

## **BAR KELES, ALPATRÓ**

### **ENTRADAS**

Ensalada (sin atún)

Tortilla de patatas con  
cebolla (casera)

Sopa castellano  
(casera)

### **STARTERS**

Salad without tuna

Homemade Spanish Omelette  
(with onions)

Homemade traditional soup  
(contains ham)

### **PLATO PRINCIPAL**

Chuletas de cerdo  
(a la braza) con  
patatas fritas y pistou  
(caseras)

Marmitako con salmón  
(casero)

Pistou con huevo

### **MAIN COURSE**

Barbecued pork chops  
with chips and the Spanish  
version of ratatouille (homemade)

A traditional stew with salmon,  
potatoes and peppers (homemade)

Spanish ratatouille with an egg

### **POSTRES (caseros)**

Pan de calatrava

Tarta de calabaza

Copa de la casa

### **HOMEMADE DESSERTS**

A traditional pudding made with  
bread (or cake), milk, eggs and sugar

A traditional pumpkin dessert ( not a  
tart or cake, more of a pudding)

A dessert of ice cream and custard

Bread and alioli, 1 beer or water or ½ bottle of wine per person.  
1 café or tea/infusion after meal is included.

Price - 15 euros per person inclusive of tip.

We will collect the money before the meal, please try to have the correct amount.

All other drinks need to be paid for when ordering them.