



OLÉ GALÁN

Cold entrees

Wakame salad with peanuts sause	8.00
Bruschetta mix of tomatoes and burrata	10.00
NEW Classic burrata with green pesto	12.00
NEW Beef carpaccio	13.00
Salmon tartar	14.00
Beef tartar	16.00
NEW Tuna tartar	17.00

Hot entrees

Gyoza with chicken/shrimps	9.00/10.00
NEW Fried cheese balls with berry sauce	10.00
Crispy prawns with sweet chilly sauce	11.00
Pil pil shrimps	12.00
Chicken wings with BBQ sauce	12.00
Grilled vegetables	12.00

Salads

Caprese salad	12.00
Cesar salad with chicken	12.00
Cesar salad with shrimps	13.00
Sea salad <i>Shrimps, octopus, avocado, mango</i>	14.00

Side dishes

Baby potato	6.00
Baked potato	6.00
Sweet potato	6.00
French fries	6.00
Mashed potato	6.00

Soups

NEW Chicken ramen <i>Chicken, egg noodles, egg, cilantro, sesame oil, green onion</i>	10.00
NEW Mushroom cream soup <i>Mix of mushrooms, truffle, coconut milk</i>	12.00

Allergens:

 Gluten,
  Milk,
  Fish,
  Egg,
  Celery,
  Citrus,
  Lupine,
  Peanuts,
  Garlic,
  Crustaceans,
  Mustard,
  Soy,
  Nuts,
  Sulfites,
  Sesame,
  Mollusc

 Vegetarian
 Spicy



Fish and Seafood

NEW Mussels a la Neapolitana  	10.00
NEW Mussels a la crema   	12.00
NEW Mussels in Tom Yam sauce      	14.00
Tuna tataki  	22.00
NEW Sea bass with vegetables and pesto sauce  	23.00
Salmon fillet with pistachios   	25.00
Octopus with vegetables  	26.00
Cod with mashed peas and sweet potato  	27.00

Wok

Sauce of your choice:
Teriyaki or sweet chilly sauce

Egg noodles

vegetarian      	10.00
with chicken      	12.00
with shrimps      	13.00

Meat

Baked piri-piri chicken   	18.00
Pork ribs with BBQ sauce  	22.00
Pork tenderloin medallions with porcini sauce 	23.00
Ribeye with grilled vegetables & baked potato	27.00
Beef tenderloin with grilled vegetables & baked potato	29.00

Pasta y Risotto

Pasta a la Napolitana     	10.00
Pasta Alfredo   	13.00
Ravioli with ricotta and spinach     	13.00
Pasta frutti di mare     	16.00
Ravioli with boletus    	16.00
Porcini risotto with truffle slices     	18.00

Allergens:

 Gluten,  Milk,  Fish,  Egg,  Celery,  Citrus,  Lupine,  Peanuts,  Garlic,  Crustaceans,  Mustard,  Soy,  Nuts,  Sulfites,  Sesame,  Mollusc

 Vegetarian
 Spicy



Sushi rolls

Veggie Roll 🌱🥒🥑	10.00
<i>Pepper, cucumber, avocado, salad, cream cheese, wakame, sesame</i>	
Philadelphia 🐟🥛	12.00
<i>Salmon, cream cheese, avocado, cucumber</i>	
Crazy Chicken 🍗🥒🌱🍯	14.00
<i>Crispy chicken, cream cheese, green onion, sesame, sweet and sour sauce</i>	
Crispy onion 🍗🍷🍷	14.00
<i>Shrimps, cream cheese, avocado, kimchi mayo, fried crispy onion</i>	
Salmon quemado 🍷🍷🍷🐟	15.00
<i>Salmon, crispy prawns, avocado, kimchi mayo</i>	
Esmeralda 🍷🍷🍷	16.00
<i>Crispy prawns, avocado, kimchi mayo, almond petals</i>	
Arco iris 🍷🐟🍷🌱	16.00
<i>Salmon, tuna, eel, cream cheese, avocado, cucumber, kimchi mayo, unagi, spicy mango sauce</i>	
Spicy mango 🍷🐟🍷🍷🌱	16.00
<i>Salmon, shrimps, cream cheese, avocado, spicy mango sauce, unagi</i>	
California 🐟	16.00
<i>Salmon, avocado, cucumber, tobico</i>	
Volcan 🐟🍷🍷🍷🌱	16.00
<i>Tuna, cream cheese, avocado, cucumber, sesame, kimchi mayo, cebollino, unagi</i>	
Samurai rojo 🐟🍷🍷🍷	16.00
<i>Salmon, cream cheese, avocado, cucumber, sesame, kimchi mayo, cebollino</i>	
Tuna Unagi 🍷🐟🍷🌱	18.00
<i>Torch-roasted tuna, cream cheese, avocado, cucumber, tobico, unagi</i>	
Black Dragon 🍷🐟🍷🍷🌱	19.00
<i>Eel, avocado, cucumber, cream cheese, sesame, unagi</i>	

