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WELCOME DEAR GUEST,
LET US BEGIN...

CÓCTELES

SIGNATURES

RITA

Cava Sparkling wine, Homemade Grapefruit & Raspberry liqueur, Sweet cayenne air foam

9.50

GALLEON

Cachaça, Homemade cinnamon & marjoram cordial, Fresh lime, Orange & Clove bitters

10

MAREAS DAIQUIRI

Ron Burla Negra, Sweet Cayenne syrup, Lime juice, Vegan foamer

12

ALMUNIA

Calvados Apple brandy, Melocoton Peach liqueur, Amaro Montenegro, Distil Orange & Lime water, Peychaud's bitters

13

MATADOR

Jim Beam Fat-wash Beef fat, Campari, Nordesia rosso Vermouth, Dry Sherry, Peated Whisky, Crispy Iberic pork

12

MEDITERRANEAN FIZZ

Nordes Spanish Vodka, Apple Liqueur Infused Basil leaves, Aloe Vera juice, Thyme infusion, Carbonated

11

ESPIRAL MARTINI

Vodka Absolut Raspberry, Pomegranate juice, Prickly pear puree, Lime juice, Dulce Orange & Blossom foam

11.50

ESPIRAL NO SANGRIA

Wine based cocktail, Secret ingredients

9.50

DIRTY ISABELLA

L'Arbre Spanish Mediterranean Gin infused
with green olives, Sherry cream,
Apple & Rosemary air foam

11

BARON

Mezcal, Nordesia bianco Vermouth,
Mr Zas Padrón pepper liqueur,
Dehydrated Padrón pepper

14

DIAMOND FEVER

Nordes Spanish Gin, Italicus Bergamot
Rosolio, Maraschino, Distil Orange
& Lime water

14.50

SHARING COCKTAIL

ESPIRAL NO SANGRIA

SHARE BETWEEN 5

Wine based cocktail, secret ingredients

45

NON-ALCOHOLIC COCKTAILS

VIRGIN ESPIRAL

Pomegranate juice, Prickly pear puree,
Lime juice, Dulce Orange Foam

6.50

APPLE SOUR FIZZ

Homemade Green Apple & Rosemary syrup,
Lime juice, Elderflower Soda, Apple & Rosemary
Air foam

6.50

MON - SUN 12 PM - 11 PM

AUTHENTIC SPANISH
FLAVOURS

@ESPIRALMALTA



CHARCUTERIE & CHEESE

Served with sourdough bread,
green olives Gordal & local honey

CHARCUTERIE & CHEESE PLATTER

Serves for 2-3 people

Jamón Serrano, fuet curado, chorizo
picante, Manchego cheese, Idiazabal cheese,
Cabrales cheese

28.90

CHARCUTERIE

JAMÓN IBÉRICO DE BELLOTA 5 Jotas **60**

JAMÓN SERRANO 50g **9.90**

FUET 50g **8.90**

CHORIZO PICANTE 50g **8.90**

CHEESE

MANCHEGO CHEESE 70g **8.90**

IDIAZABAL CHEESE 70g **6.90**

CABRALES CHEESE 70g **8.90**

CLÁSICOS

PAN CON TOMATE

> Rustic Tomato Bread

6.90

PAN CON TOMATE Y JAMÓN SERRANO

> Rustic Tomato Bread with

Jamón Serrano

9.90

PAN CON TOMATE Y ANCHOAS

> Rustic Tomato bread with anchovies

8.90

PATATAS BRAVAS

> Roasted potatoes & classic

bravas sauce

6.90

TORTILLA DE PATATAS

> Spanish Omelette & caramelized onion

8.90

GAZPACHO

> Chilled tomato soup with cucumber,

pearl onions & crostini

8.90

PIMIENTOS DE PADRÓN

> Padron Peppers

6.90

CROQUETAS

PULPO AL AJILLO

> Octopus, onion & garlic

12.90

QUESO MANCHEGO Y TRUFA

> Manchego cheese & Truffle

13.90

JAMÓN SERRANO

> Serrano ham

12.90

TAPAS TO SHARE

OSTRA DE ESPIRAL

> Fresh oyster, Balsamic caviar, avocado, ginger & pickle air

6.50

OSTRA GILLARDEAU

> Fresh oyster, shallots, raspberry vinegar

5

CALAMARES Y MEJILLONES

> Mussels & Calamari, Chardonnay, braised chickpeas, confit garlic & onion sauce

14.90

ATUN ROJO

> Red tuna, crunchy Jamón Serrano, Idiazabal Cheese, pig sauce

17.90

GAMBAS Y CHORIZO

> Chorizo, "Morron" sauce, tonka bean, noisette butter

21.90

PULPO A LA GALLEGA

> Grilled octopus, confit potato pureé, garlic & parsley, Spanish paprika

19.90

ESCABECHE DE ALGAS

> Fresh seaweed, coconut & ginger siphon, "kikos"

