

Our current offer of tapas and appetizers can be found on a separate menu or on the board.

La oferta actual de tapas y entrantes en el menú de tapas o en el rótulo.

Sopas | Soups

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|------|---|------|
| 121. | Caldo de pollo con verduras y fideos caseros
<i>Chicken broth with meat, vegetables and home-made noodles</i> | 42,- |
| 122. | Zarzuela – olla con sopa de pescado y marisco
<i>Pot of fish and seafood soup</i> | 69,- |
| 123. | Sopa de judías picante salteada con tocino frito
<i>Spicy bean soup with roasted bacon</i> | 48,- |

PLATOS PRINCIPALES MAIN COURSES

Paella | Paella

Plato tradicional español servido en una sartén
traditional Spanish dish served in a skillet

PAELLA VALENCIANA

Plato de arroz con azafrán, marisco, carne de pollo, salmón, chorizo, gambas grandes y verdura fresca

PAELLA VALENCIANA

Saffron rice with seafood, chicken, salmon, chorizo sausage, tiger prawns and fresh vegetables

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| 210. | Paella Valenciana (600g de carne, pescado y marisco) para 2 personas
<i>Paella Valenciana (600g meat, fish and seafood) for 2 persons</i> | 480,- |
| 211. | Paella Valenciana (1200g de carne, pescado y marisco) para 3-4 personas
<i>Paella Valenciana (1200g meat, fish and seafood) for 3-4 persons</i> | 740,- |

PAELLA CAMPESINA

plato de arroz con azafrán, solomillo de cerdo, carne de pollo, verdura fresca, chorizo y tocino

PAELLA CAMPESINA

Saffron rice with pork, chicken, fresh vegetables, sausage and bacon

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|------|---|-------|
| 212. | Paella Campesina (300g de carne, chorizo y tocino) para 2 personas
<i>Paella Campesina (300g meat, sausage and bacon) for 2 persons</i> | 340,- |
| 213. | Paella Campesina (600g de carne, chorizo y tocino) para 3-4 personas
<i>Paella Campesina (600g meat, sausage and bacon) for 3-4 persons</i> | 540,- |

En nuestro restaurante siempre preparamos la paella de productos frescos, por lo tanto la preparación exige más tiempo.

Our paella is always freshly prepared and thus its preparation may take longer.

Tortillas, Burritos y pastas

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| 200. | Tortilla española con patatas, cebolla y aceite de oliva
<i>Tortilla (egg omelette) with potatoes, onions and olive oil</i> | 108,- |
| 202. | Tortilla de pollo con chorizo, patatas, verduras y hierbas finas
<i>Tortilla (egg omelette) with potatoes, chorizo sausage, vegetables and herbs</i> | 138,- |
| 204. | Burrito relleno de carne de pollo, verdura y chorizo picante y servido con ensalada de verduras
<i>Burrito (wheat tortilla) stuffed with chicken, vegetables, spicy sausage, with a small vegetable salad</i> | 148,- |
| 205. | Burrito “Chilli con Carne” con judías, tocino, verdura servido con ensalada de verduras
<i>Burrito (wheat tortilla) filled with beef tenderloin, green beans, bacon, vegetables and chilli, with a small vegetable salad</i> | 168,- |
| 230. | Pasta con carne de pollo, espinacas, nata y ajo
<i>Fresh pasta with chicken, spinach, cream and garlic</i> | 149,- |
| 231. | Pasta con gambas, tomates frescos, aceite de oliva y ajo
<i>Fresh pasta with prawns, fresh tomatoes, olive oil, limes and garlic</i> | 163,- |

Pescados y Frutos del mar | Fish and seafood

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| 301. | Filete de salmón a la plancha con judías verdes y jamón serrano 200g
<i>Grilled fillet of salmon with green beans and Serrano ham</i> | 225,- |
| 302. | Filete de salmón a la plancha con albahaca y tomates secos 200g
<i>Grilled fillet of salmon with basil and sun dried tomatoes</i> | 228,- |
| 303. | Filete de salmón a la plancha con salsa de gambas 200g
<i>Grilled fillet of salmon with shrimp sauce</i> | 218,- |
| 304. | Filete de trucha a la plancha con hierbas, tomates y pesto de albahaca 200g
<i>Grilled trout fillet with herbs, tomatoes and basil pesto</i> | 188,- |
| 305. | Dorada al horno con sal gorda salteada con vino blanco, tomillo y ajo 300–400g
<i>Bream roasted with coarse sea salt, white wine with thyme and garlic</i> | 273,- |
| 307. | Calamares a la parrilla con Ali-oli con tomates 200g
<i>Grilled calamari with a delicate garlic sauce with Alioli tomatoes</i> | 177,- |
| 309. | Mejillones guisados con tomates troceados, vino blanco y hierbas con baguette con salsa de albahaca 300g
<i>Mussels cooked with chopped tomatoes, white wine and herbs, served with baguette and basil salsa</i> | 189,- |
| 310. | Gambas grandes a la plancha servidas con variedad de lechugas y fruta 200g
<i>Grilled tiger prawns on a bed of lettuce and fruit</i> | 236,- |

