

# PARALLEL

## DRINKS & SNACKS

### WHITE LABEL COFFEE

Espresso	2,2
Double espresso	3
Americano	2,2
Cortado	2,4
Cappuccino	2,5
Carajillo	4,5

### MONKEY CHIEF TEA

Yunnan black, Phoenix oolong, Jasmin pearls green, White peony, Verbena blend	2,4
Fresh mint or ginger infusion	2,4

### SODAS & JUICES

Coca Cola, Coca Cola light, Fanta, Sprite, Lipton Ice Tea, Lipton Ice Tea green	2,4
Fever Tree	
Mediterranean tonic, Clementine tonic, Sicilian lemonade, Ginger ale, Ginger beer	3
Juices	
Apple, Orange, Pear	3
Tomato	3,5
Bru Mineral Water	0,2 L 0,75 L
Still / Sparkling	2,2 5

### DRAUGHT BEER

Stella Artois	3,4
Jupiler	2,8
Leffe Blond	4
Hertog Jan beer of the season	4
Goose Island IPA	4,5

### BOTTLED BEER

Leffe Bruin double	4
Karmeliet tripel	4,5
La Socarrada Er Boquerón white	5
La Socarrada Orange Saison	5,5
Corona	5
Hertog Jan Bastaard Ginger & Lemon	3,5
Jupiler 0.0	2,8

### VERMOUTH

Nordesia white, apple	5
Nordesia red, grapes, orange	5
Willem's Wermoeed, orange, thyme	7,5

### APERITIVES

Americano	
Willem's Wermoeed, Campari, soda water	10
Spritz	
Willem's Wermoeed, Cava, soda water	11
Negroni	
Willem's Wermoeed, Tanqueray, Campari	11

### WINES BY THE GLASS

Find more wines on our wine list

Sparkling		
Agustí Torelló Mata Cava Brut Reserve	5,5	29,5
White		
False Bay Vineyards Chenin Blanc	3,5	19,5
Bodega Tábula Damana Verdejo	4	21,9
Bodega Azul Y Garanza Oniric Xarel-Lo	4,8	23,5
Domaine Begude Terroir 11300 Chardonnay	5	25,7
Rosé		
Bodegas Marques de Caceres Rioja	3,5	19,5
Red		
Bodegas Jesús del Perdón Biotiful Merlot	3,5	19,5
Bodegas Concavins Alenya Tempranillo	4	19,5
Esporão Monte Velho	4,8	23
Spiaggiole Morellino di Scansano	5,5	28,4

### MIXERS

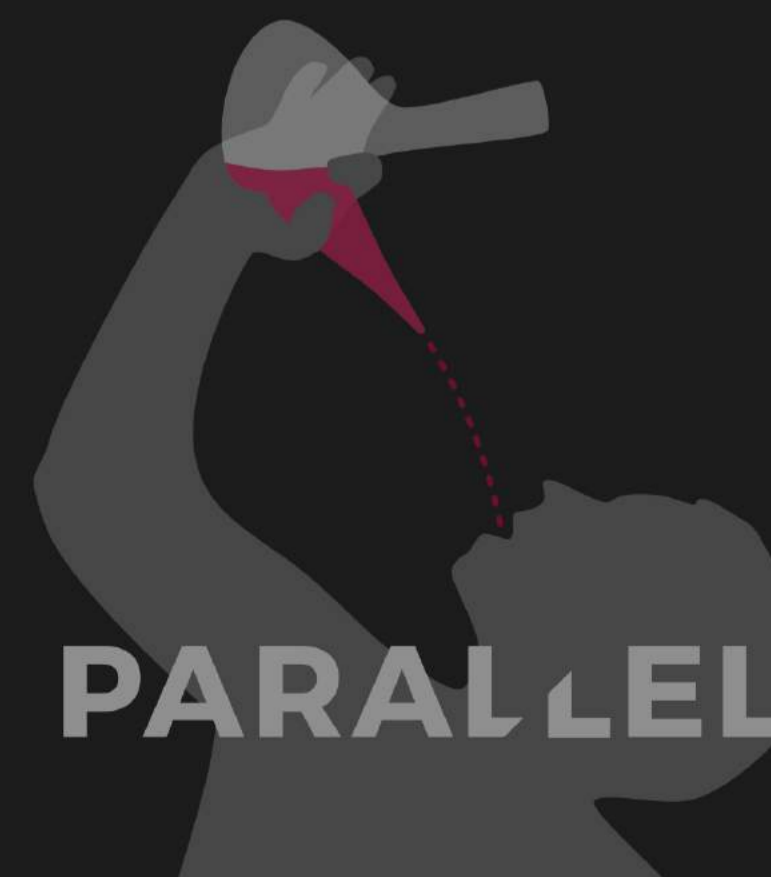
Tanqueray 10, tonic, grapefruit	11
Gin Mare, tonic, rosemary	13
Captain Morgan Black, ginger beer, lime	9
Bulleit Bourbon, ginger ale, lime	10
Ketel One & lemonade	10

