

## 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 rooms

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