Poke Bowl

Rice, avocado, edamame, wakame, cucumber, mango, kimchi mayo sauce

Poke Bowl with crispy chicken 🍗🍷🍷	10.00
Poke Bowl with salmon 🐟🍷🍷	12.00
Poke Bowl with tuna 🐟🍷🍷	14.00

Homemade sorbets:

Aperol ☐	6.00
Baileys 🍷	6.00
Limoncello ☐	6.00
Blueberry ☐	6.00
Mango virgin ☐	5.00

Desserts

San Sebastian cheesecake 🍰🍷🌱	8.00
Chololate brownie with vanilla ice cream 🍫🍷🍰🍷	8.00
Panna cota 🍷	8.00
Choco Boom 🍫🍰🌱	8.00

 **Vegetarian**
 **Spicy**

Allergens:

🌱 Gluten, 🥛 Milk, 🐟 Fish, 🥚 Egg, 🌿 Celery, ☐ Citrus,
 🌱 Lupine, 🥜 Peanuts, 🧄 Garlic, 🦀 Crustaceans,
 🍷 Mustard, 🌱 Soy, 🥜 Nuts, 🍷 Sulfites, 🌱 Sesame,
 🐚 Mollusc



Whiskey

JACK DANIELS	50ml 5.00
JACK DANIELS HONEY	50ml 5.00
JAMESON	50ml 5.00
JOHNNIE WALKER RED LABEL	50ml 5.00
JIM BEAM	50ml 5.00
BALLANTINES	50ml 5.00
JOHNNIE WALKER BLACK LABEL	50ml 6.00
MAKERS MARK	50ml 7.00
WOODFORD	50ml 7.00
GLENMORANGIE 10 Y.O.	50ml 8.00
LAPHROAIG 10 Y.O.	50 ml 8.00
MACALLAN 12 Y.O.	50 ml 9.00
GLENFIDDICH 12 Y.O.	50ml 9.00

Gin

TANQUERAY 0.0%	50 ml 5.00
LARIOS	50 ml 5.00
GORDONS	50 ml 5.00
BOMBAY SAPPHIRE	50 ml 6.00
WHITLEY NEILL	50 ml 6.00
GORDONS PINK	50 ml 6.00
TANQUERAY	50 ml 6.00
HENDRICKS	50 ml 8.00

Rum

BACARDI CARTA NEGRA	50ml 5.00
BACARDI CARTA BLANCA	50ml 5.00
CAPTAIN MORGAN SPICED	50ml 5.00
HAVANA 7 ANOS	50ml 6.00
KRAKEN	50ml 7.00
ZACAPA 23	50ml 9.00

Tequila

STRAWBERRY TEQUILA	50 ml 4.00
JOSE CUERVO SILVER	50 ml 5.00
OLMECA SILVER	50 ml 5.00
OLMECA GOLD	50 ml 5.00
PATRON SILVER	50 ml 7.00
PATRON GOLD	50 ml 7.00

Vodka

FINLANDIA	50 ml 5.00
ABSOLUT citron/ raspberry	50 ml 5.00
BELVEDERE	50 ml 7.00
GREY GOOSE	50 ml 9.00

