



Meal without wine is called... breakfast !!

Raciones Ibericas

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| 1. Jamon Iberico Ceremonia Premium /ETIQUETA BLANCA/ | 79,- |
| 2. Jamon Iberico Ceremonia Premium /ETIQUETA NEGRA/ | 96,- |
| 3. Tabla de embutidos /Spanish cold cut plate/ | 56,- |
| 4. Plato de queso /Spanish cheese plate/ | 68,- |

Pintxo Vascos/Pintxo basque style

Price per 1 pcs.

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| 5. Pintxos Gilda /anchois, guingillas pepper, olive/-min 3 pcs. | 9,- |
| 6. Pintoxs de Ostras /oyster acevichada/ 1 pcs. | 19,- |
| 7. Pintxo Matrimonio /two types of anchois on the toast/ min 3 pcs. | 12,- |
| 8. Pintxo de Jamon Iberico y queso Manchego min.3 pcs. | 15,- |
| 9. Pintxo Salmon min 3 pcs. | 15,- |

Tapas Clasicas/Classic Tapas

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| 10. Prawns in garlic piri piri /5pcs./ | 45,- |
| 11. Patatas Bravas with aioli | 19,- |
| 12. Squids a la Romana/breaded squids/ | 42,- |
| 13. Grilled squid | 45,- |
| 14. Pintxo de Atun /tuna shashlik on grilled vegetables/ | 45,- |
| 15. Pulpo a la Gallega/grilled octopus on potatoes/ | 45,- |
| 16. Croquetas /1szt./bechamel, jamon iberico breaded/ min.3 pcs. | 7,- |
| 17. Ceviche /marinated fish, lime juice, coriander, onion/ | 45,- |
| 18. Pimientos de Padron /grilled peppers/ | 29,- |
| 19. Grilled tiger prawns 4 pcs. | 55,- |
| 20. Ribs a la Iberica | 69,- |

SALADS

1. **WARM SALAD WITH SEAFOOD:** lettuce mix with seafood (squids, prawns, moules) fried with garlic and olive oil.
49,-
2. **GRILLED VEGETABLES:** grilled mix of vegetables/pepper, aubergine, pak-choi, onion
39,-

SOUPS

1. **ALEJO'S FISH SOUP:** cream soup based on fish and vegetables, concentrated with bread, served with fresh tuna, prawns and mussels.
45,-

MAIN DISHES/OUR MEATS

1. **SEAFOOD PAELLA :** rice, fried onion, pepper and garlic, tomato sauce, pepper de la vera, saffron, fish jus, fresh squids, mussels, prawns;
59,-
2. **PAELLA IBERICO:** rice, fried onion, pepper and garlic, tomato sauce, pepper de la vera, saffron, meat jus, jamon iberico ham
75,-
3. **SEAFOOD PAELLA a 'la Minute for 2 persons :** rice, fried onion, pepper and garlic, tomato sauce, pepper de la vera, saffron, fish jus, fresh squids, mussels, prawns
149,-
4. **PAELLA WITH LOBSTER / for 2-4 persons/:** rice, fried onion, pepper and garlic, tomato sauce, pepper de la vera, saffron, fish jus, fresh squids, mussels, prawns, lobster
298,-
5. **ENTRECOTE STEAK PREMIUM :** grilled entrecote steak, /300 gr./ served with daily extras
169,-

6. **LAMB a'la RIOCHANA:** lambchops served with parisien potatoes with chorizo, jamon serrano and Spanish pepper

116,-

7. **WILD MUSHROOMS RISOTTO:** rice, poultry and duck jus, onion, white wine, garlic, saffron, wild mushrooms, goat cheese, parmiggiano, grilled foie ;

89,-

OUR FISH AND SEAFOOD

1. **GRILLED OCTOPUS:** classic, cooked and grilles octopus, served with grilled vegetables and potatoe

small 75,- /big 99,-

2. **ALEJO'S SALMON:** grilled salmon/200gr/, grilled vegetables and Romanesco sauce

76,-

3. **TUNA:** tuna steak/180gr/, thai style vegetables

84,-

DESSERTS

1. **CHILEAN DESSERT:** yoghurt foam served in a cup, candied fruits, cinnamon

33,-

2. **BROWNIE a'la ALEJO'S**

37,-

3. **CREMA CATALANA:** traditional Catalan dessert, made with milk, lemon and yolks

35,-

DRINKS

1. Espresso	10, -
2. Espresso Doppio	12,-
3. Cafe Creme	13,-
4. Cafe Latte	15,-
5. Cappuccino	15,-
6. Richmond tea /jug/	14,-
7. Cechini water 0,33l/0,7l sparkling	9/15,-
8. Coca Cola/Coca Cola Zero 0,25 ml	11,-
9. Water carafe/lemon	15,-
10. Fresh juice 200ml	22,-
11. Schweppes Tonic de Lima	11,-

EXTRAS

1. Bread	9,-
2. Sauces	9,-

We prepare our dishes only from fresh products, so please ask the staff about the availability of dishes

- Wifi: Alejo's
- password: Alejostapas
- groups over 6 persons - additional 10% service fee
- if you wish an invoice – inform our Staff earlier!!
- ATTENTION – we do not split checks – if you wish separated checks pls inform our staff before the order!
- **RESERVATIONS: phone: +48 797 737 371 or e-mail: rezerwacje@alejostapas.pl**