10.90

ENSALADA DE TOMATE

> Fresh Beef tomato, cabrales blue cheese, watermelon, fresh herbs, sherry vinegar

16.90

ENSALADA A LA BRASA

> Red bell pepper, baby gem, roasted onions, romesco dressing, almonds, roasted tomatoes

15.90

NIGIRI (vegan option)

> "Pan con tomate" fresh & confit tomatoes, "Morron" pepper, piquillos, crunchy leek

10.90

BONIATO (sweet potato)

> Glazed boniato, grilled lettuce, pistachio praline, red pepper sauce

9.90

PATATAS Y TRUFA

> Crunchy potatoes, poached egg, truffle, onions, "Bravas" sauce foam

18.90

TÚETANO A LA BRASA CON TARTAR DE VACA GALLEGA

> Grilled bone marrow, homemade tartar

14.90

LOMO Y SETAS

> Wagyu Sirloin, Jamón serrano, chorizo mayo, oyster mushroom & porcini dust

16.90

CARRILLERA CON PATATAS

> Beef cheek, confit apples, padron peppers, potato gratin

15.90

MAIN COURSE

PARGO ROJO

> Red Snapper, white beans with spicy chorizo & Jamón Serrano, local Gamba, anchovies, "Suquet Sauce" & ftira bread

27.90**LUBINA**

> Seabass, Serrano ham crust, green peas & chorizo stew, sherry consommé

26.90**POLLO Y ROMESCO**

> Chicken breast, "Romesco", Manchego cheese, walnuts, raisins & sage

21.90**BONDIOLA DE CERDO**

> Slow cooked pork Bondiola, artichoke texture

23.90**ENTRECOTE, GALICIAN BLONDE**

> Rioja "Chorizo" demi-glace, cheese & "Sobrasada" cream, seasonal "Setas"

31.90**LOMO**

> Grilled Sirloin, roasted peppers purée, piquillos & green peppers

29.90**CARRÉ DE CORDERO**

> Lamb Rack, chickpeas puree, spicy chorizo & piquillo pepper

31.90

PAELLA

For 2 people. Allow 30 minutes cooking time.

PAELLA DE MONTAÑA

> Rabbit, Spanish chorizo, chicken, Jamón Serrano, mushrooms, red bell peppers

45**PAELLA DE MARISCOS**

> Calamari, catch of the day, octopus & prawns

45

MENÚ DEGUSTACIÓN

Bienvenidos to Espiral, where I, your culinary guide, invite you to indulge in a symphony of Spanish flavours. Picture the delicate tango of "tuna & tomatoes," a harmonious "catch of the day" embracing Jamón Serrano, & the passionate union of "rice, octopus, 'chistorra,' pork juice." As the curtain falls, our "milk & rice 'bon-bon'" & daring "Spanish churro" with sichuan pepper ganache to take a bow.

Join me in this whirlwind of taste at Espiral, where every bite is a vibrant brushstroke on the canvas of Spanish cuisine.

MENU TASTING

58.00 P / PERSON

WINE PAIRING

28.00 P / PERSON (60 ML p/glass)



SNACKS

🍷 **CAVA BRUT** | Marqués de Cáceres, Catalunya, Spain
> Xarel.lo, Macabeo, Parellada

- > Tuna & tomatoes
- > Smoke eel, sherry & apple
- > Potato, spicy chorizo, fresh egg yolk

MAIN COURSE

🍷 **RIOJA BLANCO** | Bodegas Muga, Rioja, Spain
> Viura, Garnacha blanca, Malvasía

- > "Gamba", olive sauce, fresh "piparras", pine nuts
- > Tiradito De Lubina, Jamón Serrano, Tarragon & Saffron sauce

🍷 **ARZUAGA ROSAE** | Bodegas Arzuaga, Ribera Del Duero, Spain
> Tempranillo

- > Seabass, cauliflower, shallots, green sauce
- > Rice, octopus, "chistorra", pork juice

🍷 **FLOR DE VETUS** | Bodegas Vetus, Toro, Spain
> Tinta de Toro

- > Iberico pork, chickpeas, roasted baby corn, PX. sauce
- > Beef cheek & foie , garlic & potatoes purée, confit apples



DESSERTS

🍷 **PEDRO XIMENEZ EL CANDADO**
> Bodegas Valdespino


- > "Santiago" Tarte Ice cream & almond crisp
- > Spanish Churro, Sichuan pepper ganache, pistachio praline
- > Milk & Rice "Bon-Bon"

PETIT FOURS

- > Coffee & nuts
- > Lemon Pie
- > "Alfajor"

T H E W H O L E
U N I V E R S E I S B A S E D
O N R H Y T H M S .
E V E R Y T H I N G
H A P P E N S I N C I R C L E S ,
I N S P I R A L S .





It is our great pleasure to create
beautiful experiences for you.

- Espiral



LIFESTYLE
GROUP