



*Serenity*  
*Spanish Bar & Restaurant*

The tapas actually has a few origins but the most famous tale, according to scholars, was when Spanish King Alfonso the Wise was cured of a disease after he took small bites of food with wine between his meals. The king then made a decree that no wine can be served without food. Therefore, in those days, any alcoholic beverage was capped with tasty morsels of cheese and ham as accompaniment. Acting like a lid, this was also how the name tapas originated. This tradition was passed down throughout the centuries and today, we have more than a hundred tapas varieties. At Serenity, we offer a wide selection of tapas (just like an appetizer) for your pre-dinner pleasure.

# Tapas

*Chef* **Pan con Alioli** \$8.80  
*Homemade herb bread with sun-dried tomato served with our homemade aioli sauce*

**Pan de Ajo** \$5.80  
*Garlic bread*

*Chef* **Coca de recapte con Chorizo y Quesos** \$6.90  
*Homemade Spanish pizza with chorizo, green and red capsicum, onion and & Mozzarella cheese*

*Chef* **Tortilla Española** \$10.80  
*Spanish omelette with potato & onion*

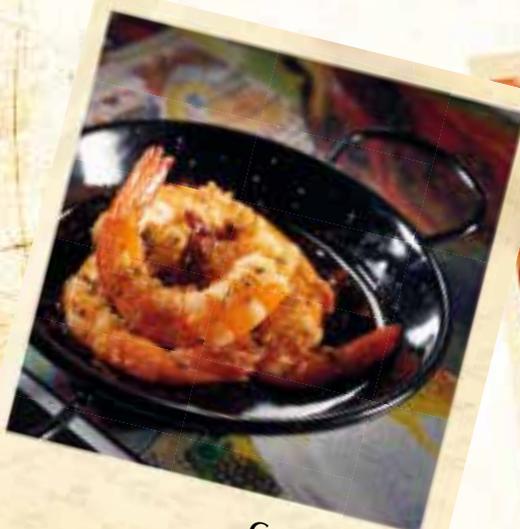
*Chef* **Gambas al Ajillo** \$10.80  
*Sautéed tiger prawns with garlic & extra virgin olive oil*



*Coca de recapte con chorizo y Quesos*



*Pan con Alioli*



*Gambas al Ajilo*



*Tortilla Española*

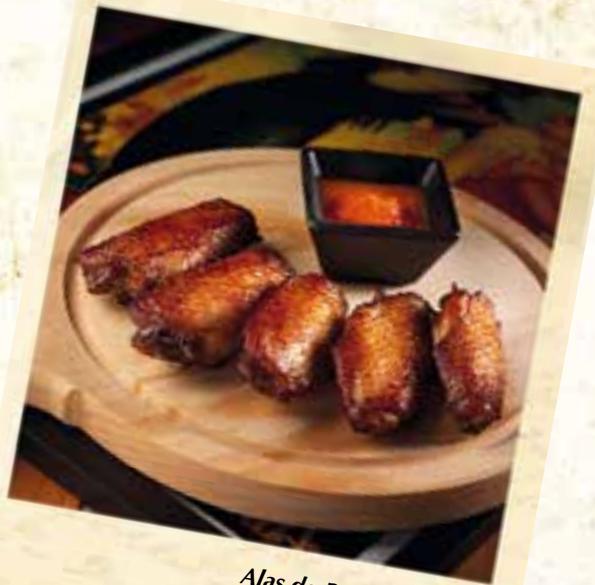
*All prices subject to 10% service charge and prevailing government tax.  
Pictures shown are for illustration purpose only. Actual presentation and plateware may vary.*

*Chef* **Alas de Pollo Barbacoa** \$8.80  
*Honey bbq chicken wings with  
homemade chilli sauce*

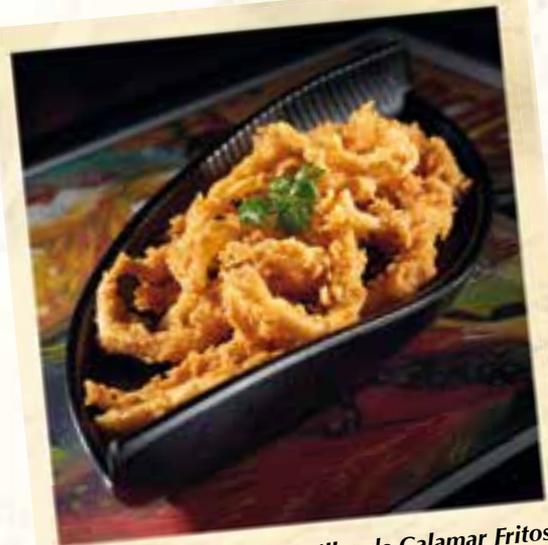
*Chef* **Anillos de Calamar Fritos** \$9.90  
*Crispy-fried squid rings toasted  
with garlic and olive oil*

**Papas Fritas** \$8.90  
*French fries served with  
curry ketchup sauce*

**Muslitos de Pollo Crujientes** \$7.90  
*Crispy chicken drumlets served  
with french fries*



*Alas de Pollo Barbacoa*



*Anillos de Calamar Fritos*



*Muslitos de Pollo Crujientes*



*Papas Fritas*

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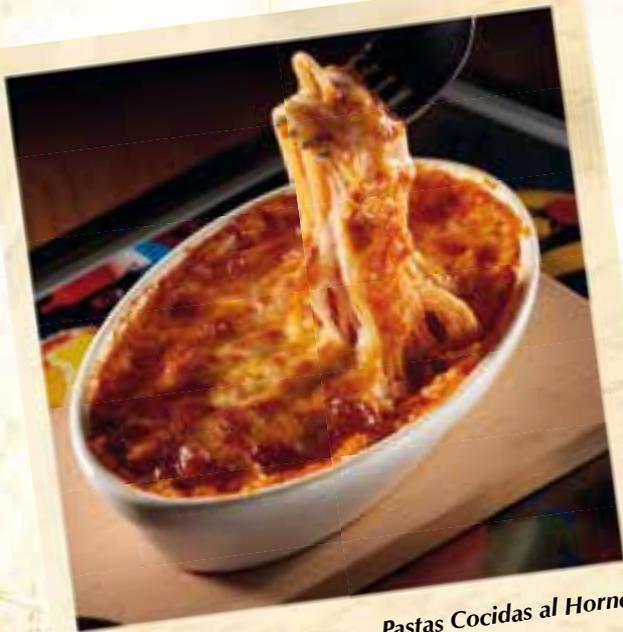
*Chef* **Hamburguesa de Ternera** \$12.80  
*Beef cheese burger with fries*

*Chef* **Pescado con Papas Fritas** \$9.80  
*Fish and chips served with  
Mayonnaise and lemon wedges*

**Pastas Cocidas al Horno** \$12.80  
*Baked pasta served with  
tomato salsa and Mozzarella cheese*



*Hamburguesa de Ternera*



*Pastas Cocidas al Horno*



*Pescado con Papas Fritas*

*Chef* **Patatas Bravas** \$15.80  
*Roasted potato with romesco sauce & aioli sauce*

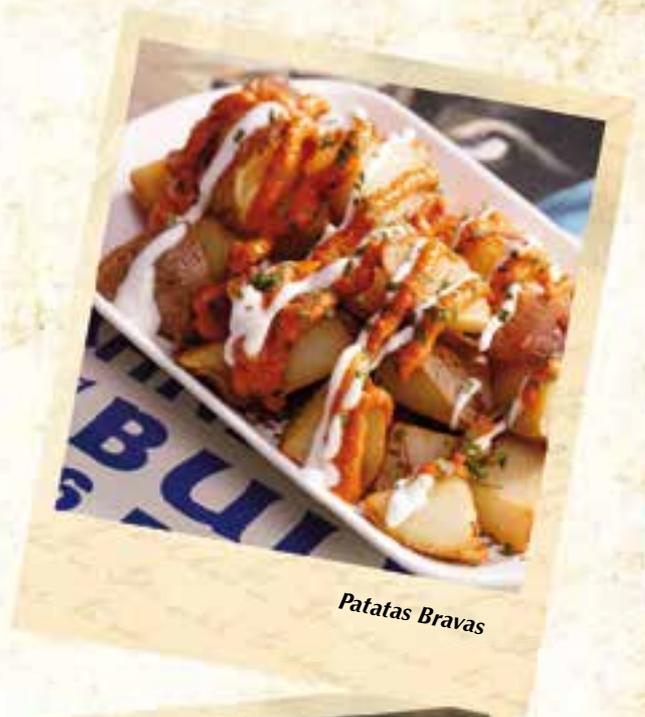
*Chef* **Pulpo a la Gallega** \$19.80  
*Grilled Spanish octopus (directly imported) garnished with paprika, flake salt & extra virgin olive oil on a bed of potato*