Cognac

HENNESSY VS	50 ml 7.00
REMY MARTIN VSOP	50 ml 7.00



Liquerus / Vermouth

LIMONCELLO	50 ml 3.00
SAMBUCA	50 ml 3.00
CAMPARI	50 ml 4.00
PORTO OSBORNE RUBY	50 ml 4.00
MARTINI extra dry/Rosso/ Bianco	80 ml 4.00
FERNET BRANCA	50 ml 5.00
ANIS DULCE	80 ml 5.00
ZOCO PACHARAN	80 ml 5.00
JÄGERMEISTER	50 ml 4.00
KAHLUA	50 ml 4.00
GRAPPA	50 ml 4.00
AMARETTO DISARONNO	50 ml 5.00
DRAMBUIE	50 ml 5.00
SOBERANO	80 ml 5.00
COINTREAU	50 ml 5.00
BAILEYS IRISH CREAM	80 ml 7.00

Coffee & Tea

COFFEE WITH MILK	200 ml 2.00
AMERICANO	200 ml 2.00
CAPUCCINO	200 ml 2.00
CORTADO	50 ml 2.00
ESPRESSO	30 ml 2.00
LATTE MACCHIATTO	300 ml 3.00
DOPPIO	60 ml 3.00
TEA	300 ml 2.00

Earl Gray/ English Breakfast/ Red berries/ Honeybush/ Chamomile/
Rooibos Andalusi/ Green with mint/ Green Mango-Maracuya/
Green Piña Colada

Beer & Draft Drinks

CRUZCAMPO	0.3 ml/0.5 ml 3.00/4.00
TINTO DE VERANO	0.3 ml 4.00
HEINEKEN	0.3 ml/0.5 ml 4.00/5.00
SHANDI	0.3 ml/0.5 ml 3.00/4.00
ESTRELLA GALICIA N/A	 0.33 ml 4.00
ESTRELLA GALICIA	 0.33 ml 4.00
CORONA	 0.33 ml 4.00
ALHAMBRA VERDE	 0.33 ml 4.00
SAN MIGUEL 	 0.33 ml 4.00

Soft Drinks & Juices

SPRITE/FANTA/COLA/ SCHWEPES	0,2 ml 3.00
JUICE Apple/Orange/Peach/Pineapple/ Tomato	0,2 ml 3.00
WATER STILL/SPARKLING	0,3 ml 3.00
FuzeTea	0,2 ml 3.50
BURN	0,2 ml 4.00
FRESH ORANGE JUICE	200 ml 5.00

Homemade Sangria

SANGRIA PEAR	1L 15.00
White wine, soberano, lemon, pear, apple, mix of syrups, lime juice, sparkling water	
SANGRIA STRAWBERRY	1L 15.00
Red wine, soberano, strawberry, orange, apple, mix of syrups, lime juice, sparkling water	
SANGRIA MIX BERRYS	1L 15.00
White wine, sovereign, lemon, wildberries, mix of syrups, lime juice, sparkling water	



- no gluten

N/A-non alcoholic



Galánt's cocktails

Sours

WHISKEY SOUR
COCO-VANILLA 220 ml | 11.00
Bourbon, angostura, mix of syrups, lime juice

