

FOOD MENU

TAPAS FRIAS COLD TAPAS

Rollitos de Berenjena y Gambas Garlic Fried Shrimp rolled in Eggplant	12
Pincho de Pimientos del Piquillo con Anchoas Anchovy and Piquillo Pepper on Bread	13
Pa amb Tomaquet Vine Tomato on Ciabatta Bread Add on Jamón Serrano 9 Add on Jamón Ibérico 19	13
Aguacate con Cangrejo Crab and Scallop dip served with toasties	15

Tabla de Embutidos Combination of Sausages	19
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Jamón Serrano Spanish 'White Pig' Ham	18
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Jamón Ibérico de Bellota (Acorn) Spanish Free-Range Acorn-Feed Iberian Pig Ham cured for 36 months	30
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Tabla de Quesos Combination of Spanish Cheese	32
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Tabla de Don Quijote Mixed Platter of Ham, Sausages and Cheese	36
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TAPAS CALIENTES HOT TAPAS

Patatas Bravas Fried Potatoes in a spicy Tomato-Chilli Sauce	8
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Albóndigas Meatballs in Tomato-Oregano Sauce	9
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Alitas de Pollo al Ajillo con Salsa Picante Chicken Wings in Garlic-and-Chilli Sauce	10
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Chorizo Asado Barbequed Spanish Chorizo Sausage	10
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Judias Verdes Con Jamón Sautéed Green Beans with Serrano Ham	10
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Palitos de Queso Cheese Sticks	10
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Revuelto de Espárragos y Gambas Scrambled Eggs with Asparagus and Shrimp	10
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Setas al Ajillo Garlic Fried Mixed Mushrooms	10
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Berenjenas al Horno Eggplant, Oven-Baked in a Casserole	10
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Tortilla Espanola Spanish Style Eggs Stuffed with Potatoes	11
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Pisto Manchego Mixed Vegetable Stew	12
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Rollitos de Espárragos y Beicon Asparagus rolled in Bacon	12
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Albóndigas con Manzanas y Piñones Meatballs with Apple Sauce	13
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Calamares Fritos Fried Battered Squid served with House Sauce	13
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Camarones a la Plancha Barbequed Prawns in a Garlic Sauce	13
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Parrillada de Verduras Grilled Vegetables Drizzled with Extra Virgin Olive Oil	13
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Rollitos de Repollo con Arroz Rice, Bacon & Nuts rolled in Cabbage	13
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Gambas al Ajillo Garlic Fried Shrimp	14
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Chipirón Baby Squid 3 ways of cooking: Battered, Garlic & Olive Oil or in it's own ink.	15
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Gambas Picantes con Chorizo Spicy Shrimp with Dried Chilli and Chorizo	15
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Huevos Estrellados A Madrid Favorite 'Broken Eggs' with Chorizo and Potato Wedges	15
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Callos con Chorizo Beef Tripe with Chorizo	15
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Croquetas con Jamón Croquettes with Cured Spanish Ham	16
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Rabo de Toro Ox-Tail Stew	16
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Pollo al Chilindrón Slow Cooked Home Made Chicken Stew	17
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Brotos Espinacas con Jamon Baby Spinach with Spanish Ham, Raisins and Toasted Pine Nuts	18
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Pimientos del Piquillo Rellenos de Atún Tuna Stuffed in Red 'Piquillo' Peppers	19
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Carrillada en Reducción de Vino Tinto Beef Cheek in a red wine reduction	20
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Costillas de Cerdo con Mojo Picón Pork Ribs with Mojo Sauce	21
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Conchas del Peregrino Scallop Shells filled with Scallop & Crab Meat in Bechamel Sauce	21
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Tacos de Lomo al Queso Azul Tenderloin Steak Cubes with Blue Cheese	21
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Secreto a la Plancha Grilled Secreto	26
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FIDEUAS COOKED IN PAN

