WELCOME TO

QALIDO

SALADS

GREENS, QÁLIDO STYLE

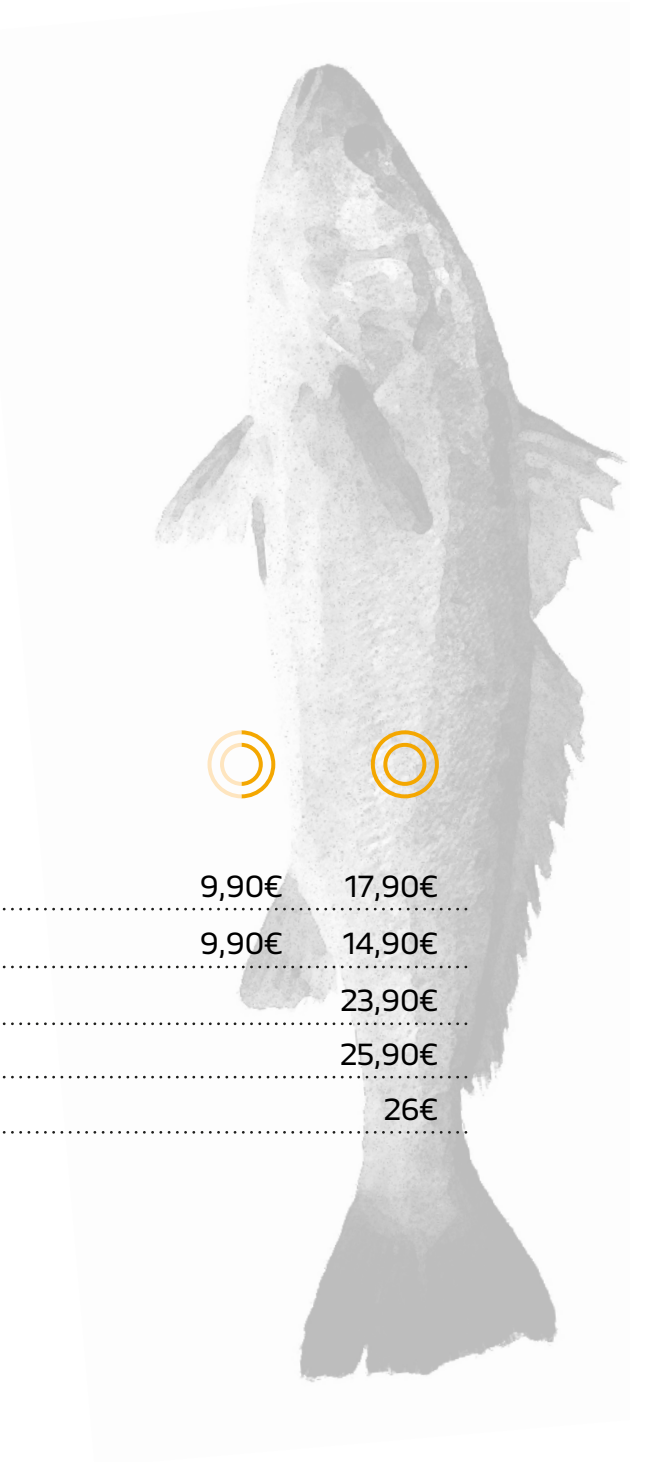
Winter burrata		14,50€
Qálido Russian salad	8,50€	15,50€
Little gem lettuce with our sea Caesar		16€

TO SHARE

TO GET THINGS WARMED UP

Classic Iberian ham croquette (each)		2€
Forest mushroom croquette (each)		2€
Txangurro (spider crab) bite (each)		2€
Iberian ham, PDO Jabugo		25,90€
Black Angus cecina (cured beef)		24€
Dairy journey (cheese selection)		15,90€
Marinated picanha, Castilian style		24,90€
Artichoke with Mahón cheese		5,50€
Puffed pork crackling with guindilla pepper mayo	8,50€	14,90€
Seafood focaccia, cod brandade and pico de gallo		7,50€
Beef gyozas with port reduction	9,50€	14,50€
Patatas bravas mille-feuille		12€
Foie gras ingot with compotes	15,50€	26,90€
Grilled confit leeks with romesco		8,50€
Steak tartare bites (each)		9€
Roasted Chinese aubergine, Qálido style		12,90€

