

Paella[®] 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

Serrano ham matured on tomato rested in olive oil.

\$15.000 x 2 Units

\$29.000 x 4 Units

Brie with pear

Brie cheese melt with caramelized pears in red wine.

\$15.000 x 2 Units

\$29.000 x 4 Units

Lamb from the Valley

Rosemary smoked lamb, with sour cream sauce and fresh tomato.

\$15.000 x 2 Units

\$29.000 x 4 Units

Fusion Shrimp

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

\$15.000 x 2 Units

\$29.000 x 4 Units

Build your tapas board

Create your own tapas board to share.

From 4 units onward.

All our "tapas" are made with house-baked bread.

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

*** Voluntary tip. 10% recommended

Patatas “bravas”

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

\$32.000

Meatballs in sauce

Beef and pork meatballs cooked over a wood fire with red wine sauce. Served with bread.

\$32.000

Mushrooms

Mixture of fresh mushrooms with garlic in white wine sauce.

\$32.000

Tortilla “Chapetona”

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

\$29.000

House salad

Mixed vegetables, tomatoes, nuts, cheese, olives and house vinaigrette.

\$18.000

Mini burgers

2 mini beef burgers with cheese and vegetables. Served with potato chips.

\$30.000

Mini chicken sandwiches

2 mini crispy chicken sandwiches with vegetables. Served with potato chips.

\$30.000



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) \$147.000 (2 pax)

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

* **Option** with cuttlefish ink (Black Paella) \$7.000

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) \$147.000 (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) \$7.000





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
\$63.000	\$62.000 x Portion	\$61.000 x Portion	\$60.000 x Portion

Meat Paella

With smoked pork, chicken and artisanal chorizo.

Personal	For two	3 onwards	10 and up
\$61.000	\$60.000 x Portion	\$59.000 x Portion	\$58.000 x Portion

Sea and Land

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

Personal	For two	3 onwards	10 and up
\$62.000	\$61.000 x Portion	\$60.000 x Portion	\$59.000 x Portion

De la huerta (vegetables)

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

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

Additions	Prawns	Crunchy pork	Bread	Alioli
	\$12.000 (2 units)	\$10.000 (2 units)	\$7.000 (basket)	\$3.000

Beverages

House Sodas	\$11.000
Natural Lemonade	\$11.000
Special Lemonade	\$12.500
Natural Juice	\$12.000
Bottled Water	\$6.500
Sparkling Water	\$6.500
Hatsu Tea	\$8.000
Clay & Soda	\$7.000
* Lemon Juice	\$3.000

Beers

Club Colombia	\$10.500
Corona / Stella	\$12.500
Tres Cordilleras	\$11.000
Clara (with soda & lemon)	\$11.000
Estrella de Galicia 	\$21.000
* Michelada (salt & lemon)	\$5.000


Cocktails

Gin & Tonic	\$34.000
Tiojito (mojito jerez)	\$34.000
Jerez (Tio Pepe) shot	\$30.000
Whisky shot	\$30.000

Desserts and coffee

Ask for our dessert and coffee menu at Relato (Bookstore and Café)

Espresso	\$6.500
Americano	\$6.500
Capuccino	\$8.000
Aromática	\$6.000

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Wines & wine cocktails

Wine Glass (Red/white) \$22.000

Sangria With red wine and fruits

Cup \$25.000

Liter \$90.000

Wine Lemonade \$16.000

Red Summer \$23.000

Red wine with soda pop

Valencia Water \$25.000

White wine with fresh orange

*** Ask about our wine list.**