Fideuá Vegetariana Vegetables and pasta cooked in a saffron stock	Small 30 Medium 40 Large 50
Fideuá Valenciana Seafood, chicken pieces and pasta cooked in a saffron stock	Small 33 Medium 48 Large 65
Fideuá Negra Squid, shrimp and pasta, cooked in squid-ink	Small 33 Medium 48 Large 65
Fideuá de Carne Slices of beef, chicken, chorizo sausage and pasta cooked in a saffron stock	Small 33 Medium 48 Large 65
Fideuá Especial Don Quijote™ The Works, Pasta instead of Rice!	Small 53 Medium 82 Large 98



PASTAS PASTA

Pasta con Ternera y Setas en Salsa de Nata Beef and Mushroom Pasta in Cream Sauce	18
Pescado a la Parrilla con Pasta y Las Almejas Grilled Fish served with Angel Hair Pasta in Clam Sauce	23



CARNES MEATS

Manitas de Cerdo con Garbanzos Stewed Pigs Feet with Beans	18
Pinchos Morunos de Pollo Chicken Skewers, House Sauce	21
Pinchos Morunos con Salsa Chumichurri Beef Skewers, House Sauce	24
Rabo de Toro Ox-Tail Stew	36
Solomillo al Queso Azul Tenderloin Steak in a Blue-Cheese Cream Sauce	39
Chuletas de Cordero Lamb Rack with Honey Red Wine Sauce and Garden Vegetables	42



ÓRDENES AVANZADAS

Min. 2 days in Advance. Subject to Availability.

Asado al Horno Poulet Raza Frances Roasted French Breed Chicken	20 / 38
Chuletón de Buey 400 day grain-fed Australian Wagyu MS 4/5 Tomahawk' Bone-in Rib Steak Pre-order 1 day in advance	18/100gms
Asado de Cochinito Espanol Roasted Spanish Style Suckling Pig	89 / 169 / 329

Price are subject to prevailing government taxes and 10% service charge.

PAELLAS COOKED IN PAN

Please note that we do it the REAL way and these items take at least 25-45 minutes to cook. (May take even longer)

Paella Vegetariana Vegetables and rice cooked in a saffron stock	Small 30 Medium 40 Large 50
Paella Valenciana Seafood, chicken pieces and rice cooked in a saffron stock	Small 33 Medium 48 Large 65
Arroz Negro Squid, shrimp and rice, cooked in squid-ink	Small 33 Medium 48 Large 65
Paella de Carne Slices of beef, chicken, chorizo sausages and rice cooked in a saffron stock	Small 33 Medium 48 Large 65
Paella Especial Don Quijote™ Really IS Special!	Small 53 Medium 82 Large 98



ENSALADAS SALADS

Ensalada 'Don Quijote' Mixed Green Salad 'Don Quijote'	14
Ensaladilla Rusa Russian Salad	14
Ensalada de Espárragos con Atún Salad with Asparagus & Tuna Fish	14
Ensalada Templada de Patata, Chorizo y Menta Warm Chorizo Potato Mint Salad	14



SOPAS SOUPS

Gazpacho Cold Vegetable Soup	8
Crema de Calabaza y Puerros Cream of Pumpkin & Leek	8
Crema de Setas Cream of Mushroom	9



PARA LOS NINOS KID'S MENU

All items come with either choice of Soft Drink or Juice.

Chicken Cutlet Breaded and fried, and served with home-made Fries	10
Kid's Paella Made specially for our little amigo with Chicken pieces and Sausages	10
Pasta Fusili Pasta with Mushrooms in a Cream Sauce	10



POSTRES DESSERTS

Pudin de Pan y Mantequilla Bread and Butter Pudding	8
Leche Frita Fried Milk with Cinnamon Syrup	9
Churros Spanish Doughnuts / Spanish Fried Dough	12
Bomba de Chocolate Warm Chocolate Cake made with Spanish Chocolates and served with Vanilla Ice-cream. 30 mins. preparation time. (subject to availability)	19