*Chef* **Calamares a la Plancha** \$18.80  
*Freshly grilled squid in extra virgin olive oil*

**Pimientos del Piquillo Rellenos de Atún y Gambas** \$14.80  
*Spanish pepper filled with tuna & tiger prawn salad (cold dish)*

**Aceitunas Marinadas** \$16.80  
*Marinated black and green olives with herbs & extra virgin olive oil*

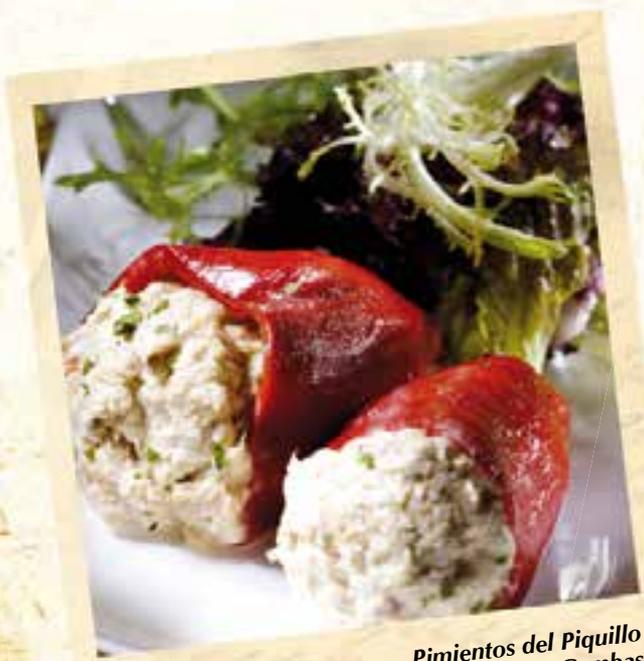
**Chistorra** \$16.80  
*Sautéed Spanish chistorra sausage in extra virgin olive oil*



Patatas Bravas



Calamares a la plancha



Pimientos del Piquillo Rellenos de atún y Gambas



Pulpo a la Gallega

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**Plato de Quesos con Membrillo**

Madrid's award-winning cheeses with quince jelly

\$19.80



**Plato de Chorizo**

Spanish sausages (chorizo) platter of 3 cold cuts

\$19.80



**Plato de Jamón Ibérico 25 gr**

Hand-sliced Spanish black pig ham

\$19.80



**Empanadillas y Croquetas**

Homemade Spanish tuna puff, chicken croquette & tiger prawn croquette

\$16.80



**Pincho Moruno de Pollo**

Grilled marinated chicken on skewers

\$15.80



**Pincho Moruno de Lomo**

Grilled marinated pork on skewers

\$16.80



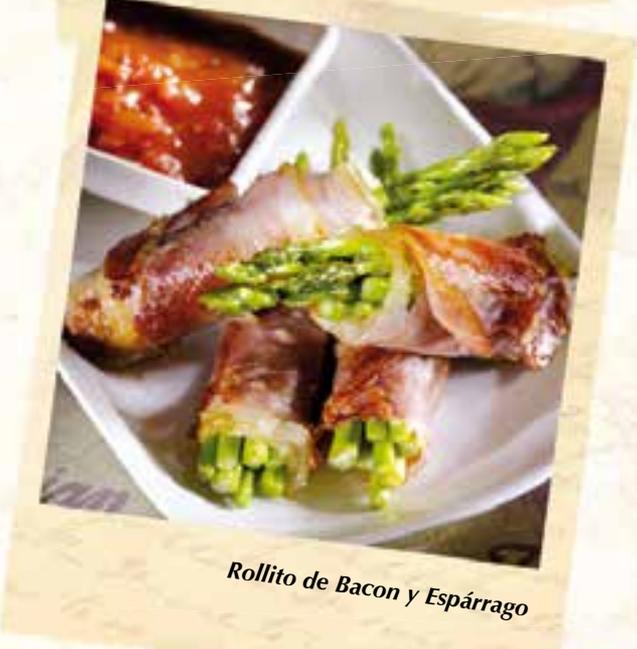
**Rollito de Bacon y Espárrago**

Freshly baked baby asparagus wrapped in bacon

\$14.80



Empanadillas y Croquetas



Rollito de Bacon y Espárrago



Plato de Quesos con Membrillo



Pincho Moruno de Lomo



Plato de Jamón Ibérico 25 gr

**Albóndigas** \$18.80

*Homemade beef balls in tomato sauce*

**Salteado de Setas** \$12.80

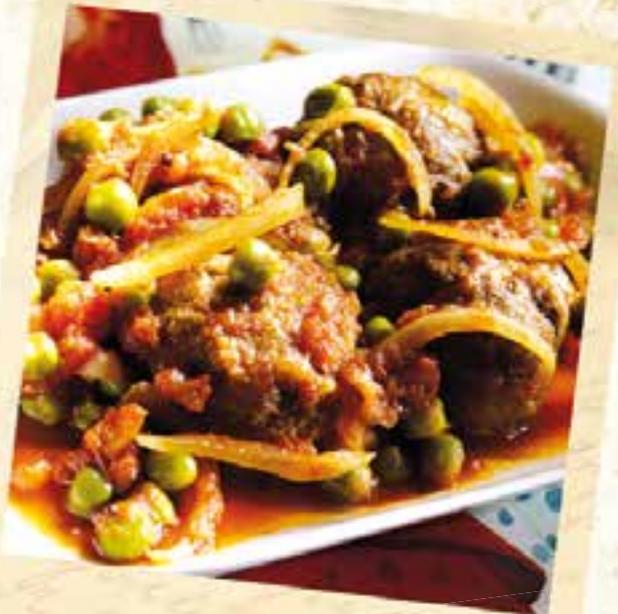
*Sautéed mixed mushrooms with garlic & extra virgin olive oil*

 **Huevos Estrellados con Jamon ibérico** \$19.80

*Smashed egg with ibérico*

 **Buñuelos de Bacalao** \$19.80

*Deep-fried Spanish-style codfish cake*



*Albóndigas*



*Huevos Estrellados con Jamon ibérico*



*Salteado de Setas*



*Buñuelos de Bacalao*

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**Paté Con Cebolla  
Caramelizada**