Bread service: 2,50€ per person



FISH

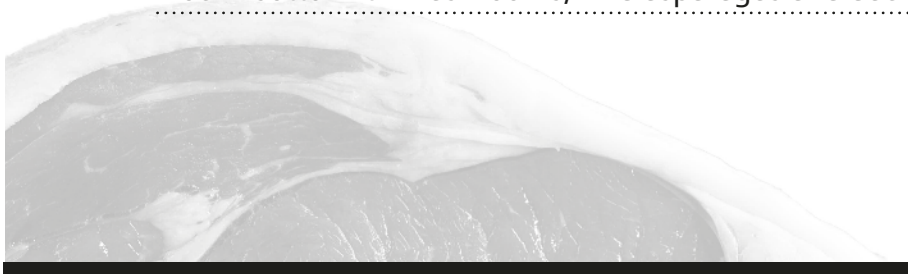
STRAIGHT FROM OUR SEAS

Grilled scallops	9,90€	17,90€
Chilli crab mussels	9,90€	14,90€
Hake Orly with pea marinera sauce		23,90€
Cod Tellagorri		25,90€
Meagre with citrus		26€

MEAT

THE BEST OF OUR PASTURES

Beef tenderloin, truffled parmentier and jus	26,90€
Veal oxtail cannelloni	18,90€
Beef cheek, stroganoff style	24€
Mock risotto with mushrooms, wild asparagus and duck	23€



FISH | MEAT

Bread service: 2,50€ per person

QÁLIDO

machorra



SELLO DE CALIDAD arcecarne

80€ / Kg

Machorra is a cow that cannot calve. Since it produces no milk and raises no calves, all of its nourishment goes into building meat, which leads to greater muscle development and fat spread in fine veins between the muscle fibres.

On the grill, that fat melts and soaks into the meat, giving it an intense, distinctive flavour.

QÁLIDO

classic Beef top



SELLO DE CALIDAD arcecarne

70€ / Kg

The Classic range comes from Friesian cows, prized for their dual purpose. In their early years they are raised for milk and later for meat. Their origin is European.
The meat stands out for its deep red colour and fat marbling, which intensifies its flavour as it matures.

GRILL

OUR MOST QÁLIDO CORNER

Beef sirloin (priced by weight)	70€/kg
Machorra rib steak (priced by weight)	80€/kg
Grilled monkfish (for 2)	45€
"La Musa Ahumada" burger	17,90€
Grilled octopus with revolconas and roasted garlic mayo	26,90€

SIDES

Green salad with vinaigrette	4€
Chips	4,50€
Charcoal-roasted peppers with a touch of balsamic	5€

Terrace prices carry a 10% surcharge
Bread service: 2,50€ per person
Follow us @qalido.valdebebas

ALLERGENS

CONTAINS GLUTEN · CRUSTACEANS · EGGS · FISH · PEANUTS · SOY · DAIRY

TREE NUTS · CELERY · MUSTARD · SESAME SEEDS · SULPHITES & SULPHUR DIOXIDE · LUPIN · MOLLUSCS

Bread service is charged at 2,50€ per person
Terrace prices carry a 10% surcharge

DESSERTS

A SWEET ENDING

álido cheesecake		7€
House torrija with mascarpone ice cream		7€
Pistachio cake with dark chocolate ice cream		7,50€
Corn pound cake with coconut ice cream		7,50€
Chocolate brownie with salted caramel ice cream		8€
Assorted ice creams (vanilla, chocolate, pistachio, raspberry, coconut and mascarpone)	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€



QOCKTAILS

TO LIFT YOUR SPIRITS

APERITIFS

Aperol Spritz (Aperol, cava, sparkling water)	8€
Qálido° cocktail (bourbon, Licor 43, apple juice, cava)	10€

CITRUS

Daiquiri (white rum, lemon, sugar)	9€
Dark & Stormy (dark rum, lime, ginger beer)	8€
Margarita (tequila, Cointreau, lemon, sugar)	9€
Classic mojito (rum, lime, sugar, mint)	8€
Qálido mojito (white rum, PX, lime, sugar, mint)	8€
Moscow Mule (vodka, lime, sugar, ginger beer)	8€
White Lady (gin, Cointreau, lemon, sugar)	9€

SWEET TOOTH

Apple Martini (vodka, apple liqueur, lemon, sugar)	8€
Black Russian (vodka, Kahlúa)	8€
Espresso Martini (vodka, Kahlúa, coffee)	8€
Screaming Orgasm (vodka, Kahlúa, amaretto, Baileys, milk)	10€
Tequila Sunrise (tequila, orange, grenadine)	8€
White Russian (vodka, Kahlúa, milk)	8€

STRONG

Bloody Mary (vodka, tomato, Worcestershire, pepper, salt, Tabasco)	8€
Godfather (amaretto, whiskey)	8€
Long Island Iced Tea (vodka, rum, gin, tequila, Cointreau, cola)	10€
Manhattan (whiskey, red vermouth)	8€
Pisco Sour (pisco, lemon, sugar, egg white)	9€
Whiskey Sour (bourbon, lemon, sugar)	9€
Negroni (gin, Campari and vermouth)	9€

ALCOHOL-FREE

San Francisco (orange, peach, lemon, grenadine)	6€
Alcohol-free Apple Martini	8€

Bread service: 2,50€ per person