

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)

RACIONES/ FULLPORTIONS

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

RINCON LATINO/ LATINO CORNER

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)

PAN TUMACA

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**

 Vegetarian option

 Chef's recommendation

 Contains pork

UN POCO DE DULCE? SOMETHING SWEET?

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

 Vegetarian option

 Chef's recommendation

 Contains pork