



EL TARDEO

at
EL PATIO

SNACKS

Fried Kalamata olives, tarragon / 9.00.-

Crudités, hummus / 15.00.-

French fries / 6.00.-

TO SHARE

Galician Plana Oysters / 16.00.-
Tomato, olives & red chilli · Cucumber & lime
Pickled & horseradish cream
Bullshot / 10.00.-

Watermelon, Kalamata olives, feta,
mint, lime chilli jam / 12.00.-

Heritage tomatoes, whipped
feta, basil, hazelnuts,
white balsamic vinegar / 16.00.-

Marinated sardines, fennel seeds, chilli,
dill, orange salad / 17.00.-

Finca Pascualeta cheese selection / 18.00.-

Iberian acorn-fed ham / 40.00.-



~Cocktails to share~ 45.00.-

BOTANIC. Vodka sage, orange liqueur lime, cava

CHIOTE. Tequila, orange, coriander, camomile, lime

IPA PUNCH. Bergamote liqueur, grapefruit,
tonic, IPA syrup

~No-Lo~ 12.00.-

ALBEDO. Martini Vibrante, grapefruit, tonic

FLOR. Elderflower cordial, lime,
oat milk, vanilla

SMOKE PUNCH. Lapsang Souchong tea,
kaffir lime leaves, galanga

VID. Muscat dry wine, tonic



SANDWICHES

El Patio burger, Dijonnaise, baby gem lettuce,
mozzarella, pickles, red onion marmalade / 22.00.-

Pulled pork sandwich, barbecue sauce, coleslaw,
pomme allumettes / 18.00.-

Sabich pita, roasted aubergine, Earl grey boiled egg,
tahini, tomatoes, pickled pepper / 16.00.-

Marbella Club sandwich, marinated turmeric
chicken, smoked speck, fried egg, avocado,
coriander, chilli / 21.00.-

Crispy pita & crushed chickpeas,
tahini, lemon, chilli / 16.00.-

WOOD- OVEN PIZZAS

EL BOSS. Confit tomato, oregano,
basil, olive oil (VG) / 17.00.-

EL BURRO. Wood-roasted aubergine,
stracciatella, cherry tomatoes, basil oil,
rocket (V) / 19.00.-

EL CONDE. Anchovy, egg yolk, mozzarella,
confit tomato / 20.00.-

EL GUIRI. Isla Cristina raw shrimps,
buffala ricotta, finger lime caviar,
spirulina / 28.00.-

LA MARI. Baby artichokes,
Iberian ham, rocket / 20.00.-

EL MARIACHI. Sobrasada, charred spring onions,
tomato, mozzarella, spicy chorizo / 20.00.-

LA SIMO. Stracciatella, pesto,
red jam onions (v) / 18.00.-



SMOOTHIES 12.00 -

Banana & walnuts

Mango & curry

Strawberry, raspberry & vanilla

Kiwi, spinach & cucumber

Blackberry, Greek yogurt & cassis

All our smoothies are made
with lactose-free milk



COCKTAILS

~Signature~

ALFONSO MEETS FRIDA

Mezcal, lime, orange liqueur, corn cordial / 20.00.-

JARDÍN VERTICAL

Whisky, orange curaçao, ginger ale, hibiscus, vertical garden / 20.00.-

RUDI'S ELIXIR

Tequila, orange juice, rose cordial / 20.00.-

TRAVELER PARADISE

Coco fat wash rum, coriander vermouth, apricot brandy, orange curaçao / 20.00.-

TRASIEGO

Gin, fino sherry, elderflower, apple / 20.00.-

VERDASTRO

Vodka, Galliano, lime, vanilla, basil / 20.00.-

ZOCO

Rum, ras el hannout, mango, passion fruit, lime, orange / 20.00.-

~Classics~

ADOBO PRESIDENTE

White rum, dry vermouth, orange curaçao, red fruits cordial / 20.00.-

BOTÁNICO TÉ HIGBALL

Whisky, MC botánico soda, lime / 20.00.-

CARROT MARY

Vodka Nori, spicy mix, orange, carrot / 20.00.-

ESPRESSO JEREZANO

Vodka, coffee "Diemme", palo cortado, vanilla / 20.00.-

MOJITO EL PATIO

White rum, lime, fino sherry, mint, soda / 20.00.-



SPARKLING WINES

(by the glass)

GRAMONA LA CUVÉE

(Penedés, Spain) / 8.00.-

RAVENTÓS DE NIT ROSÉ

(Penedés, Spain) / 10.00.-

DELAMOTTE

Blanc de Blancs (Champagne, France) / 21.00.-

MARC HEBRAT

Rosé (Champagne, France) / 27.00.-

DRINKS

WHITE WINES

(by the glass)

NAIA. Verdejo (Rueda, Spain) / 7.00.-

ALBAMAR. Albariño (Rías Baixas, Spain) / 8.00.-

ANTHILIA. Lucido (Sicily, Italy) / 9.00.-

BLAS MUÑOZ

Chardonnay (Toledo, Spain) / 12.00.-

FRANCOISE CROCHET

Sauvignon Blanc (Sancerre, France) / 13.00.-

SEGUINOT BORDET VIELLES VIGNES

Chardonnay (Chablis, France) / 16.00.-

CHÂTEAU MUSAR

Obaideh Merwah (Lebanon) / 20.00.-

CHÂTEAU DE MELIN

Chardonnay (Puligny Montrachet, France) / 26.00.-

ROSÉ WINES

(by the glass)

BORN ROSÉ. Syrah (Barcelona, Spain) / 7.00.-

CHÂTEAU SAINTE MARGUERITE

Garnacha, Cinsault (Provence, France) / 15.00.-

RED WINES

(by the glass)

PAGO EL ESPINO

Petit-Verdot, Syrah, Tempranillo (Málaga, Spain) / 9.00.-

SAN COBATE

Tempranillo (Ribera del Duero, Spain) / 10.00.-

VALENCISO. Tempranillo (Rioja, Spain) / 11.00.-

VAJRA. Nebbiolo (Langhe, Italy) / 11.00.-

CHÂTEAU BRUN

Merlot (Bordeaux, France) / 16.00.-

LES GRANDS CHAILLOTS

Pinot Noir (Burgundy, France) / 19.00.-

CHÂTEAU MUSAR

Cabernet-Cinsault (Lebanon) / 20.00.-

HACIENDA MONASTERIO

Tempranillo (Ribera del Duero, Spain) / 25.00.-