Carnes | Meat

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| 411. | Lomo de conejo marinado en hierbas y servido con ensalada de naranja y lechuga 200g
<i>Roasted rabbit fillet in herb marinade, served on a bed of lettuce with oranges</i> | 185,- |
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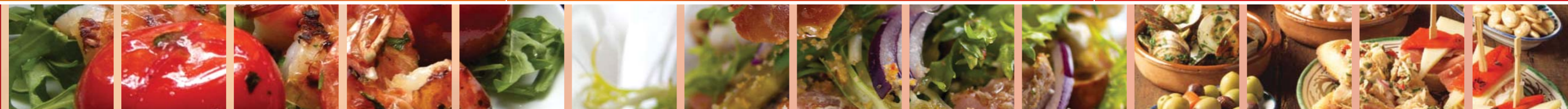
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|------|---|-------|
| 413. | Pechuga de pollo con salsa de cava, almendras y rodajas de naranja 200g
<i>Chicken breast interlaced with orange slices and almonds, served in a sauce of Cava sparkling wine</i> | 145,- |
| 414. | Pechuga de pollo a la plancha con tomates secados al sol y jamón serrano 200g
<i>Chicken breast stuffed with sun dried tomatoes and served with Serrano ham</i> | 155,- |
| 415. | Pechuga de pollo empanada en almendras y ensalada de verduras 150g
<i>Chicken breast fried in almond batter and a small vegetable salad</i> | 148,- |
| 435. | Solomillo de cerdo medio hecho servido con salsa barbacoa 200g
<i>Roasted pork tenderloin fillets served with barbecue sauce</i> | 167,- |
| 436. | Solomillo de cerdo con brandy y champiñones a la parrilla con ajo 200g
<i>Pork tenderloin with brandy and grilled mushrooms with garlic</i> | 177,- |
| 437. | Solomillo de cerdo relleno de ciruelas, bacon y almendras con salsa cremosa de jerez 200g
<i>Pork tenderloin stuffed with prunes, bacon and almonds with sherry sauce</i> | 185,- |

Especialidades de nuestra parrilla | Specialities from our grill

Choose how would you like your steak/ Elija el grado de cocción de su bistec:

- **1. Very rare / muy poco hecho (raw to barely cooked)**
– roasted very briefly, still quite rare inside
- **2. Rare / poco hecho**
– dark-brown from the outside and the inside is beginning to have colour but the inside is still rare
- **3. Medium / término medio**
– the centre is still pink or slightly bloody, the rest of the meat is well done in grey-brown colour.
- **4. Medium well / muy hecho**
– it is almost all brown, with only hints of pink. Juiciness is disappearing
- **5. Well done / muy bien hecho**
– the meat is already fully roasted through and through and it is stiffer

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| 450. | Filete de solomillo de ternera con verdura a la parrilla 300g | 388,- |
| 451. | Filete de solomillo de ternera con verdura a la parrilla 200g
<i>Beef sirloin steak with grilled vegetables</i> | 298,- |
| 452. | Filete de solomillo de ternera con pimienta gorda y con salsa de su gusto gratis 300g | 388,- |
| 453. | Filete de solomillo de ternera con pimienta gorda y con salsa de su gusto gratis 200g
<i>Beef tenderloin on a free coarse pepper sauce of your choice</i> | 298,- |
| 454. | Gigota de ternera con verdura a la parrilla 300g | 255,- |
| 455. | Gigota de ternera con verdura a la parrilla 200g
<i>Beef rump steak with grilled vegetables</i> | 198,- |
| 456. | Gigota de ternera con pimienta gorda y con salsa de su gusto gratis 300g | 255,- |
| 457. | Gigota de ternera con pimienta gorda y con salsa de su gusto gratis 200g
<i>Beef tenderloin on a free coarse pepper sauce of your choice</i> | 198,- |



