



Opening Panza...

Our pickles...

Starters...

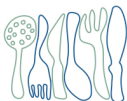
From the market to the table...

Surf & turf

Slow cooking comfort food

Side dishes...

Leave space for a sweet treat



## To begin with...

### Tapas, starters and bites

Hand cut ibérico ham with grated fresh tomato  
and cracking bread ..... 27€

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“Hilha Gillardeau” Oyster “au naturelle”  
or with the dressing of the day (piece).....6€

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Croquettes as from the chef’s daily inspiration.....9€

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Spanish omelette with confit ..... 10€

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Calamarini “a la andaluza” with saffron alioli  
and padrón peppers..... 14€

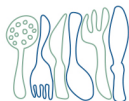
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“Panzà” Crispy pork belly... tender, crunchy  
and slightly smoked.....9€

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The “Patatas Bravas”, a must try .....8€

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Jar of traditional tomato Gazpacho  
with its garnish..... 12€

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La Gilda XL, traditional homemade pickles  
and game fish skewer..... 9€

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“Ensaladilla”, tuna, potato and egg mayonaisse ..... 9€

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Grilled seasonal vegetables ..... Price according  
to market

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## Our pickles...

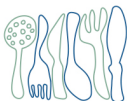
### Served with lettuce hearts and salad

Mackerel in white wine ..... 12€

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Black pork tongue, spices and sherry vinegar..... 12€

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## Starters...

Beech Wood smoked beef tartare  
on foie gras custard..... 16€

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Crispy bread, tomatos  
and smoked sardines salad ..... 15€

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Fine homemade chicken and foie gras pate  
with sour dough bread ..... 14€

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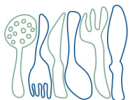
“All i Pebre” Spicy octopus and potato velouté..... 10€

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Fresh white bean stew with oyster and spynach..... 16€

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**2,5€ BREAD AND APPETIZERS**



## From the market to the table ...

Grilled yellow fin tuna belly  
with its spicy "marmitako" ..... 25€

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Loin of seabass with "ajada" dressing  
and confit leeks ..... 26€

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## Surf & turf

Veal sweetbread and octopus with cauliflower ..... 23€

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Free-range chicken paella, with Mediterranean  
crayfish and saffron alioli ..... 21€

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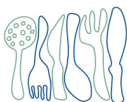
## Slow cooking comfort food

"Callos a la madrileña" (veal tripes stew) ..... 16€

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Red wine stewed beef oxtail cannelloni ..... 22€

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Boneless mushrooms and foie gras stuffed  
suckling pig head with potato pureé ..... 22€

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Glazed slow braised beef shank  
with a silky potato (for two or more people)..... 28€ p.p.

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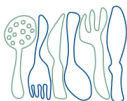
Crispy duck confit with chicory salad, smoked eel  
citrus fruits and pomegranate dressing ..... 25€

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Galantine of baby free range chicken stuffed  
foie gras and pistacio ..... 24€

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**Ask your waiter for our daily specials**



## Side dishes...

Sautéed mangetout ..... 5€

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Silky butter mashed potato ..... 4€

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French fries ..... 4€

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Sautéed spinach ..... 4€

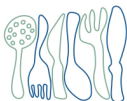
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Deep fried "Padrón" peppers ..... 4€

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Confit piquillo peppers ..... 4€

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## Leave space for a sweet treat

Gianduja Tartalette with a touch of sea salt  
and raspberry sorbet ..... 9€

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Grandma's rice pudding with blueberries ..... 9€

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Traditional Rum Baba  
with vanilla Chantilly and berries ..... 10€

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Cheese plate with dried fruits and nuts ..... 12€

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Apple "Tarte Tatin" with Vanilla  
and "muscovado" sugar ice cream (for 2 people)..... 16€

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