

WELCOME TO
QALIDO

SALADS

THE WARMEST GREEN



Mediterranean burrata with basil ice cream		16,50€
Smoked salad with fried eggs		8,50€ 15,50€
Roasted pepper salad with tuna belly		16€

TO SHARE

TO WARM UP



Ham Croquettes (unit)		2€
Octopus Croquettes, mayo from its ink and monchitos (unit)		2€
Stew Croquettes (unit)		2€
Cañarejal Torta		14€ 22€
100% acorn-fed Iberian Ham D.O Jabugo		25,90€
Marinated picanha board		24,90€
Cecina Board		10,50€ 19,50€
Cheese board from around the world		15,90€
Artichoke, white garlic and tapenade		5,50€
Torrezno with piparra mayonnaise		8€ 14,50€
Duck Gyozas with Hoisin Sauce and Red Miso		7,50€ 12,50€
Bao bread from the Plaza Mayor (unit)		4,50€
Invertido de tierra y mar (unit)		4,50€
Potato millefeuille and Qálido emulsions		12€
Caramelized Foie Gras Ingot		
Tan compote and crispy bread		15,50€ 26,50€
Grilled Leeks (unit)		5,50€
Cauliflower with Ras el Hanout		13€
Steak Tartar bites (unit)		9€
Potatoes, eggs, crystal shrimp and parakeet stew		18€

FISH

DIRECT FROM OUR SEAS

Sea bass ceviche with passion fruit foam	  	25€
Grilled scallop	  	14,90€
Baby octopus, broad beans and their sauce	    	23,50€
Fish of the day		S.M
Monkfish Bilbao style (2 people)		42€

MEAT

THE BEST FROM OUR PASTURES

Duck breast with orange and peach parmentier		21,90€
Oxtail cannelloni	    	18,90€
Lamb ingot and creamy sweet potato		21€
Oriental beef tataki	 	22€

GRILL

OUR WARMEST SECTION



Chop 500/600gr	36€
Galician Blonde Chop	70€
Hamburguesa "La Musa"    	17,90€
Grilled octopus, smashed potatoes and roasted garlic mayonnaise    	24,90€

FITTINGS

French fries	3,50€
Green salad	4€
Roasted piquillo peppers 	4,50€

GRILL

Follow us in @qalido.valdebebas

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



Qálido Cheesecake	  	7€
Brioche and toffee torrija with mascarpone ice cream	    	7€
Pound cake with dulce de leche and coconut	   	7,50€
Churros in New Delhi	  	8€
Red fruit salad		7€
Assorted Ice Creams		3€ 5€
Irish Coffee	 	9€



Care Moscatel	3,50€	19€
Kopke Fine Tawny	3,50€	22€
Xixarito Oloroso	3,50€	25€
Xixarito PX	3,50€	28€
Kala	7€	35€
Chivite Vendimia Tardía	7€	35€
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€
Negroni (Gin, Campari y Vermouth) 🍷🍷	9€

VIRGINS

San Francisco (Orange, peach, lemon, grenadine)	6€
Non-alcoholic Apple Martini	8€