

SMALL PLATES & DELI

Hand-carved Iberian ham
Dry-aged beef cecina (Spanish Wagyu)
Doña Tomasa gildas (Basque-style anchovy skewers)
Creamy Ibérico ham croquette
Fillet steak pepito in Keli bread with green pepper
Mini calamari sandwich with lemon dressing
Steak tartare toast with thin crisps
“00” anchovies on tomato toast with smoked butter (3 pcs)

TO SHARE

Tomato, spring onion and tuna belly salad
Artichoke flowers with citrus caviar (2 units)
Fried broccoli with spicy kimchi and soy sauce
Russian salad
Classic patatas bravas
Fried Angus blood sausage with piquillo pepper sauce
Soria-style crispy pork belly (torreznos)
Red king prawns sautéed in garlic, our style
Spanish potato omelette with onion
Fried eggs with red tuna tartare

*Bread and butter service

KELI'S SANGRÍA

Red Wine Jug

White sangría with Código 1530 Blanco Tequila

MEAT & FISH

Oxtail ravioli in cream sauce

Beef meatballs

Roman-style fried hake with roasted peppers

Steak tartare

Sliced Ibérico pork shoulder with roasted potato

Diced beef tenderloin sautéed with young garlic and mushrooms

Milanese-style escalope with poached egg

Bone-in rib eye from Charra heifer with mashed potatoes and piquillo
peppers (600g)

(Special to share)

Our thin-cut French fries

KELI'S DESSERTS

Lemon tart "Tribute to Embassy"

Chocolate cake with extra virgin olive oil and sea salt flakes

"La Flaca" cheesecake

Homemade flan

Strawberries with cream