









WELCOME TO

QALIDO

SALADS

THE WARMEST GREEN

















































Mediterranean Burratina with basil ice cream    	16,50€
Endives with blue cheese cream, marinated salmon, and walnuts   	15,50€
Warm garlic shrimp salad    	8,50€ 15,50€

TO SHARE

TO WARM UP



Iberian ham croquettes (each)   	2€
Crab croquettes (each)    	2€
Cecina and mushroom croquettes (each)   	2€
Cecina board "La Finca"  	10,50€ 19,50€
100% acorn-fed Iberian ham D.O. Jabugo 	25,90€
Acorn-fed Iberian presa board 	15,50€ 24,90€
World cheese board  	15,90€
Artichoke with foie sauce and Iberian ham powder (each)  	5,50€
Torrezno with piparras mayonnaise 	8,50€ 14,50€
Duck and foie gozas with red fruits and sweet chili   	7,50€ 12,50€
Plaza Mayor Bao Bun (each)   	4,50€
Potato millefeuille with Qalido bravas sauce 	12€
Foie lingot with caramelized apple   	15,50€ 26,90€
Brioche with foie and apple  	11€
Charcoal-grilled octopus with romesco sauce   	5,50€
Cauliflower al Ras el Hanout on farm cream   	13€
Beef steak tartar tacos         	9€

FISH

DIRECT FROM OUR SEAS

Bluefin tuna tartar with emulsified soy



29€

Grilled scallops (6 units)



14,90€

Cod with chive pil-pil



24€

Roasted salmon with pumpkin and ginger cream



22€

Monkfish and seafood cannelloni

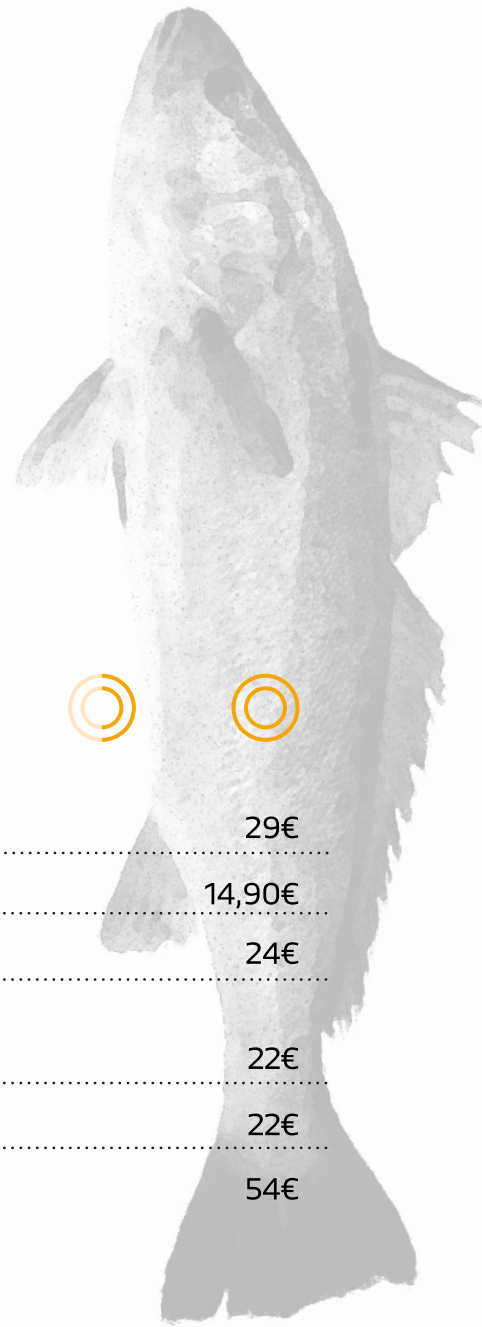


22€

Turbot à la Bilbaína (for 2 people)



54€



MEAT

THE BEST FROM OUR PASTURES

Slow-cooked cockerel with parmentier



21,90€

Oxtail cannelloni



18,90€

Pork cheek with port and truffle parmentier



21€

Lamb lingot with baker's potatoes



21€

Beans from the boat with suckling pig

22€

Wagyu tripe

24€



GRILL




OUR WARMEST SECTION



Basque Lamb Chop 500g approx 36€

High Loin Chop 35 days maturation 1.2 kg approx 62€

Dry Age Hamburger "La Musa"     17,50€

Grilled Octopus, Mashed Potatoes, and
Roasted Garlic Mayonnaise    24,90€

Belgian-Style Mussels    16€

HARNESSES

French Fries 3,50€

Green Salad with Confit Tomato 3,50€

Charcoal-Grilled Piquillo Peppers  4,50€

GRILL

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

ALLERGENS



CONTAINS
GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOYBEAN



DAIRY



NUTS



CELERY



MUSTARD



SESAME
SEEDS



SULFITES AND
SULFUR DIOXIDE



ALTRAMUCOS



MOLLUSCS

Bread service is priced at 2,5€ per person
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DESSERTS

A SWEET END





Irish Coffee   9€

Cheesecake Qalido    7€

Brioche bread and toffee French toast
with meringue milk ice cream      7€

Chocolate coulant with vanilla ice cream Acaramelados   7,50€

Rice pudding in the Asturian style  6,50€

Corn pound cake with milk and coconut ice cream     7,50€

Assorted ice creams Acaramelados  3€ 5€

Sweet Wines



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 Qalido (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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