### BITES

Cans	
Marinated mussels	4,5
Sardines in olive oil	4,2
Scallops	5,4
Razor clams	9
Bonito tuna	7,5
Tapas	
Banderillas	5
Olives	4
Almonds	4
Sausage Ibérico	7
Chorizo Ibérico	7
Fuet	5
Jamón Ibérico 50gr	12

### PORRÓN

Clásico	
Red wine + Sprite	15
Clara	
Jupiler + premium lemonade	13
Parallel	
Vermouth + Mediterranean tonic	22



# PARALLEL

FOOD

## WITH A SPOON

- **Almond gazpacho** with mango granité, black olive and Dutch shrimps 5
- Ramen Pata Negra** in light spicy broth 8
- **Soup-salad** made of chufa and king bolete 6,5

## PLATTERS

- **Bread** with olive oil and tomato dip 5,5
- Spanish charcuterie** with soured vegetables 13
- Jamón Ibérico** 100gr 21
- **Spanish cheeses** with accompaniments 13
- Soured anchovies** with truffle chips and liquid sherry raisins 13

## FRESH & RAW

- **Vegetable garden** with coconut and horseradish dip 8
- Codfish** in sherry dressing with orange, crunchy corn, figs, black olive and spring onion 10
- Ceviche from seabass**, sweet potato ganache and crunchy quinoa 11
- Swordfish tartar** with Xarel-lo jelly and livars lard 11

## COMFORT

- |  |     |      |
|--|-----|------|
|  | 4 p | 8 p  |
| ● <b>Croquette</b> tasting                                     | 5,5 | 10   |
| — Jamón Ibérico  |     |      |
| ● — Wild mushroom and sesame                                   |     |      |
| ● — Mixed vegetables   |     |      |
| — Codfish with piquillo pepper                                 |     |      |
| <b>Soft shrimp and seaweed beignets</b>                        | 3 p | 6 p  |
|  | 6   | 11   |
| <b>Small oxtail burger</b> with onion and foie gras on brioche |     | 10   |
| ● <b>Coca de trampo</b>  |     | 6,5  |
| — with tuna or manchego  |     | 10   |
| <b>Gambas al ajillo</b> with bread                             |     | 12,5 |
| Spanish <b>hot dog</b>   |     | 10   |

## OUT OF THE BOX

- **Pickled and fermented vegetables** with roses 9
- Smoked green cabbage** with chorizo 11
- Savory French toast**; pan con tomate y jamon Ibérico 14

## TENDER & SOFT

- Black rice** with pulpo and red mullet 21
- **Empanada** filled with pumpkin, prunes and spinach 14
- Changing **meat** with garniture daily price
- Secreto Ibérico** with mashed potatoes, ras el hanout and dates 20
- Codfish** in salsa verde 21
- **Vegetable stew** and vegetable tempura 16

## SIDES

- Patatas bravas 6,5
- Seasonal veggies 4,5
- Mixed salad 4,5
- Fries 4,5

## SWEET

- Crema Catalana** with citrus confit and cinnamon ice cream 6
- Parfait Intxaursaltsa** with chocolate and caramel 7
- Brioche** in white chocolate and olive oil 7
- Idiazabal cheesecake** 6
- **Infused Granny Smith** with verbena sorbet and anis 6

## SURPRISE MENU

4 courses for € 37

# PARALLEL

## WINE

### SPARKLING



#### Agustí Torelló Mata

- Cava Brut Reserva  
Catalunya, Spain 2013  
*delicate mousse • green apple • floral* 5,5 29,5
- Cava Rosat Trepas  
Catalunya, Spain 2014  
*rich • fresh • berries* 32,5
- Cava Brut Nature Gran Reserva  
Catalunya, Spain 2011  
*butter • toast • ripe fruit* 35,5
- Cava Kripta Gran Reserva  
Catalunya, Spain 2008  
*vanilla • truffle • elegant* 76

### WHITE



- False Bay Vineyards  
Chenin Blanc  
Stellenbosch, South Africa 2016  
*creamy • exotic • lime* 3,5 19,5
- Bodegas Tábula  
Damana Verdejo  
Rueda, Spain 2016  
*dried herbs • hay • fresh* 4 21,9
- Bodegas Azul y Garanza  
Oniric Xarel-Lo  
Penedés, Spain 2015  
*aromatic • mineral • zest* 4,8 23,5