*Foie gras with caramel onion*

\$18.80

**Butifarra**

*Grilled Spanish sausage  
with butter beans*

\$12.80

***Chef* Solomillo al Foie**

*Grilled beef with foie gras*

\$22.80

***Chef* Ventresca de Atún a la Brasa**

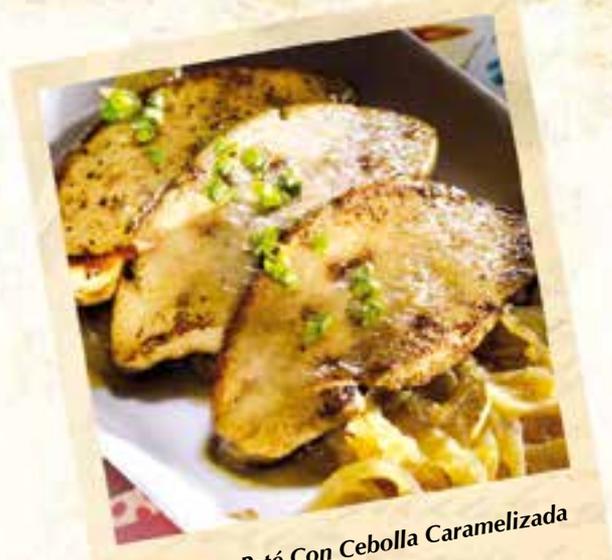
*Grilled tuna with caramel onion*

\$18.80

**Pescado con Huevos**

*Silver fish with egg*

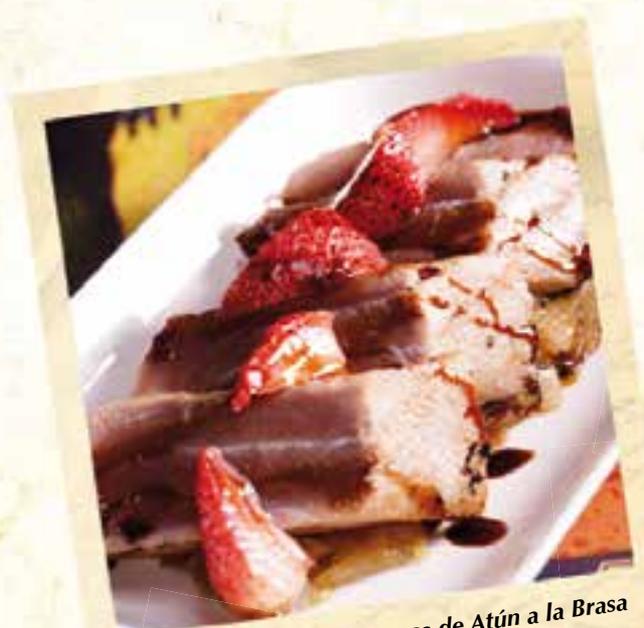
\$16.80



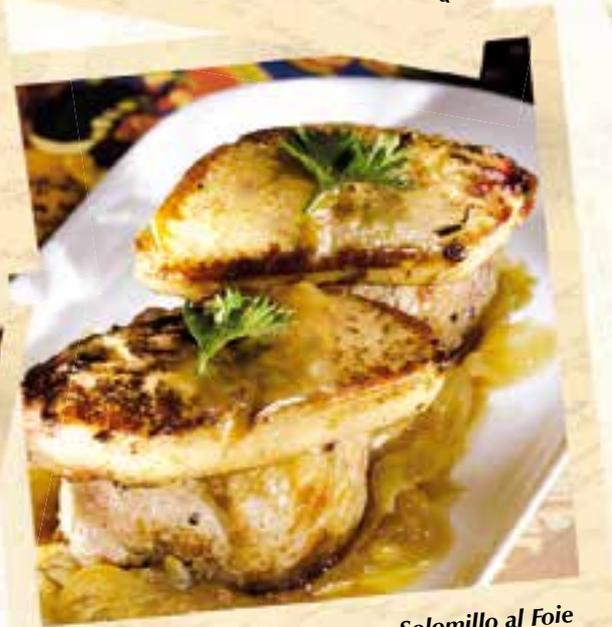
*Paté Con Cebolla Caramelizada*



*Butifarra*



*Ventresca de Atún a la Brasa*



*Solomillo al Foie*



*Pescado con Huevos*

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**Chef** **Dátiles con Beicon** \$9.00  
*Dates with bacon*

**Chef** **Queso Español Frito** \$12.00  
**Acompañado con Mermelada de Tomate**  
*Fried Spanish cheese served with homemade tomato jam*

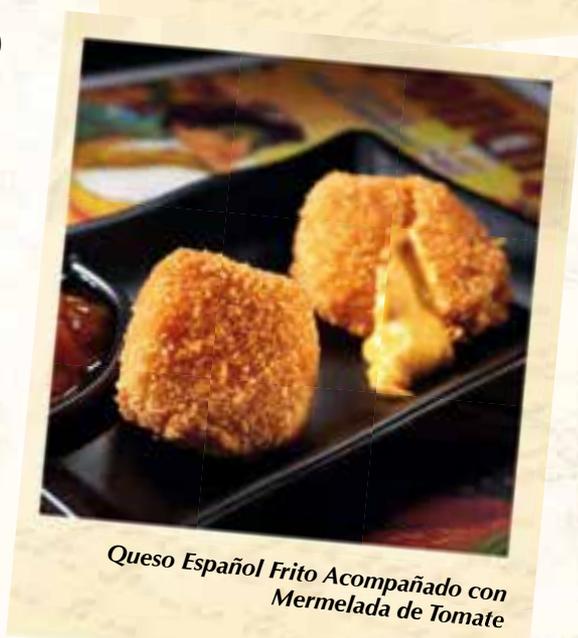
**Chef** **Almejas de Vino Blanco** \$18.80  
*Sautéed clam in sherry wine sauce*

**Chipirones Fritos con Alioli** \$16.80  
*Fried baby squid with Mayonnaise and lemon wedges*

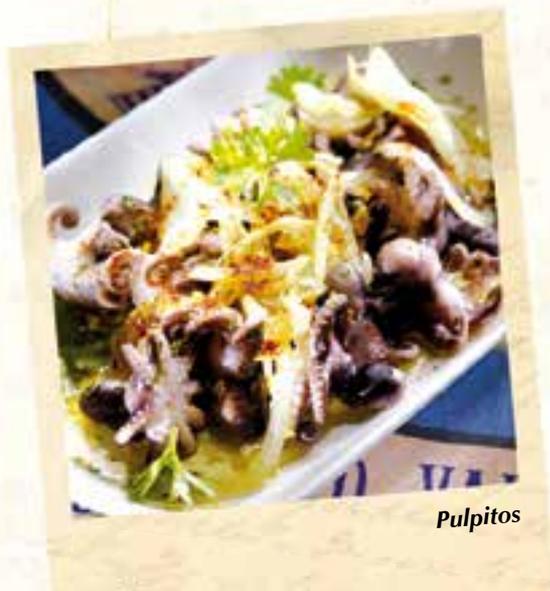
**Pulпитos** \$16.80  
*Sautéed baby octopus with garlic & olive oil*



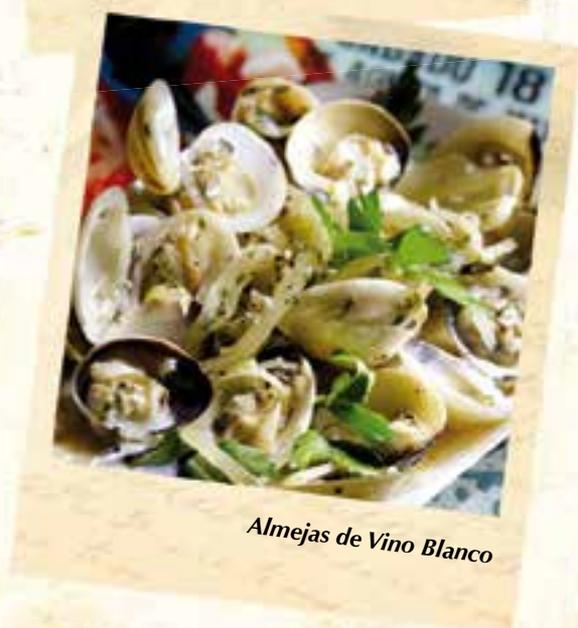
Dátiles con Beicon



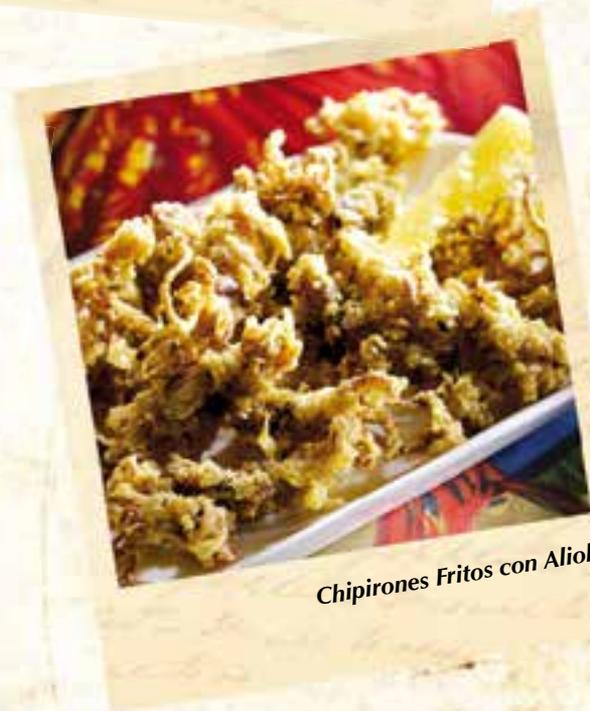
Queso Español Frito Acompañado con Mermelada de Tomate



Pulпитos



Almejas de Vino Blanco



Chipirones Fritos con Alioli

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**Colifor Frito** \$8.00  
*Deep-fried cauliflower served with curry ketchup sauce*

**Brócoli Frito** \$8.00  
*Deep-fried broccoli served with curry ketchup sauce*

*Chef* **Pimientos Españoles Rellenos de Carne Picada** \$18.80  
*Spanish pepper filled with minced beef*