PASSION SOUR 220 ml | 11.00
Gin, passion fruit liquor, lime juice

CLOVER CLUB 190 ml | 11.00
Gin, vermouth, lime juice, red berries pure

MIDORI SOUR 190 ml | 11.00
Gin, melon liquor, sour mix

AMARETTO SOUR 220 ml | 11.00
Disaronno, sour mix, angostura

OLD FASHIONED 240 ml | 11.00
Bourbon, angostura, bitters, sugar

NEGRONI/CHERRY NEGRONI 220 ml | 11.00
Campari, gin, vermouth, cherry syrup

OLÉ GALÁN 220 ml | 11.00
Bourbon, aperol, spiced rum, mix of syrups

ESPRESSO MARTINI 190 ml | 11.00
Vodka, espresso, coffee liquor

COSMOPOLITAN 190 ml | 11.00
Vodka, cointreau, mix of juices and syrups

CAIPIRINHA 220 ml | 11.00
Liquor cachaca, lime, sugar

BLOODY MARY 280 ml | 11.00
Vodka, tomato juice, spices

LONG ISLAND ICED TEA 280 ml | 11.00
Vodka, gin, rum, cointreau, tequila, cola

APEROLINI 220 ml | 11.00
Aperol, drambuie, melon liquor, syrups

REMY LORD 190 ml | 11.00
Cognac, vermouth, liquor, peach syrup

Tropical

TROPICAL GIN 280 ml | 11.00
Gin, aperol, bitter, mix of syrups

MAI TAI 280 ml | 11.00
Mix of rums, bitter, mix of syrups

PORNSTAR MARTINI 190 ml | 11.00
Vodka, passion fruit liquor, passion fruit puree

PIÑA COLADA 280 ml | 11.00
Rum, pineapple puree, syrups

**MARGARITA CLASSIC/
BLUE MARGARITA/
CHERRY MARGARITA** 190 ml | 11.00

BLUE LAGUNA 280 ml | 11.00
Vodka, pineapple syrup, blue curacao syrup, sprite

JAGERITA 220 ml | 11.00
Jagermeister, cointreau, lime juice

MENTA GARDEN 190 ml | 11.00
Vermouth, sugar syrup, lime juice, mint, sprite

PASSION SPRITZ 220 ml | 11.00
Aperol, sparkling wine, orange juice, lime juice

**FROZEN STRAWBERRY
DAIQUIRI** 330 ml | 11.00
White rum, strawberry puree, syrups, lime juice

MOJITO 280 ml | 11.00
Rum, mint, brown sugar, sprite

FROZEN COCO-PASSION 280 ml | 11.00
Rum, coconut puree, passion fruit, lime juice

REVERIE 190 ml | 11.00
Gin, prosecco, mix of syrups, lime juice

Strong

Fresh

LEMONADES/MOCKTAILS

**VIRGIN MOJITO CLASSIC/
STRAWBERRY** 280 ml | 8.00
Rum, lime, brown sugar, sprite

VIRGIN PIÑA COLADA 280 ml | 8.00
Pineapple puree, coconut puree, vanilla syrup, milk

HARIBO 280 ml | 8.00
Orange juice, pineapple juice, strawberry syrup, sprite

**PASSION FRUIT
LEMONADE** 280 ml | 8.00
Passion fruit puree, lime juice, sprite, sparkling water

BLUEBERRY LEMONADE 280 ml | 8.00
Blueberry puree, blue curacao syrup, lime juice, sprite

CLASSIC LEMONADE 280 ml | 8.00
Lime juice, sugar, sprite, sparkling water, mint

MILKSHAKE 280 ml | 8.00
Vanilla/ strawberry/ chocolate cookie/ mango/ coconut/ pineapple/ peach

TROPICAL MANGO 280 ml | 8.00
Mango puree, strawberry syrup, zumo de lima, fanta lemon



Sparkling wine



Cava Blanco <i>Spain</i>	3 / 15
Cava Rossado <i>Spain</i>	3 / 15
Moscato Vino Spumante Dolce <i>Italy</i>	18
Cava Fausting Art collection <i>Spain</i>	20
Prosecco Superiore Extra Seco <i>Italy</i>	20

Champagne

Drappier Brut Nature Rose	90
Louis Roederer	100

Rosé wine

Campillo Rose <i>Rioja</i>	4 / 20
-----------------------------------	--------

White Wine



Aloloko Afrutado Semi Dulce (Verdejo & Sauvignon Blanc) <i>Spain</i>	4 / 20
Southern Ocean (Sauvignon Blanc) <i>New Zeland</i>	4 / 20
Menade (Verdejo) <i>Castilla y Leon</i>	4.6 / 23
Enate (Chardonnay) <i>Somontano</i>	4.6 / 23
Montelliana (Pinot Grigio) <i>Italy</i>	5 / 25
Quinta de Causelo Rosal (Albariño) <i>Rias Baixas</i>	5.4 / 27
Viña Aliaga Dulce (Moscatel) <i>Navarra</i>	7 / 24
Louis Latour (Chardonnay) <i>Chablis</i>	35

Red Wine

Portia Roble <i>Ribera del Duero</i>	3.6 / 18
Vivanco <i>Rioja</i>	4 / 20
Protos 27 <i>Ribera del Duero</i>	5.8 / 29
Los Aguilares Pago El Espino <i>Ronda</i>	35
Los Aguilares Garnacha <i>Ronda</i>	40
Roda Reserva <i>Rioja</i>	40