

TAPAS



vegan

VEGETARIANO

Patatas Bravas

9.4€

Fried potatoes with bravas sauce and allioli
1a, 7

Pan con Tomate

5.8€

Toasted bread with garlic & tomato
1a

Pan con Alioli

6.8€

Toasted bread with alioli
1a, 7

Pimientos del Padrón

9.8€

Spanish peppers sautéed in olive oil with sea salt

Tortilla Española

12.8€

Spanish potato and egg omlette, alioli
3, 7

Champiñones Salteados al Tomillo

10.2€

Sautéed mushrooms with garlic and thyme
12

Guacamole

13.5€

House corn tortilla chips
1a

CARNE

Croquetas de Jamón Ibérico

13.5€

Spanish croquettes with Iberian ham
1a, 3, 7, 12

Chorizo a la Sidra

12.8€

Sliced chorizo sausage in a rich apple cider sauce
12

Huevo Roto

13.5€

Fried egg on crispy potatoes with Iberian ham.
3, 12

Pintxos de Pollo

10.5€

Grilled marinated chicken skewers
11, 12

MAR

Gambas al Ajillo

13.8€

Prawns in garlic oil, jalapeño, pimentón de la Vera
2, 12

Pulpo al Ajillo

14.2€

Octopus in garlic oil, jalapeño, pimentón de la Vera
12, 14

Chipirones con Alioli

16.2€

Small fried squid, alioli sauce
1a, 7, 14

Pulpo a la Gallega

16.8€

Galician sliced octopus, potatoes, olive oil, pimentón
12, 14

Boquerones en Vinagre

11.8€

Marinated anchovies in vinegar & garlic with Piquillo
peppers & chives
4, 12

TABLAS

Charcuterie and Cheese Boards

Tabla de Chorizo ^{1a} 80gr Iberian Chorizo

12.5€

Tabla de Salchichón ^{1a} 80gr Iberian cured sausage

13.5€

Tabla de Paleta Ibérica ^{1a} 80gr dry cured Iberian pork shoulder

15.8€

Tabla de Charcuteria Ibérica ^{1a} Iberian charcuterie board, olives

25.4€

Tabla de Quesos Manchegos ^{1a, 7, 8e} Manchego cheese board, olives

16.9€

Tabla Mixta ^{1a, 7} Spanish cheese and charcuterie board, olives

32.5€

compartir es vivir...

TAPAS MIXTAS

44€

Chorizo a la Sidra, Gambas al Ajillo, Pan con Tomate,
Pimientos del Padrón, Queso Manchego, Paleta Ibérica
1a, 2, 7, 8e, 12