- Domaine Begude  
Terroir 11300 Chardonnay  
Penedés, Spain 2016  
*pear • subtle • round* 5 25,7
- Weingut Regnery Blanc de Noir  
Spätburgunder trocken  
Mosel, Germany 2016  
*herbs • kiwi • nutty* 27,1
- Waterkloof  
Circumstance Sauvignon Blanc  
Stellenbosch, South Africa 2016  
*playful • floral • refined* 29,9
- Domaine Maignon  
Celui Qui Fût Anjou Blanc  
Loire, France 2015  
*full • rich • macadamia* 30
- Weingut Brüder dr. Becker  
Dienheim Riesling trocken  
Rheinhessen, Germany 2015  
*honey • harmonious • complex* 31,8
- Esk Valley Vineyards Chardonnay  
Hawke's Bay, New Zealand 2015  
*firm • melon • butter* 32,7
- Bodegas Menade Noso Verdejo  
Rueda, Spain 2016  
*natural • elegant • body* 34,9
- Domaine de l'Écu  
Granite Muscadet Serve et Maine  
Loire, France 2015  
*granny smith • concentrated • silty* 35
- Bodegas Terras Gauda  
Abadia de San Campio Albariño  
Rias Baixas, Spain 2015  
*white fruit • peach • grapes* 39,9
- Domaine Pierre Martin  
Sancerre Chavignol  
Loire, France 2015  
*chalk • citrus • basil* 40,5
- Movia Rebula  
Goriška Brda, Slovenia 2014  
*herbs • rich • gooseberries* 42
- Bodegas Torres  
Fransola Sauvignon Blanc  
Penedés, Spain 2016  
*full • nectarine • vanilla* 42
- Albert Bichot  
Savigny-lès-Beaune  
Bourgogne, France 2014  
*elderflower • rich • citrus* 52,5

### ROSÉ



- Bodegas Marques de Caceres  
Rioja  
Navarra, Spain 2016  
*raspberry • refreshing • spicy* 3,5 19,5
- Domaine de l'Amaurigue  
Fleur de l'Amaurigue  
Provence, France 2016  
*grapefruit • strawberry • herbs* 28
- Domaine la Suffrène  
Bandol  
Provence, France 2016  
*red fruit • bitters • thyme* 35

### RED



- Bodegas Jesús del Perdón  
Biotiful Merlot  
La Mancha, Spain 2016  
*juicy • strawberry • soft* 3,5 19,5
- Bodegas Concavins  
Alenya Tempranillo  
Catalunya, Spain 2015  
*round • blackberry • vanilla* 4 19,5
- Esporão  
Monte Velho Tinto  
Alentejo, Portugal 2016  
*earthy • balanced • licorice* 4,8 23
- Spiaggiolo  
Morellino di Scansano  
Toscane, Italy 2016  
*cherry • refreshing • laurel* 5,5 28,4
- Bodegas Torres  
Altos Ibericos Rioja Crianza  
Navarra, Spain 2014  
*subtle • rich • oak* 25
- Cabirol Montsant  
Catalunya, Spain 2015  
*spicy • blackberry • rosemary* 25
- Weingut Nelles  
Ruber Spätburgunder trocken  
Ahr, Germany 2015  
*rural • cherry • herbs* 30
- Bodegas Tempore Generación 73  
Cariñena, Spain 2015  
*caramel • floral • complex* 30,2

- Domaine Jaulin Plaisantin  
Chinon les Hauts & les Bas  
Loire, France 2014  
*mineral • vegetal • blackberries* 31
- Longview Vineyards Yakka Shiraz  
Adelaide Hills, Australia 2012  
*compote • mint • earthy* 34,5
- Domaine P.U.R Régnié sur Granite  
Beaujolais, France 2015  
*rural • pure • sweet cherry* 34,50
- Bodegas Azul y Garanza Seis  
Navarra, Spain 2015  
*mocha • round • tobacco* 37
- Emilio Fidora Valpolicella Ripasso  
Veneto, Italy 2014  
*intense • prune • black pepper* 38,6
- Bodegas Ondalán  
Abades Rioja Graciano  
Navarra, Spain 2012  
*pure chocolate • cloves • complex* 42,5
- Bodegas Torres Salmos Priorat  
Catalunya, Spain 2014  
*blueberries • vanilla • round* 43,1
- Cotar Cabernet Sauvignon  
Karst, Slovenia 2006  
*elegant • blackcurrant • rich* 45,8
- Bodegas Tábula  
Damana 5 Ribera del Duero  
Castilla y León, Spain 2012  
*ripe • berries • spicy* 57,2
- Giovanni Rosso Cerretta Barolo  
Piemonte, Italy 2013  
*roses • licorice • black cherry* 72,9

### SWEET



- Bodegas Torres  
Moscatel oro Floralis  
Catalunya, Spain  
*caramel • honey • orange* 4,8 25
- Bodega El Maestro Sierra  
Pedro Ximénez  
Andalucía, Spain  
*raisins • chocolate • coffee* 6,5 32