCHETTA DE GAMBAS**

Grilled thyme marinated prawn skewers with romesco sauce

UPGRADE YOUR MENU add a dessert or a gin and tonic



Chef's recommendation





## EL LIMON

Frozen lemon, homemade lemon sorbet, meringue flambé'

#### CREMA CATALANA

Vanilla, lemongrass and cinnamon egg custard with caramelized sugar

#### CHURROS CON CHOCOLATE

Deep fried pastry dough served with chocolate sauce and strawberry ice cream

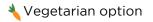
## PAIR YOUR DESSERT AND ADD A GLASS OF SWEET WINE DESSERTS TASTING

# PARA LOS AMANTES DEL GIN TONIC FOR THE GIN & TONIC LOVERS

TANKERAY and Schweppes tonic infused with Jazmin tea, cinnamon stick and lime twist

BOMBAY SAPPHIRE with Schweppes tonic, twist of lemon and orange

## PAIR YOUR GIN AND TONIC WITH A DESSERT



Chef's recommendation