PLATOS PRINCIPALES

CARNE

Served with patatas bravas padrón peppers

Chuletón Côte à l'Os 29.5€

450 gr grilled bone in ribeye steak
1a, 7

Entrecôte Argentino 33.8€

300 gr grilled Argentine entrecôte steak
1a, 7

Costillas de Cerdo 24.8€

550 gr pork ribs, Compañero BBQ marinade
1a, 7

Pollo al Piquillo 26.8€

Grilled boneless chicken thighs, piquillo pepper
marinade
1a, 7, 12

MAR

Pulpo Grillado con Salsa Romesco 29.8€

Grilled octopus with romesco sauce
8a, 12, 14

Tartar de Atun €32.5

Tuna Tartar with avocado, mango & passion fruit sauce
4, 6, 11

Gambas Compañero 27.8€

Giant scampi grilled with garlic oil, served with alioli
& fries
1a, 2, 7, 12

TOSTADAS *Served at lunch only!*

Tostada de Jamón Ibérico con Tomate 16.4€

Tomato & garlic toast with Iberian ham
1a, 1c, 1d, 7

Tostada de Aguacate con Ricotta 14.8€

Avocado toast with ricotta, cherry tomatoes and
basil sauce
1a, 1c, 1d, 7

Tostada de Salmón Ahumado con Philadelphia 15.2€

Smoked salmon toast with Philadelphia, soja & chives
1a, 1c, 1d, 4, 6, 7, 11

Tostada de Champiñones 14.4€

Sautéed mushroom toast with hummus, chives & sesame
1a, 1c, 1d, 11, 12

BURGERS & SMASH

Smash burgers have two 100 gr beef patties

All burgers served with fries

Smash Ibérico Burger 22.8€

Chorizo, manchego cheese, fried egg, salad, alioli
1a, 3, 7

Smash Bacon Cheeseburger 22.5€

Cheddar, bacon, Compañero burger sauce
1a, 3, 7, 10

Spicy Shrimp Burger 22.8€

Grilled shrimp, spicy guacamole, salad, tomato
1a, 2, 7, 12

Crispy Chicken Burger 22.5€

Crispy fried chicken, bacon, cheddar, salad, tomato,
Compañero burger sauce
1a, 3, 7, 10

ENSALADAS

Caesar 24.5€

Iceberg salad, crispy chicken, egg, cherry tomatoes,
croutons, parmesan, caesar sauce
1a, 3, 4, 7

La Compañera 21.8€

Mixed greens salad, cherry tomatoes, red onion, piquillo
peppers, dehydrated Iberian ham, croutons, honey
mustard dressing
1a, 10, 12

Queso de Cabra con Frutos del Bosque 23.8€

Goat's cheese salad with mixed greens, forest berries,
cherry tomatoes, nuts, honey mustard dressing
7, 8e, 12

Brócolis Multicolor y Espárragos Trigueros  23.4€
con Salsa Romesco

Grilled Asparagus with multicolored cauliflower in
romesco sauce
1a, 8a, 8e, 12

donde comen dos,
comen tres

EL MENU DE LOS NIÑOS <12

1 dish of your choice
& 1 soft drink included

Pollo Grillado

Grilled boneless chicken thigh served with fries
12

Cheeseburger

Toasted brioche bun, 100gr beef patty, cheddar,
served with fries
1a, 7

Pescado Empanado

Breaded fried fish, served with fries
1a, 3, 4

16€

POSTRES

Fondant au Chocolat

12.8€

Chocolate fondant with vanilla ice cream & berries
1a, 3, 7

Mousse de Limón y Menta

10.8€

Lemon and mint mousse
7

Arroz con Leche

9.8€

Spanish rice pudding
7

Crema Catalana

10.8€

Traditional Catalan custard with caramelized sugar
1a, 3, 7

El Postre del Día de Mariya

10.8€

Ask us for this week's cake and dessert specials

GUARNICIONES

Patatas Fritas

5€

Portion of fries

Patatas Bravas

5.8€

Portion of patatas bravas
1a, 7

Ensalada Mixta

4.8€

Side salad of mixed greens with onion & cherry tomatoes
10, 12

barriga llena,
corazón contento

CAFÉS ESPECIALES

Carajillo

14€

Brandy, Licor 43, espresso (served on ice)

Espresso Martini

14€

Vodka Three Sixty, coffee liqueur, espresso, vanilla

Café Español

10€

Coffee, Tia Maria, whipped cream

Café Irlandés

10€

Coffee, Irish whiskey, whipped cream

Café con Hielo

3.4€

Espresso, served with ice and sugar

Alérgenos / Allergens / Allergènes

1. Gluten 1a: blé, 1b: seigle, 1c: orge, 1d: avoine, 1e: épeautre, 1f: kamut ou leurs souches hybridées / 2. Crustacés / 3. Oeufs / 4. Poissons / 5. Arachides / 6. Soja / 7. Lait / 8. Fruits à coque 8a: amandes (Amygdalus communis L.), 8b: noisettes (Corylus avellana), 8c: noix (Juglans regia), 8d: noix de cajou (Anacardium occidentale) / 8e: noix de pécan (Carya illinoensis), 8f: noix du Brésil (Bertholletia excelsa), 8g: pistaches (Pistacia vera), 8h: noix de Macadamia, 8i: noix du Queensland (Macadamia ternifolia) / 8j: pine nut (Pinaceae) 9. Céleri / 10. Moutarde / 11. Sésame / 12. Sulfites / 13. Lupins / 14. Mollusques