

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...

Recognized worldwide

For our team, it is an honor to have participated in the most important paella events worldwide, representing Colombia, qualifying for the first time in history in each of them and obtaining the recognitions of: third place for **the best paella in the world** (Valencia, Spain) and **best international fideuá** (Gandía, Spain).



CONCURS
INTERNACIONAL
**DE PAELLA
VALENCIANA**
DE SUECA
.....



Tapas

Serrano

Serrano ham matured on tomato rested in olive oil.

\$18.000 x 2 Units

\$32.000 x 4 Units

Brie with pear

Brie cheese melt with caramelized pears in red wine.

\$18.000 x 2 Units

\$32.000 x 4 Units

Lamb from the Valley

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

\$18.000 x 2 Units

\$32.000 x 4 Units

Fusion Shrimp

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

\$18.000 x 2 Units

\$32.000 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.

\$35.000

Meatballs in sauce

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

\$35.000

Tortilla “Chapetona”

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

\$32.000

House salad

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

\$18.000

* Chicken addition: \$7.000

* Prawn addition: \$14.000

Mini burgers

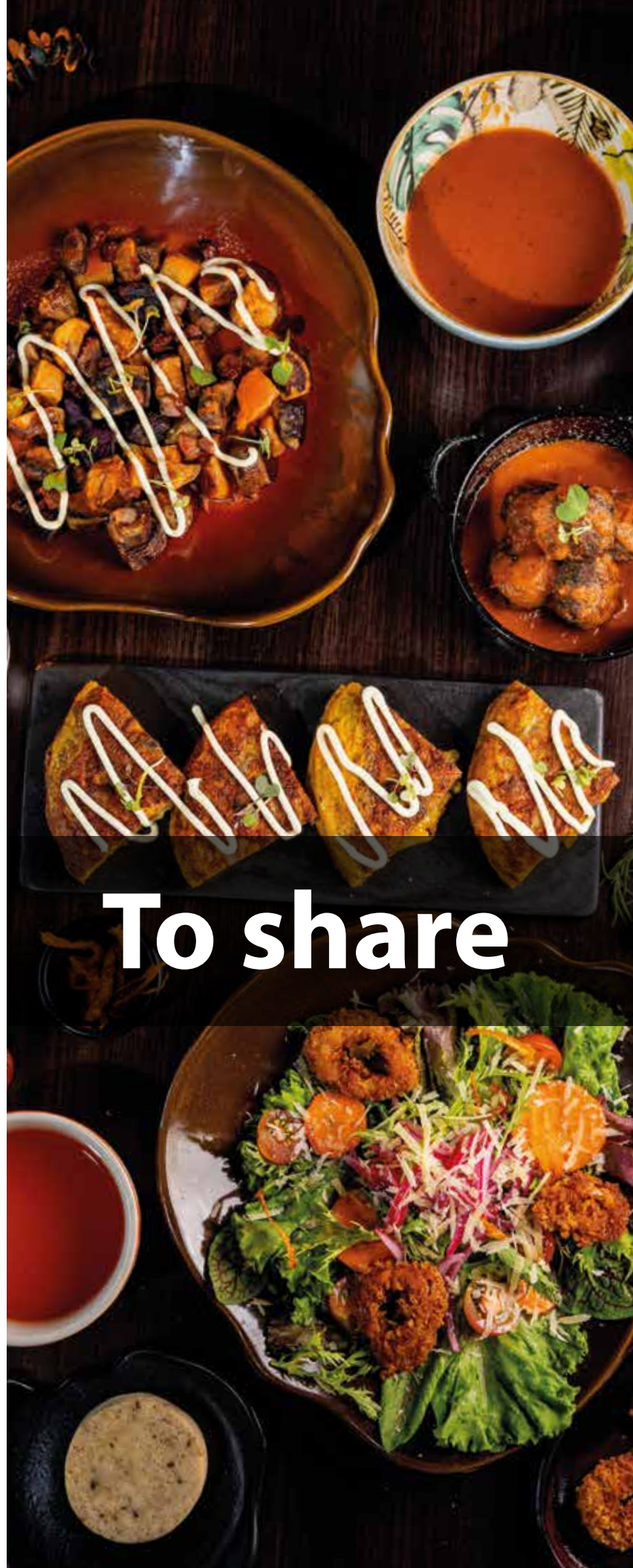
2 mini beef burgers with cheese and vegetables. Served with potato chips.

\$32.000

Mini chicken sandwiches

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

\$32.000



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) \$153.000 (2 pax)

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

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

Paella Valenciana (The original) \$149.000 (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) \$153.000 (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



Fideuá (Meat) \$145.000 (Para 2)

Use short noodles as a base (no rice). With smoked pork, chicken and chorizo.





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
\$65.000	\$64.000 x Portion	\$63.000 x Portion	\$62.000 x Portion

Meat Paella

With smoked pork, chicken and artisanal chorizo.

Personal	For two	3 onwards	10 and up
\$63.000	\$62.000 x Portion	\$61.000 x Portion	\$60.000 x Portion

Sea and Land

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

Personal	For two	3 onwards	10 and up
\$64.000	\$63.000 x Portion	\$62.000 x Portion	\$61.000 x Portion

De la huerta (vegetables)

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

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

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

Beverages

House Sodas	\$12.000
Natural Lemonade	\$12.000
Special Lemonade	\$14.000
Natural Juice	\$14.000
Bottled Water	\$7.000
Sparkling Water	\$7.500
Hatsu Tea	\$8.000
Clay & Soda	\$7.000
* Lemon Juice	\$3.000

Beers

Club Colombia	\$11.000
Corona / Stella	\$14.500
Tres Cordilleras	\$12.000
Clara (with soda & lemon)	\$12.500
Estrella de Galicia 	\$21.000
* Michelada (salt & lemon)	\$5.000

Cocktails

Gin & Tonic	\$34.000
Tiojito (mojito jerez)	\$34.000
Red Vermouth	\$28.000
Jerez (Tio Pepe)	\$28.000
Aperol Spritz	\$28.000
Whisky shot	\$32.000

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	\$6.500

Wines & wine cocktails

Wine Glass (Red/white)	\$24.000
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Sangria With red wine and fruits

Cup	\$26.000
Liter	\$98.000

Wine Lemonade	\$16.000
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Red Summer	\$24.000
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Red wine with soda pop

Valencia Water	\$26.000
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White wine with fresh orange



*** Ask about our wine list.**