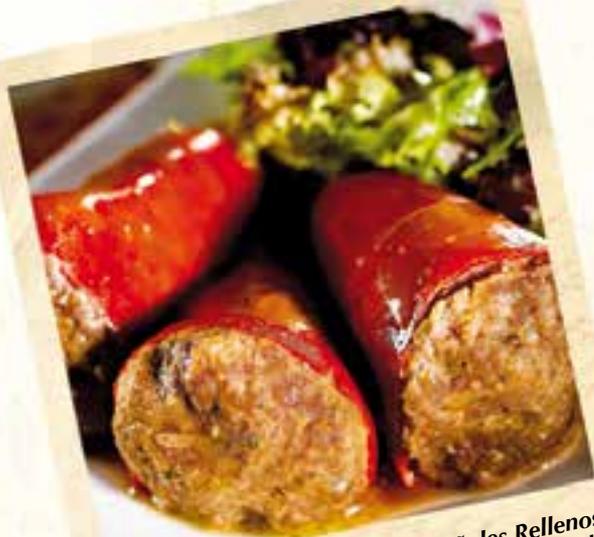
**Espárragos a la Plancha con Jamón Ibérico** \$19.80  
*Grilled asparagus with jamon iberico*



*Colifor Frito*



*Brócoli Frito*



*Pimientos Españoles Rellenos de Carne Picada*



*Espárragos a la Plancha con Jamón Ibérico*

**Rozos de Papa** \$9.80

*Deep-fried potato wedges served with curry ketchup sauce*

 **Salteado de Coles de Bruselas con Jamón Serrano** \$16.80

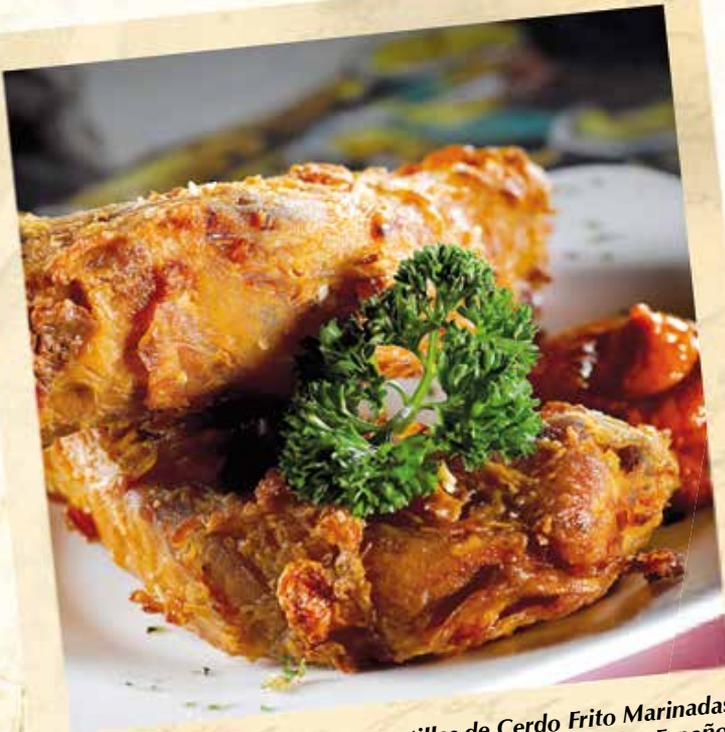
*Sautéed Brussels sprout with serrano ham*

 **Costillas de Cerdo Frito Marinadas en Vino Dulce Español** \$22.80

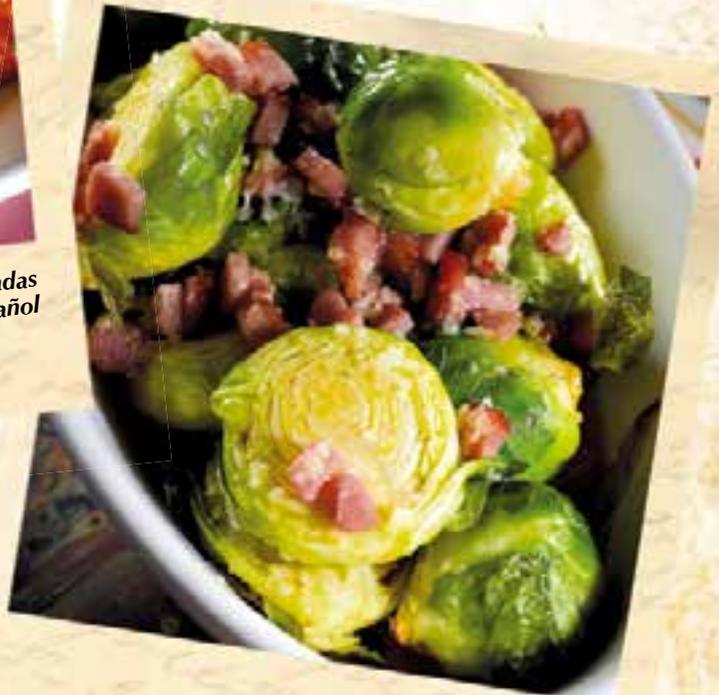
*Fried marinated pork ribs with Spanish sweet wine*



*Rozos de Papa*



*Costillas de Cerdo Frito Marinadas en Vino Dulce Español*



*Salteado de Coles de Bruselas con Jamón Serrano*

Salads in Spain are not that different from the other Western leafy greens, except, the Spaniards like to use ingredients like tomatoes, olive oil, cheeses and sherry or wine vinaigrettes. A popular salad at Serenity is the Ensalada de colores which looks similar to a pizza but uses a crispy tortilla as a base sprinkled with various toppings. The salads are a refreshingly light and healthy start to every meal.

# Ensaladas

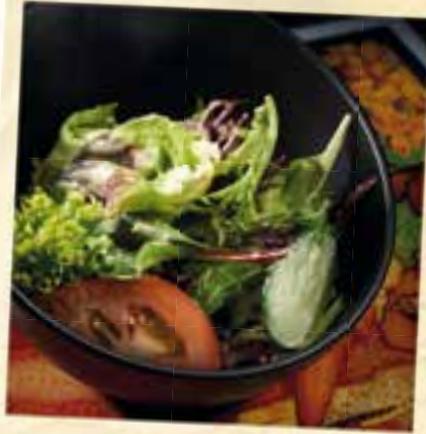
**Ensalada Verde Mixta** \$9.80  
*Mixed green salad with honey mustard sauce*

**Ensalada de Colores y Gambas** \$15.80  
*Prawns, lettuce salad, fresh tomato, onion, sliced olive & sour cream with salsa on top of crispy tortilla*

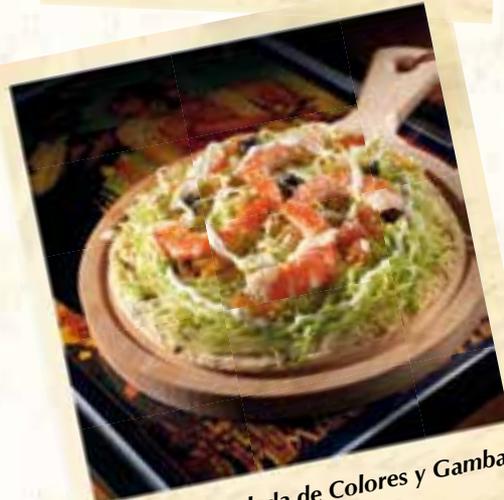
**Ensalada de Colores** \$12.80  
*Lettuce salad, fresh tomato, onion, sliced olive & sour cream with salsa on top of crispy tortilla*

**Ensalada de Pescado** \$18.80  
*Grilled dory fish in the nest of vegetable salad, potatoes, eggs & parmesan cheese with extra virgin olive oil*

**Ensalada de Melón con Jamón** \$18.80  
*Melon with black pig ham, olive & mixed green salads with extra virgin olive oil*



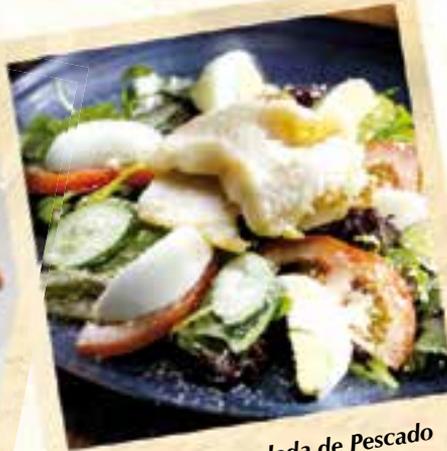
Ensalada Verde Mixta



Ensalada de Colores y Gambas



Ensalada de Melón con Jamón



Ensalada de Pescado



Ensalada de Colores

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Like everywhere in the world, a bowl of hot soup warms the insides, especially in cold weather. In Spain, although they have hot soups too, the Spanish are still famous for the classic gazpacho, a kind of chilled tomato soup. Historically, the gazpacho is drunk by Spanish farmers during hot summer afternoons as a cold refreshment. Gazpacho – a tangy blend of raw tomatoes, vegetables, olive oil and bread, with a dash of garlic – is an extremely delicious and healthy soup. You never really know Spanish cuisine if you have never tried the gazpacho.

