

WELCOME TO

QALIDO




SALADS

THE WARMEST GREEN

Burratina, hazelnut red pesto and tomato pulp salad	  			14,50€
Caesar lettuce hearts with pickled partridge	         			16,50€
Qálido salad	  	8€	15€	

TO SHARE

TO WARM UP

Ham croquettes (unit)	  			2€
Garlic shrimps croquettes (unit)	      			2€
Poultry and green curry croquettes (unit)	  			2€
Cecina "La Finca" board		10€	17€	
Caramelized foie gras ingot, sour compote and crunchy melbas	  	15,50€	26,50€	
Table of Iberian presita of bellot		15,50€	23€	
100% acorn-fed Iberian Ham D.O Jabugo				25,50€
Tabla de quesos del mundo	 			15,50€
Grilled artichoke with Ajoblanco (unit)	    			4€
Torrezno with romesco sauce	  	8€	14,50€	
Glazed chicken gyozas in red miso soup and paprika mayonnaise	     	7,50€	11€	
Pancetta Bao Bread at low temperature with lemon chili emulsion (unit)	        			4€
Qálido Bravas (spicy potatoes)				9€
Brioche of octopus in its ink and jalapeño and citrus may (unit)	      			13€
Brioche Pillow with Mexican Chilorio	    	7,00€	13€	

FISH

DIRECT FROM OUR SEAS

Marinated Salmon Tataki

with spicy mayo      

21€

Grilled Zamburiña






with Bilbaina Sauce (6 units)

13,50€

Sea bass ceviche with cilantro foam   

21€

Sea bass loin with pumpkin puree,

Orange and onion crisp     

22€

Codfish with saffron veloute

and sautéed vegetables     

22€

MEAT






THE BEST FROM OUR PASTURES

Sweetbreads risotto, mushrooms

and Grana Padano flakes   



20€

Irish Pork Cheeks with

truffled parmentier cream     

22€






Presa Duroc with confitada mushrooms

and Iberian juice  





21€

Judiones stewed with suckling pig

22€

Oxtail Cannelloni     











16,50€

Grilled bone-in steak tartare         

26€

GRILL

OUR WARMEST SECTION

Angus beef rib eye		32€
Tenderloin steak "La Finca" 		62€
T-bone "La Finca" 		62€
"La Musa" Hamburguer of matured meat 45 days   		17€
Grilled octopus, mashed potatoes roasted garlic mayonnaise   		24€
Mussels in wok with spicy chili  	8,50€	15,50€

ALLERGENS



CONTAINS
GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOYBEAN



DAIRY



NUTS



CELERY



MUSTARD



SESAME
SEEDS



SULFITES AND
SULFUR DIOXIDE



ALTRAMUCES





















MOLLUSCS

Bread service is priced at 2,5€ per person
Terrace menu prices will be increased by 10%.

DESSERTS

A SWEET END



Irish coffee 		9€
Cheesecake   		7€
Brioche bread and toffee torrija with ice cream of meringue milk     		7€
Chococheeskae   		7,50€
Corn pound cake with caramel spread and coconut    		7,50€
Assorted Ice Creams 	3€	5€
Cheese board of the world 		15,50€





Care Moscatel	3,50€	18€
Kopke Fine Tawny	3,50€	22€
Xixarito PX	3,50€	25 €
Xixarito Oloroso	3,50€	25 €
Kala	6 €	30 €
Chivite Vendimia Tardía	6 €	30 €
Kopke Colheitas		60 €




COCKTAILS

TO CHEER YOU UP A LITTLE




APERITIVES

Aperol Spritz (Aperol, Cava, Gas water) 	6€
Qalido cocktail (Bourbon, Licor 43, Apple juice, Cava) 	10€









CÍTRICOS

Dai uiri (White rum, lemon, sugar)	9€
Dark & Stormy (Dark rum, lime, ginger soda)	8€
Margarita (Te uila, cointreau, lemon, sugar)	9€
Classic Mojito (Rum, lime, sugar, peppermint)	8€
Mojito Qálido (White rum, PX, lime, sugar, peppermint) 	8€
Moscow Mule (Vodka, lime, sugar, ginger soda)	8€
White Lady (Gin, cointreau, lemon, sugar)	9€

GREEDY

Apple martini (Vodka, Apple liqueur, lemon, sugar)	8€
Black Russian (Vodka, kahlua)	8€
Espresso Martini (Vodka, kahlua, coffee)	8€
Screaming Orgasm (Vodka, kahlua, amaretto, baileys, milk)  	10€
Tequila Sunrise (Tequila, orange, grenadine)	8€
White Russian (Vodka, kahlua, milk) 	8€

POTENTES

Bloody Mary (Vodka, tomato, perrins, pepper, salt, tabasco)  	8€
Godfather (Amaretto, whiskey) 	8€
Long Island Ice tea (Vodka, rum, gin, tequila, cointreau, coca cola)   	10€
Manhattan (Whiskey, red vermouth) 	8€
Pisco Sour (Pisco, lemon, sugar, egg yolk) 	9€
Whiskey sour (Bourbon, lemon, sugar)	9€

VIRGINS

San Francisco (Orange, peach, lemon, grenadine)	6€
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