



TAPAS

Salpicao | 880

Beef tenderloin cubes cooked in garlic and olive oil with paprika

Callos a la Madrileña | 670

Ox tripe and chorizo in a tomato-based sauce

Chorizo frito | 670

Pan-fried chorizo

Papas con chorizo estilo Costa | 620

Potatoes with chorizo, Costa-style

Jamón serrano | 620

Mountain-cured ham

Mejillones al horno | 580

Baked mussels with cheese and garlic

Almóndigas con salsa | 550

Pork and beef meatballs braised in fragrant saffron and almonds

Croquetas | 550

Potato croquettes stuffed with Manchego cheese or jamón serrano

Tortilla a la paisana | 550

Omelet with potato, onion, chorizo, ham, and mushrooms

Tortilla de chorizo | 530

Spanish omelet with chorizo

Tortilla de Balesin vannamei gambas con pimiento | 530

Traditional Spanish omelet with Balesin vannamei shrimp

Calamares fritos | 490

Deep-fried, battered squid

Almejas a la pobre | 410

Baby clams with crispy garlic and white wine

Tortilla de patatas | 395

Traditional Spanish omelet

Setas al ajillo | 355

Sautéed mushrooms with garlic

ENSALADAS

Ensalada de mariscos con aderezo de cítricos | 640

Seafood salad with citrus dressing and Manchego cheese

Ensalada César | 510

Lettuce, bacon bits, croutons, Manchego cheese, tossed with Caesar dressing

Ensalada de Costa del Sol | 510

Lettuce, ham, egg, black and green olives, asparagus, and cheese

Ensalada verde | 510

Lettuce, green bell pepper, onions, and cucumber

SOPAS

Sopa de ajo | 340

Garlic soup with egg

Gazpacho | 330

Chilled tomato and vegetable soup

BALESIN VANNAMEI SHRIMP DISHES

Angulas y gambas al ajillo | 1,255

Baby eels and Balesin vannamei shrimp with oil, garlic, and red pepper

Gambas al ajillo | 550

Balesin vannamei shrimp in garlic and olive oil with paprika

Sopa de mariscos | 480

Cream dory and Balesin vannamei shrimp in tomato soup



PLATOS PRINCIPALES

Cochinillo | 12,500

Roast suckling pig
(pre-order at least a day in advance)

Paella Mallorquina

Good for 1 to 2 people | 1,400
Good for 3 to 4 people | 2,300
Seafood on saffron rice

Paella Valenciana

Good for 1 to 2 people | 1,200
Good for 3 to 4 people | 1,800
Mixed seafood, Balesin vannamei shrimp,
chicken, ham, and chorizo
on saffron rice

Paella negra

Good for 1 to 2 people | 1,200
Good for 3 to 4 people | 1,800
Saffron rice with Balesin vannamei shrimp
in squid ink

Solomillo a la pobre | 1,800

Pan-seared tenderloin topped with garlic

Lubina con aceitunas y alcaparrones | 1,440

Sea bass with Spanish olives, white beans,
and caper berries



Langostinos Thermidor (3 pcs) | 1,200

Prawns with mushrooms and bell pepper stuffing
topped with melted cheese

Bacalao a la Vizcaina | 1,100

Salted cod in white wine-tomato sauce

Langostinos a la parrilla (3 pcs) | 1,000

Grilled prawns

Pescado del día con guindillas, vinagre de Jerez, y ajo | 880

Cream dory with guindilla peppers,
sherry vinegar, and garlic

Rabo de toro | 870

Spanish oxtail stew

Lengua con setas | 735

Ox tongue with mushrooms

Pescado con salsa verde | 650

Pan-fried cream dory with parsley sauce

Fabada | 650

Traditional Spanish meat and bean stew



Set Menu

  **Croquetas con Manchego**
Potato croquettes stuffed with Manchego cheese

 **Sopa de Ajo**
Garlic soup with egg

 **Pescado con Salsa Verde**
Pan-fried cream dory with parsley sauce

 **Patatas con Pimiento**
Potatoes with pepper

 **Tocino del Cielo**
Spanish sweet egg flan, cherry coulis, vanilla bean ice cream

Php 1,300

Price is inclusive of 12% VAT and subject to 10% service charge