# Sopa

## **Gazpacho Andaluz**

\$9.80

*The classic Spanish chilled soup is a blend of tomato, sweet pepper, garlic & sherry vinegar, enriched with extra virgin olive oil*



Gazpacho Andaluz



## **Sopa Catalunya**

\$16.80

*Spanish clear soup with pork, beef, chicken and butter beans*

## **Sopa de Ajo**

\$12.80

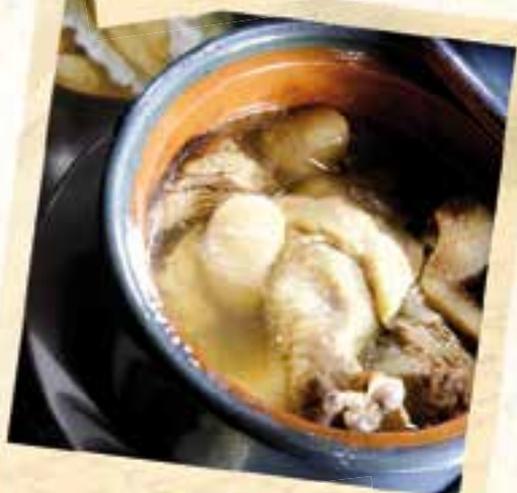
*Garlic soup with poached egg*



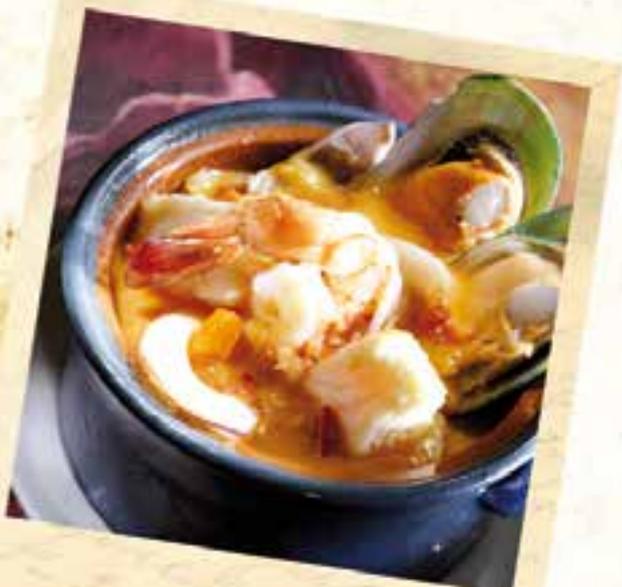
## **Crema de Mariscos**

\$16.80

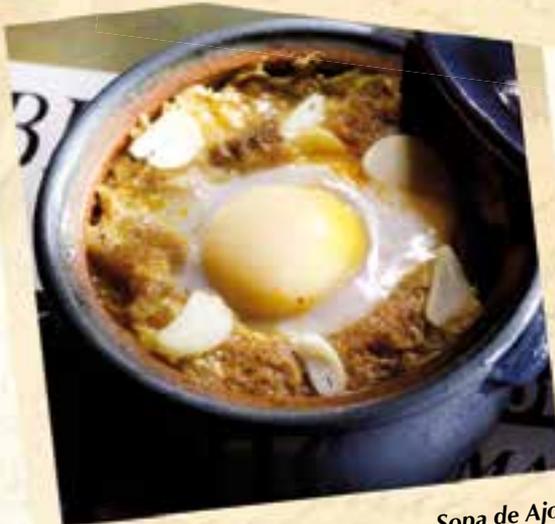
*Seafood cream soup with mussel, prawn, dory fish and squid rings*



Sopa Catalunya



Crema de Mariscos



Sopa de Ajo

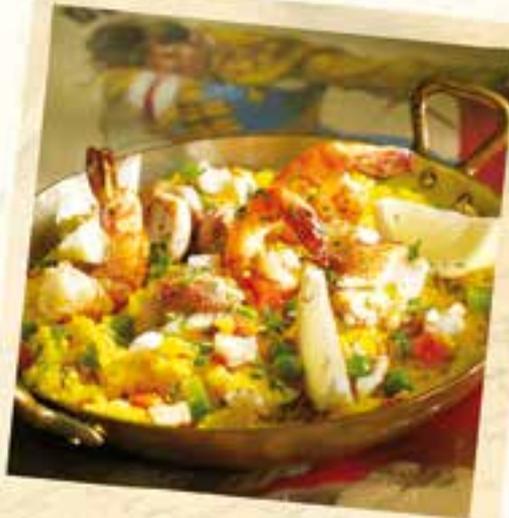
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## (Spanish Rice Dishes)

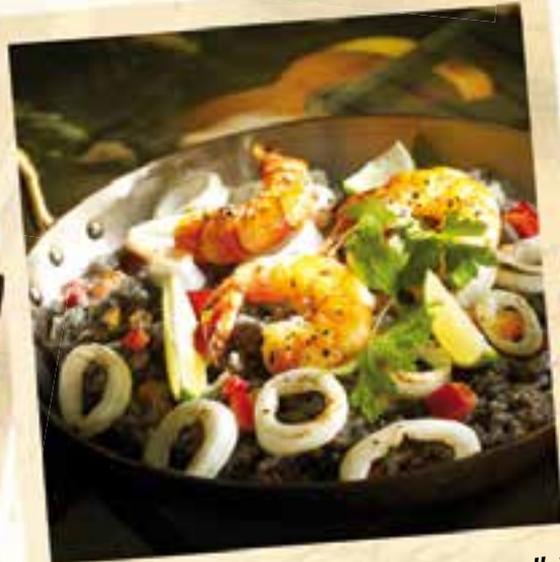
# Paella

Paella is the traditional dish of Spain originating from the city of Valencia. Rice was first introduced to the country by the Moors (an ancient Muslim population with African and Arab lineage) who once occupied the peninsula for over five hundred years. At Serenity, we use bomba, a short-grain varietal which plays a critical role in the national dish. This type of grain is able to absorb the flavours of the ingredients three times more than normal rice, which infuses the dish with even more flavour. Like the Chinese, the Spanish also like to eat the slightly burnt rice at the base of the pan which is extremely delicious and fragrant – just like the Chinese claypot rice!

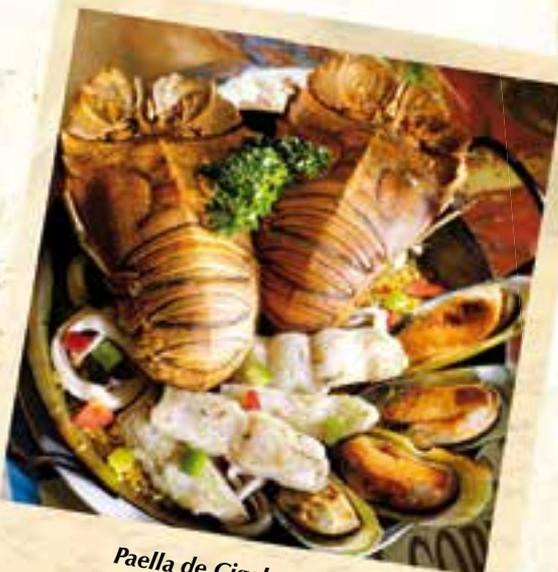
To try our paellas, make sure you place your order upon arrival for we prepare them fresh in the kitchen. Preparation time takes between 30 and 45 minutes. On weekends, it may even take up to an hour to prepare due to the crowd! We also use the exotic saffron spice in some of our paella dishes.



