

# Paella<sup>®</sup> de Leyva

"In every dish we try, in every glass we share. We give ourselves  
the opportunity to create a moment... a story"





A long time ago, this land you walk today, was domain of the sea... you can feel its passage in the salty murmur that is hidden behind the wind, in the timeless rocks that keep ghosts of ammonites, and in the ancestral flavors that merge with the fire.

Our table, like the town itself, has Spanish bases; but the identity, the flavor and the experience we offer, come from tradition: that which invites us to share, laugh and toast...

### **In this menu you will find**

**Memory:** by the sea, wine and fire.

**Presence:** of local knowledge and products.

**Desire:** always to explore.



For our team, it is an honor to have participated in **the most important paella event in the world.**

Representing Colombia, classifying for the **first time in history** and obtaining **third place for the best paella in the world.**





# Tapas

## Serrano with olive tomato

Serrano ham matured on Sutamarchán olive tomato.

**\$15.000** Porción x 2

**\$28.000** Porción x 4

---

## Brie-Criollo with pear

Briollo cheese melt with caramelized pear in red wine

**\$15.000** Porción x 2

**\$28.000** Porción x 4

---

## Valley Lamb

Smoked lamb with rosemary, with artisanal sour sauce and fresh tomato.

**\$15.000** Porción x 2

**\$28.000** Porción x 4

---

## Fusion Shrimp

Breaded prawn on avocado cream, with sweet and sour sauce.

**\$15.000** Porción x 2

**\$28.000** Porción x 4

---

## Build your tapas board

---

Create your own tapas board to share.

\* From 4 units onwards

\* All our breads are artisanal, made from sourdough

\*\* All prices in (COP: Colombian Pesos), include taxes

\*\*\* Voluntary tip. 10% recommended

## Patatas embejucadas

Mixture of native potatoes in spicy sauce with crispy chorizo and alioli.

**\$32.000**

---

## House table

Aged meats, artisan cheeses, regional fruits, olives and homemade tortilla (with native potatoes and onions).

**\$63.000**

---

## Chorizos with Paipa cheese

Casserole of wood-smoked artisanal chorizos with melted Paipa cheese.

**\$32.000**

---

## Mini Burgers

2 mini burgers (with basil marinade) with cheese and vegetables. Accompanied by crispy native potatoes. \*Includes house sauce

**\$28.000**

---

## Fish & Chips

Crunchy fish fingers with native potato chips.

**\$28.000**

---

## Tortilla Chapetona

Spanish-style omelet with native potatoes and local onion mix.

**\$28.000 \*Personal size**



# Portions to Share

# Special Paellas

With **Valencian rice** brought from the Albufera. It is prepared at a low altitude to achieve greater flavor and a natural socarrat process. We prepare it to order in a medium paella, ideal for 2 people.

---

## **La conquistadora (from the sea) \$145.000 (2 pax)**

With shrimp, octopus, mussels, fish, whole prawns and squid.

\* **Option** with cuttlefish ink (Black Paella) \$12.000

---

## **Paella Valenciana (The original) \$140.000 (2 pax)**

Following the traditional technique and using the official ingredients: chicken, rabbit, green beans and white beans (relative to Garrofón).

---

## **Fideua (from the sea) \$145.000 (Para 2)**

Use short noodles as a base (no rice). With shrimp, octopus, mussels, fish, whole prawns and squid.

\* **Option** with cuttlefish ink (Fideua Negra) \$12.000





# House Paellas

With **parboiled rice**: which is loose, firm and offers versatility. They are designed based on our Colombian culture and tradition. We smoke with Oak, orange and eucalyptus.

## Seafood Paella

With squid, shrimp, octopus, mussels, fish and prawn.

Personal	For two	3 onwards	10 and up
\$60.000	\$59.000 x Portion	\$58.000 x Portion	\$57.000 x Portion

## Meat Paella

With smoked pork, chicken and artisanal chorizo.

Personal	For two	3 onwards	10 and up
\$58.000	\$57.000 x Portion	\$56.000 x Portion	\$55.000 x Portion

## Sea and Land

With a variety of seafood, pork, chicken and artisanal chorizo.

Personal	For two	3 onwards	10 and up
\$59.000	\$58.000 x Portion	\$57.000 x Portion	\$56.000 x Portion

## De la huerta (vegetables)

With mushrooms, zucchini, olives, tomatoes, peas and artichoke

Personal	For two	3 onwards	10 and up
\$56.000	\$55.000 x Portion	\$54.000 x Portion	\$53.000 x Portion

<b>Additions</b>	Prawns	Crunchy pork	Bread	Alioli
	\$12.000 (2 units)	\$10.000 (2 units)	\$5.000 (basket)	\$3.000

## Beverages

House sodas	\$10.500
Natural lemonade	\$11.000
Special lemonade	\$12.000
Natural juice	\$11.000
bottled water	\$6.500
Soda water	\$6.500
Hatsu tea	\$8.000
Soda and soda	\$7.000
* Lemon shot	\$3.000

## Beers

Club Colombia	\$10.000
Corona / Stella	\$12.500
Tres Cordilleras	\$11.000
Clara (With soda and lemon)	\$11.000
<i>Estrella de Galicia</i>	\$21.000
* Michelada (Lemon & salt)	\$5.000

## House cocktails

Gin & Tonic	\$32.000
Tiojito (mojito jerez)	\$32.000
Old Fashion	\$32.000
Whisky	\$28.000
Jerez (Tio Pepe)	\$28.000
Carajillo Español	\$28.000
With licor 43 y café (cold)	
Limoncello	\$14.000

## Coffee

Espresso	\$5.000
Americano	\$6.000
Capuccino	\$7.500
Latte	\$7.500
aromatic water	\$6.000
Cremaet (Valenciano)	\$12.000
Con licor casero de naranja	

## Vinos y cocteles con vino

Wine Glass (Red/white) \$21.000

**Sangria** With red wine and fruits

Cup \$25.000

Liter \$90.000

Wine Lemonade \$14.000

Red Summer \$23.000

Red wine with soda pop

Valencia Water \$25.000

White wine with fresh orange

**\* Ask about our wine list.**



+57 313 380 3325

www.paelladeleyva.com



\*\* All our prices already include the Tax  
to consumption established from 1/1/2023