

TAPAS

TO NIBBLE — PARA PICAR

Marinated olives — Lemon, herbs · 6

Pan con tomate — Toasted bread, tomato, olive oil · 7

Fried almonds — Sea salt · 5

Boquerones — Marinated anchovies, garlic · 9

COLD TAPAS — TAPAS FRÍAS

Jamón ibérico de bellota — 36-month cured ham · 16

Gazpacho andaluz — Chilled tomato soup, basil · 9

Ensaladilla rusa — Potato salad, tuna, aioli · 8

Manchego cheese — Sheep's milk cheese, honey, almonds · 12

COLD TAPAS — TAPAS FRÍAS

Gambas al ajillo — Prawns, garlic, chili, olive oil · 14

Patatas bravas — Fried potatoes, salsa brava, aioli · 8

Croquetas de jamón — Ham croquettes · 9

Pulpo a la gallega — Octopus, potato, paprika, olive oil · 17

Chorizo al vino — Chorizo in red wine · 11

Pimientos de Padrón — Fried green peppers, sea salt · 8

Tortilla española — Spanish potato omelette · 9

sol calle

BAR

WINES · DRINKS

Cava Brut (glass / bottle) · 9 / 42

Rioja Crianza · 9 / 44

Albariño · 10 / 46

Sangría (glass / pitcher) · 8 / 28

Vermut rojo (red vermouth) · 7

sol calle