*Paella Valenciana*



*Arroz Negro (Black squid ink paella)*

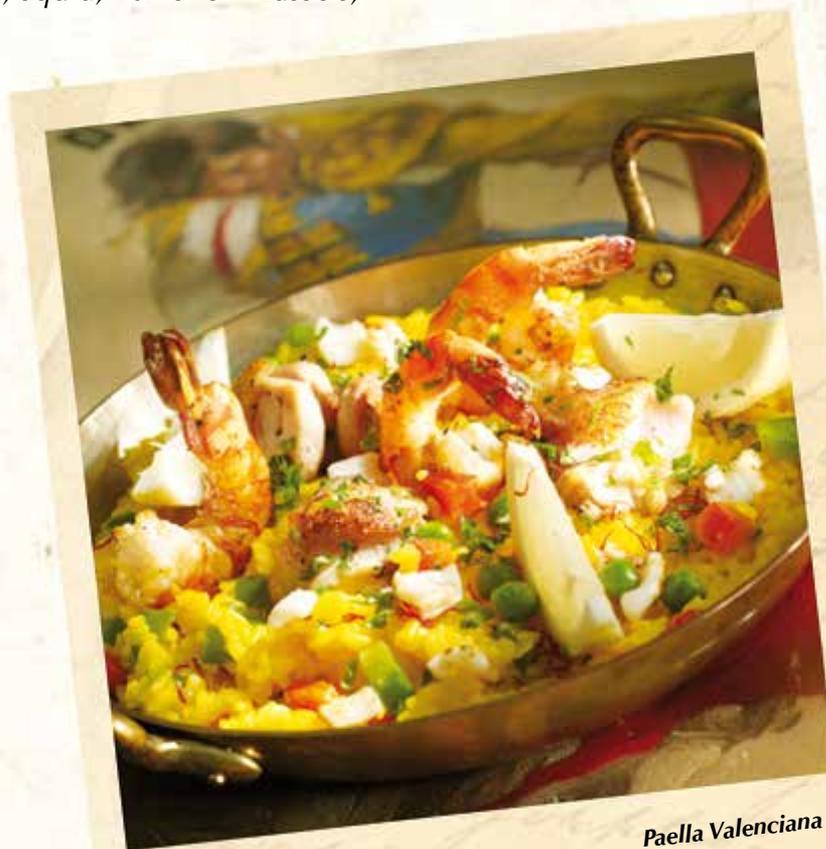


*Paella de Cigalas (Crayfish paella)*

### Please Note

It may take 30 to 45 minutes as per order during weekdays. Whereas on weekends and festive periods, a longer waiting time will be expected, which may take an hour or longer, depending on the volume of the order for the day. We appreciate your patience!

	2paxs	4paxs
<b>Paella de Verduras (Vegetarian Paella)</b> <i>Saffron, portobello mushroom, zucchini, capsicums, asparagus, pine nuts, olive, onion, tomatoes, Bomba rice</i>	\$48	\$96
 <b>Arroz al Horno (Pork Paella)</b> <i>Onion, tomato, bacon, Spanish chorizo, pork ribs, potato, capsicum, Bomba rice.</i>	\$53	\$106
 <b>Paella Valenciana (Valencian Paella)</b>  <i>Saffron, chicken, Spanish chorizo, tiger prawns, squid, half shell mussels, Bomba rice</i>	\$53	\$106



Paella Valenciana

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**2pax 4pax**

**Paella de Cigalas (Crayfish Paella)**

*Crayfish, squid, half shell mussels,  
dory fish, capsicum, Bomba rice*

\$78 \$156

***Chef* Arroz Negro (Black squid ink Paella)**

*Squid ink, squid, tiger prawns,  
capsicum, Bomba rice*

\$53 \$106

***Chef* Paella de Marisco (Seafood Paella)**

*Tiger prawns, squid, half shell  
mussels, dory fish, capsicum, Bomba rice*

\$58 \$116

***Chef* Paella de Langostinos (Scampi Paella)**

*Saffron, squid, scampi, dory fish,  
half shell mussels, Bomba rice,  
carrot, capsicum*

\$88 \$176



*Arroz Negro (Black squid ink paella)*



*Paella de Cigalas (Crayfish paella)*



*Paella de Langostinos (Scampi Paella)*

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# (Spanish Noodle) Fideuà

## Please Note

It may take 20 to 30 minutes as per order during weekdays. Whereas on weekends and festive periods, a longer waiting time will be expected, which may take an hour or longer, depending on the volume of the order for the day. We appreciate your patience!

Fideuà is Catalan for noodles which originated from Valencia in the 1960s. There is a rumour that it is actually created by a fisherman called Zabalo in the 1930s who replaced the rice with noodles in paella dishes as he did not have enough rice onboard his fishing boat that day. Thus, these vermicelli-like noodles are now used as an alternative to rice in paella, the national rice dish of Spain. Now, fideuà is served in many restaurants inland and also eaten on fishing boats. So if you prefer a less starchy alternative, the fideuà dish will suit you very well.

2 paxs

### **Fideuà de Verduras (Vegetarian Fideuà)**

Saffron, portobello mushroom, zucchini, capsicums, asparagus, pine nuts, olive, onion, tomatoes, Spanish noodle

\$48

### *Chef* **Fideuà Negra (Black squid ink fideuà)**

Squid ink, squid, tiger prawns, dory fish, capsicum, Spanish noodle

\$63

### *Chef* **Fideuà de Marisco (Seafood Fideuà)**

Tiger prawns, squid, half shell mussels, dory fish, capsicum, Spanish noodle, Saffron

\$68

### *Chef* **Fideuà de Cigalas (Crayfish fideuà)**

Saffron, carrot, capsicum, crayfish, dory fish, half shell mussels, Spanish noodle

\$88



*Fideuà de Cigalas (Crayfish fideuà)*



*Fideuà Negra (Black squid ink fideuà)*

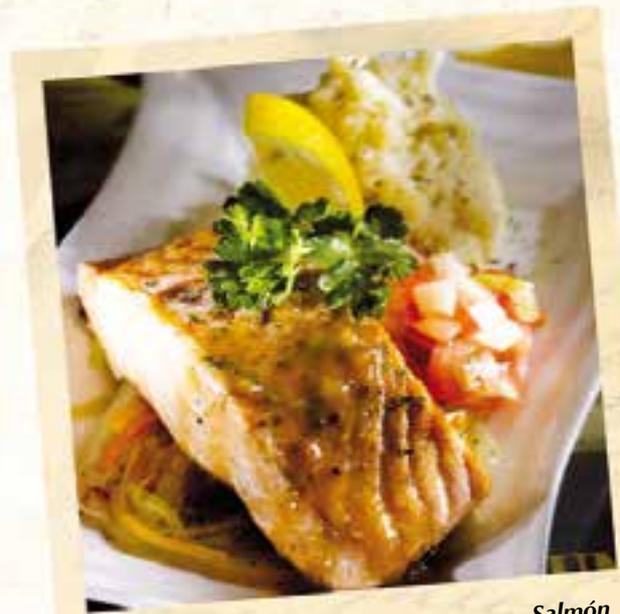
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# Platos Especiales

Other Spanish cuisine specialities include seafood, beef, pork and more. In fact, the Spanish has a special liking for the hog and like the Chinese, eats every part of the pig from head to tail. At Serenity, come savour the Spanish version of the baked crispy pork knuckle and the delicious golden brown suckling pig made the Spanish way. The latter will delight patrons with its crispy golden skin and tender juicy meat accentuated by selected Spanish herbs and spices, only available with a one-day pre-order.

As for beef, the Spanish has an irrevocable love for the toro (bull) especially for the dethroned bull after *corrida de toros*, the spectacular bullfight deeply rooted in Spanish culture. In Spain, it is believed that consuming that ousted bull gives the person that same ferocious energy.



Salmón



Solomillo a la pimienta



Cochinillo Asado

**Pastas Cocidas al Horno** \$12.80

*Baked pasta served with tomato salsa and Mozzarella cheese*

***Chef* Pasta con Mariscos** \$24.90

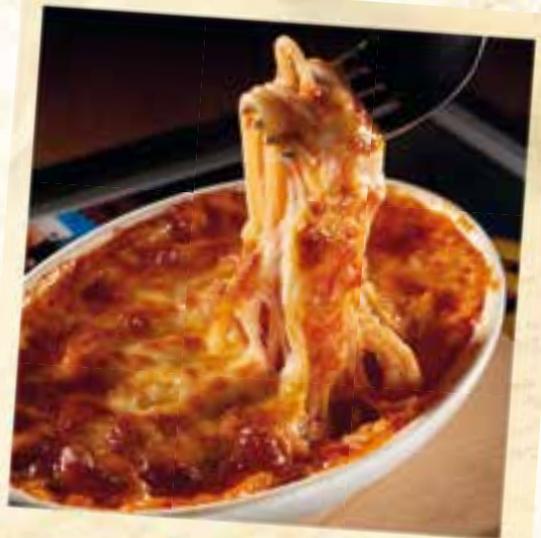
*Tomato-base spaghetti with dory fish, mussuels and squid*