Ensaladas | Salads

501. **Ensalada mixta con jamón serrano 50g** 135,-
Mixed vegetable salad with dried Serrano ham
502. **Ensalada de pollo (lechuga, pechugas de pollo a la plancha, tomates, pimientos y vinagreta) 100g** 119,-
Salad of grilled chicken breast, leaf lettuce, tomatoes, peppers and wine dressing
503. **Ensalada mixta con queso feta 70g** 135,-
Mixed vegetable salad with feta cheese
504. **Ensalada mixta con gambas a la parrilla 100g** 135,-
Mixed salad with grilled shelled prawns
505. **Tomates & Mozzarella, albahaca y pesto 125g** 95,-
Mozzarella with fresh tomatoes, basil and pesto

Guarniciones | Side dishes

520. **Cesta con pan y panecillos** 25,-
Bread basket
521. **Ensalada mixta pequeña de verdura fresca** 60,-
Small mixed salad of fresh vegetables
522. **Arroz con azafrán 120g** 30,-
Saffron rice
523. **Patatas fritas 120g** 30,-
French fries
524. **Patatas cocidas y servidas con mantequilla 120g** 30,-
Boiled buttered potatoes
525. **Patatas americanas con ajo y tomillo 120g** 38,-
Roasted potatoes with garlic and thyme
526. **Patatas al horno en papel de plata con tocino, nata y ajo 120g** 55,-
Potatoes roasted in foil with bacon, garlic and sour cream
527. **Judías verdes salteadas con tocino y ajo** 48,-
Roasted green beans with bacon and garlic
528. **Verdura a la parrilla** 52,-
Grilled vegetables
529. **Bocadillo tostado con salsa de albahaca** 28,-
Baked baguette with basil salsa
530. **Bocadillo tostado con mantequilla de ajo** 28,-
Baked baguette with garlic butter
531. **Bocadillo tostado con tomates, ajo y aceite de oliva** 28,-
Baked baguette smeared with fresh tomato, garlic and olive oil

Salsas | Sauces

540. **Salsa tártara** 20,-
Tartar sauce
541. **Ali-oli con tomates** 20,-
Mild garlic sauce with tomatoes
544. **Salsa picante de tomates, pimientos, chiles y ajo** 35,-
Spicy red sauce of tomatoes, peppers, chilli and garlic

545. **Salsa de crema con pimienta** 35,-
Pepper cream sauce
546. **Salsa de queso** 35,-
Cheese sauce
547. **Salsa de champiñones** 35,-
Champignon sauce

Postres y helados | Desserts and ice creams

601. **Churros caseros** 78,-
Churros prepared by us – a fried dessert with hot chocolate
602. **Torrijas con azúcar, canela y chocolate** 59,-
Fried dessert of white pastry with cinnamon, sugar and chocolate
603. **Queso fresco con frutas del bosque y galletas de mantequilla caseras** 85,-
Whipped dessert made of fresh cheese with forest fruit and homemade butter cookies
604. **Tarta de guindas y chocolate con nata** 59,-
Morello cherry-chocolate cake with whipped cream
605. **Plátano asado con chocolate, helado, nata montada y coñac** 79,-
Baked banana with chocolate, vanilla ice cream, whipped cream and cognac
606. **Tartufo de coco** 48,-
Coconut tartuffo (ice-cream dessert)
607. **Tartufo de chocolate** 48,-
Chocolate tartuffo (ice-cream dessert)
608. **Piña en tequila con menta** 83,-
Pineapple in tequila with mint
609. **Sundae de plátano (plátano, helado de vainilla, nueces, nata montada y menta salteado con chocolate)** 68,-
Banana, vanilla and walnut ice cream, topped by chocolate, whipped cream and

La cantidad de carne indicada en gramos es de carne cruda antes de preparar.
Weight of meat is quoted in grams of uncooked meat, before preparation.

Ofrecemos raciones medias para niños por el 70% del precio indicado en el menú.
Children's portions are offered as half portions for 70% of the menu price.

No cobramos "couvert".
No cover charge.

ESPAÑOLA - Restaurante & Tapas Bar

Botanická 19, 602 00 Brno

Opening Hours:

Po - So: 11:00-23:30

Ne: 12:00-23:00

www.espanola.cz



ESPAÑOLA

MENU | MENÚ

