

WELCOME TO

QALIDO











































SALADS

THE WARMEST GREEN

Mediterranean Burratina with basil ice cream    			
Charcoal-grilled bell pepper salad with cod confit and orange 			
Salad Qálid° with garlic shrimp    	8,50€		
			15,50€
			17€
			16€

TO SHARE

TO WARM UP

Ham croquettes (unit)   			
Ideazaba cheese croquettes (unit)   			
Carabiniers croquettes (unit)   			
Cecina "La Finca" board 	10€		
100% acorn-fed Iberian Ham D.O Jabugo 			
Table of Iberian presita of bellot	13,50€		
Table of world cheese  			
Artichoke with salmorejo and Iberian veil (unit) 			
Glazed chicken gyozas in red miso soup and paprika mayonnaise    	7,50€		
Torrezno with mayonnaise of piparras    	8€		
Qárido Bravas (spicy potatoes) 			
Pan Bao de Soft Shell crab y chili    			
Foie Gras ingot caramelized compote sour and crunchy bread   	15€		
Mexican Chilorio Brioche with May of your chiles and jalapeños   			
Leeks confit with Romesco sauce   			
Tartufata, cutlet, minced tomato and parmesan slice tomato and parmesan slice    			
			15,50€
			17€
			16€
			2€
			2€
			2€
			18€
			18€
			18€
			25,50€
			23,50€
			14,50€
			4€
			11€
			14,50€
			9€
			4,50€
			26,50€
			12€
			15€
			18€

FISH

DIRECT FROM OUR SEAS

Bluefin tuna tartar on
orange miso 🍷🐟🌊🐚🥬🌿

26€

Zamburiña grilled (6 units) 🐚

13,50€

Cod loin with creamy celeriac and
celeriac and ginger 🐟🔥

23€

Braised Salmon with
wok vegetables 🐟🔥🥬

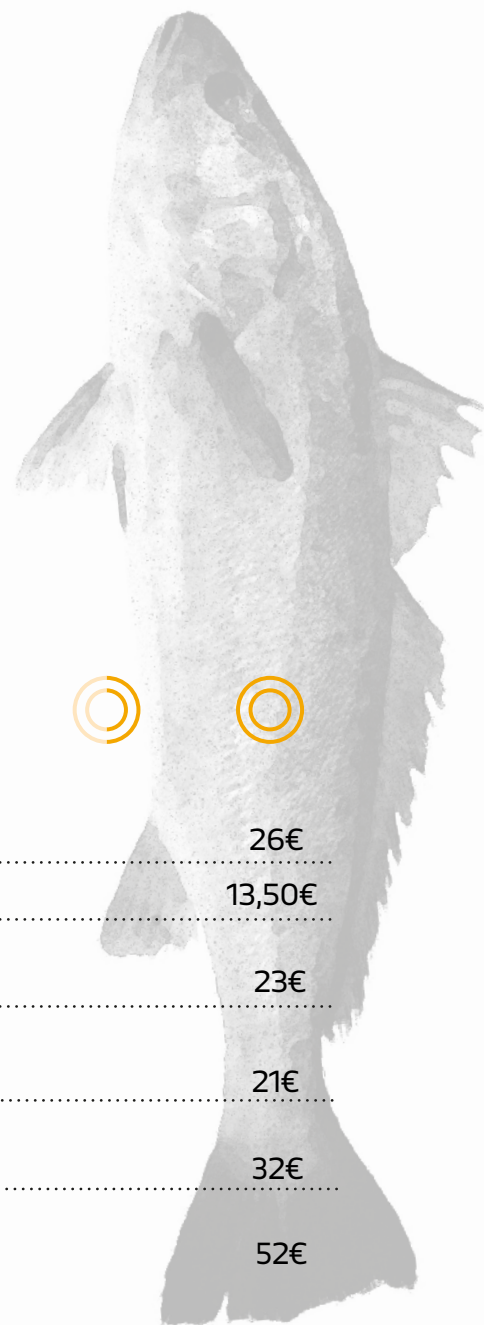
21€

Tuna belly fillets with tomato and basil emulsion
tomato and basil emulsion 🐟

32€

Turbot Biscayan style with
roasted tomatoes (2 persons) 🐟

52€



MEAT

THE BEST FROM OUR PASTURES

Low temperature poussin with parmentier
parmentier and its juices 🍷🔥

20€

Canelón de rabo de toro 🍷🥬🥩🔥

18,50€

Roasted Iberian pork
shoulder with pickles 🥩🥒

22€

Small bites of
Steak Tartar (unit) 🍷🥩🥬🔥🐚🌿🥬🥩🔥

9€

GRILL

OUR WARMEST SECTION



Rib Eye 450/500 gr "La Finca"	32€
Matured T-bone steak 35 days	
Bazkaleku "La Finca" 	62€
"La Musa" Hamburguer   	17,50€
Porterhouse "La Finca" 	64€
Grilled octopus, potatoes revolconas and roasted garlic mayonnaise   	24€

GRILL

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€
Piña colada Qálidº		7€
Corn pound cake with caramel spread and coconut	   	7,50€
Assorted Ice Creams		3€ 5€
Chocolate brownie and crispy bacon	  	7,50€
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

Daiquiri (White rum, lemon, sugar)	9€
Dark & Stormy (Dark rum, lime, ginger soda)	8€
Margarita (Tequila, 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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