***Chef* Pasta Cabonara** \$23.90

*Cream-base spaghetti with bacon, mushroom and white wine*

**Pasta Vegetariana** \$21.80

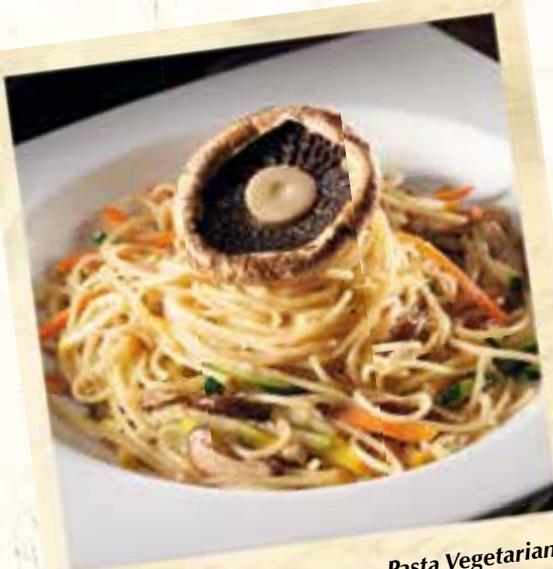
*Spaghetti with mushroom, carrot, yellow and green zucchini, garlic and olive oil*



*Patatas Cocidas al Horno*



*Pasta con Mariscos*



*Pasta Vegetariana*



*Pasta Caborana*

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*Chef* **Pizza de Pescado** \$24.80

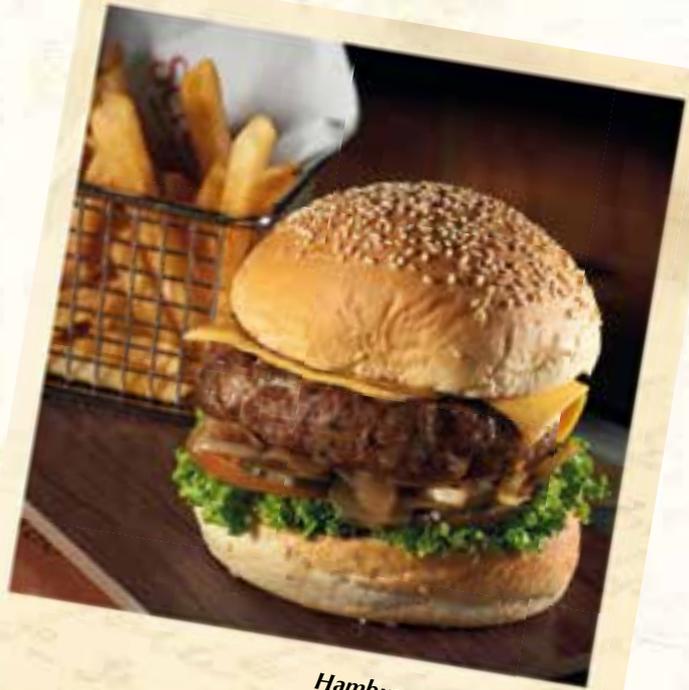
*Dory fish, green capsicum,  
red capsicum, tomato salsa and  
Mozzerella cheese*

**Pizza Vegetariana** \$22.80

*Mushroom, green capsicum,  
red capsicum, tomato salsa and  
Mozzerella cheese*

*Chef* **Hamburguesa de Ternera** \$21.80

*Quarter-pounder beef burger  
with cheese and fries*



*Hamburguesa de Ternera*



*Pizza*

*Chef* **Bacalao Fritos con Patatas Fritos** \$29.80  
*Fried codfish with potato chips*

*Chef* **Salmón** \$29.80  
*Grilled salmon with julienne vegetable & fresh herb served with mashed potato & cherry tomato confit*

**Costillas de Cordero** \$32.80  
*Marinated lamb rack with tomato salad & mashed potato*

 **Solomillo a la Pimienta** \$32.80  
*Roasted pork tenderloin with pepper sauce & sliced sautéed potato*

**Pollo Adobado** \$26.80  
*Roasted boneless chicken leg with asparagus and potatoes*

*Chef*  **Codillo de Cerdo** \$45.80  
*Baked crispy pork knuckle served with mashed potato & green salad*



*Bacalao Fritos con Patatas Fritos*



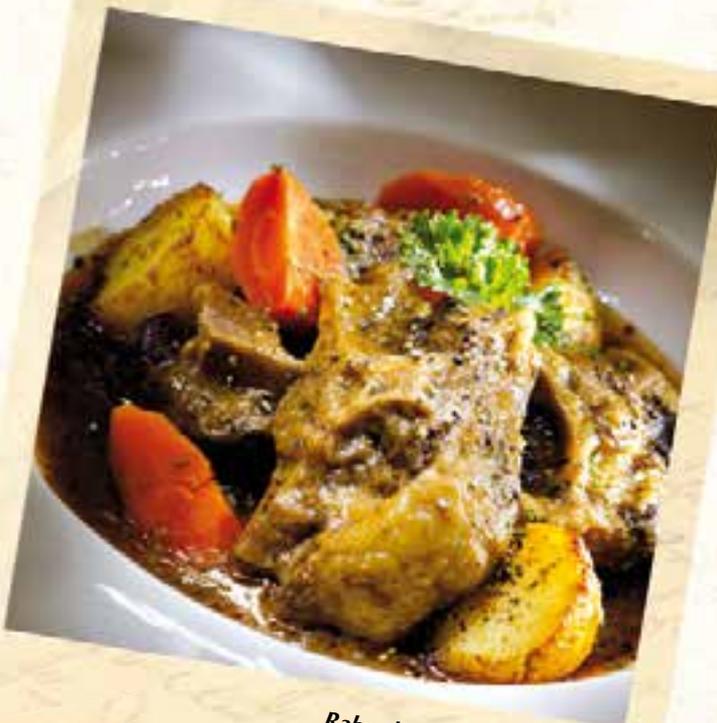
*Costillas de Cordero*



*Codillo de Cerdo*

*Chef* **Rabo de Toro con Vino Tinto** \$32.80  
*Stewed oxtail with red wine,  
olives & chickpeas served with  
garlic bread*

*Chef* **Solomillo** \$78.80  
*Premium Wagyu striplion steak  
(200gr) (marble score 6-8) with  
julienne vegetables and potato  
wedges with Spanish wine sauce*



*Rabo de Toro con Vino Tinto*



*Solomillo*

*Chef* **Costillar de Cordero de Menorca Asado**

\$38.80

*Baby lamb rack marinated with fresh thyme and rosemary; grilled to perfection & served with couscous in orange honey white wine sauce*

*Chef* **Chuletón a la Brasa de ternera australiana servido con patatas cocidas y pimiento moron**

\$168

*Roasted Australian Tomahawk steak (approx. 1 to 1.5 kg) served with boiled potato & sautéed capsicum*

*Chef* **Cochinillo Asado**

\$338

*Spanish style roasted suckling pig (for 5 to 8 pax)*

*(One-day advance booking, 50% deposit required) (Pricing subject to changes)*



*Cochinillo Asado*



*Costillar de Cordero de Menorca Asado*



*Chuletón a la brasa de ternera australiana servido con patatas cocidas y pimiento moron*

# Postres

*Chef* **Flan de Leche** \$10.80

*Creamy custard topped with a net of brittle sugar*

**Pastel de Chocolate** \$12.80

*A light and moist cashew nut brownie with choice of ice cream (vanilla, chocolate, strawberry)*

*Chef* **Peras al Vino Tinto** \$14.80

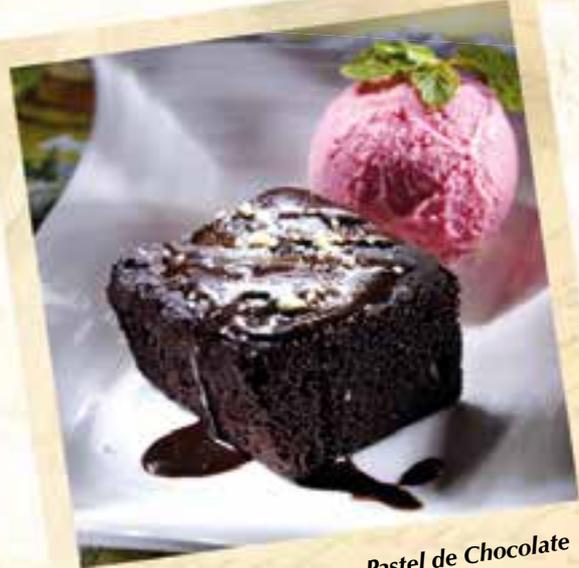
*Pears poached in red wine and served with ice cream*

*Chef* **Churros** \$10.80

*Homemade Spanish churros with hot chocolate*



*Flan de Leche*



*Pastel de Chocolate*



*Peras al Vino Tinto*



*Churros*

*All prices subject to 10% service charge and prevailing government tax.  
Pictures shown are for illustration purpose only. Actual presentation and plateware may vary.*

And to end your meal on a sugar high, Spanish desserts at Serenity will leave you sweetly intoxicated. And literally so because the Spanish like their booze so much that they like to infuse some sweet wine, sherry, rum or red wine over their sweets. They also love to use fresh fruits, such as pears, pineapples, oranges and more, in their mouth-watering creations which are good for digestion too!

One highlight is the churros, better known as the Spanish doughnut. The difference between a Mexican and Spanish churro lies in the accompaniment. If it is dusted over with cinnamon, that is the Mexican way of eating the churro while the plain ones are Spanish. Here at Serenity, chocoholics will be delighted to know that we offer a delicious chocolate sauce to go with it.

*Chef* **La piña Gazpacho**

*Pineapple with Spanish sweet wine and served with ice cream*

\$10.80

*Chef* **Churros con Helado**

*Homemade Spanish churros with chocolate sauce and ice cream*

\$12.80



*La piña Gazpacho*



*Churros con Helado*



*Churros*

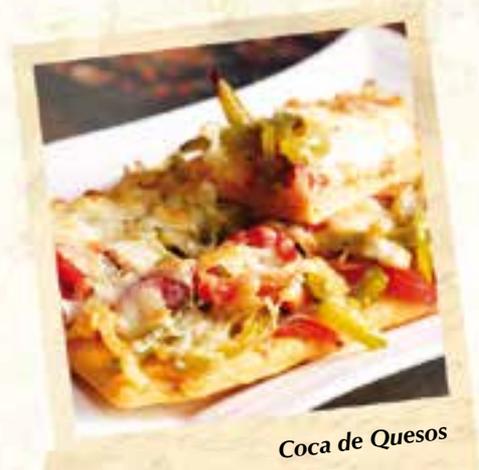
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# Vegetarian Menu

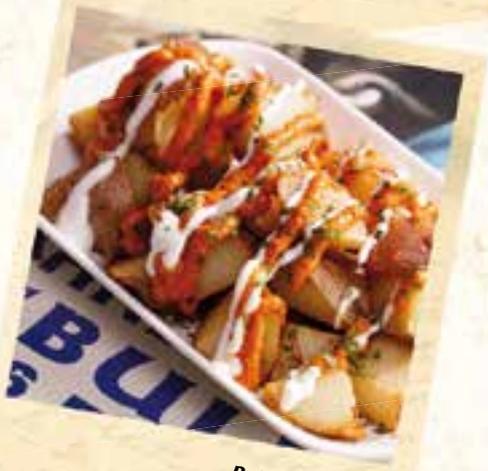
## Please Note

Our vegetarian items contain garlic and onions.

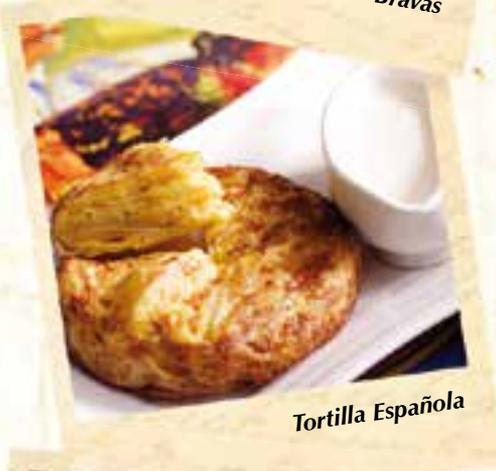
- Chef* **Pan con Alioli** \$8.80  
*Homemade herb bread with sun-dried tomato served with our homemade aioli sauce*
- Salteado de Setas** \$12.80  
*Sautéed mixed mushrooms with garlic & extra virgin olive oil*
- Tortilla Española (Contains Egg)** \$10.80  
*Spanish omelette with potato & onion*
- Chef* **Coca de Quesos** \$16.80  
*Homemade flat bread with cheese*
- Tortilla de Verduras de la Casa** \$18.80  
*Vegetable Tortilla with cheese*
- Chef* **Patatas Bravas** \$15.80  
*Roasted potato with romesco sauce & aioli sauce*
- Maiz con Queso Fundido** \$18.80  
*Yellow corn chips with melted cheese & salsa*
- Papas con Queso** \$12.80  
*Fries with melted cheese*
- Chef* **Ensalada de Colores** \$15.80  
*Lettuce salad, fresh tomato, onion, sliced olive & sour cream with salsa on top of crispy tortilla*



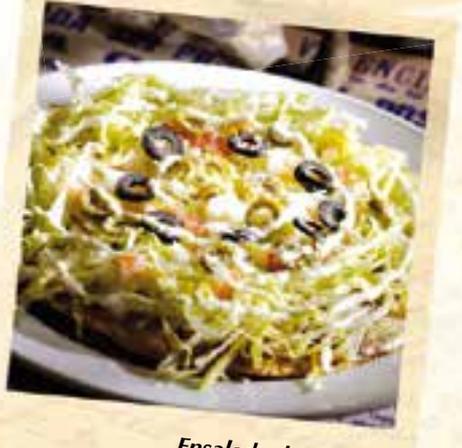
Coca de Quesos



Patatas Bravas



Tortilla Española



Ensalada de Colores

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# Vegetarian Platos Especiales

**Vegetariana Spaghetti** \$22.80

Vegetarian spaghetti pasta  
with garlic & extra virgin olive oil

**Chef Plato Vegetariano** \$26.80  
Grilled vegetarian platter

**Fideua con Verduras  
(Vegetarian Fideuà)** \$48  
(2 persons)

Saffron, mushroom,  
zucchini, capsicums,  
asparagus, pine nuts, olive,  
onion, tomatoes, fideuà

**Paella con Verduras  
(Vegetarian Paella)** \$48 \$96  
(2 persons) (4 persons)

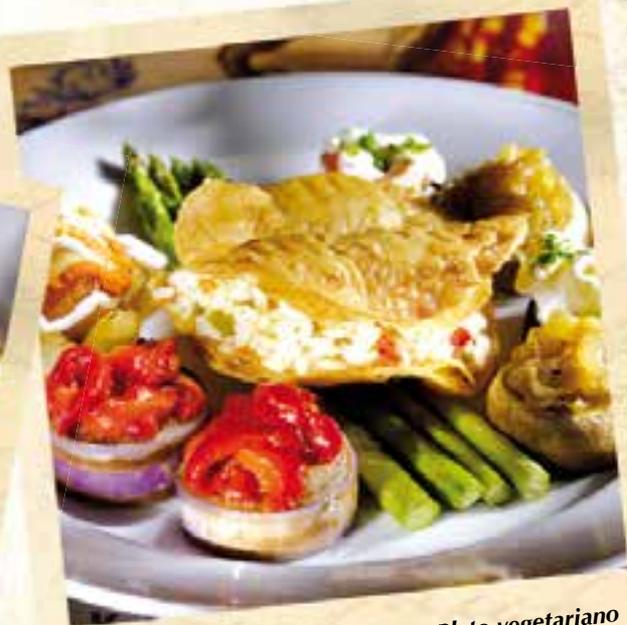
Saffron, mushroom,  
zucchini, capsicums,  
asparagus, pine nuts,  
olive, onion, tomatoes, rice



Salteado de Setas



Tortilla de verduras de la casa



Plato vegetariano

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# Bocadillos (Sandwiches)

## Please Note

Bocadillos (sandwiches) are available from 11am to 5pm only.  
(Choice of baguette or tomato bread is served with French fries)

 **Bocadillo de Lomo** \$18.80  
*Pork sandwich*

 **Bocadillo de Chorizo** \$18.80  
 *Spanish chorizo sausage sandwich*

**Bocadillo de Pollo** \$18.80  
*Chicken sandwich*

**Bocadillo de Atún y Gambas** \$18.80  
*Tuna & prawn sandwich*

 **Bocadillo de Tortilla** \$18.80  
*Potato omelette sandwich*

 **Bocadillo de Pescado** \$18.80  
*Fish sandwich*

**Bocadillo de Queso** \$18.80  
*Cheese sandwich*



*Bocadillo de Pescado*



*Bocadillo de Pollo*