

# PARALLEL

DINNER 17:30 - 22:30

## KICKSTART

- **Almond gazpacho** with mango granité, black olive and Dutch shrimps 5
- Sepia stew** with a pea cream quenelle 7,5
- **Soup-salad** of spring veggies with mint ice cream 6,5

## PLATTERS

- **Bread** with olive oil and tomato dip 7
- 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 and figs 10
- Seabass ceviche**, sweet potato ganache and crunchy quinoa 11
- Squid salad** with seaweed vichyssoise 11

## COMFORT

- |  |       |       |
|--|-------|-------|
|  | 4 pcs | 8 pcs |
| <b>Croquette tasting</b>                                       | 5,5   | 10    |
| — Jamón Ibérico  |       |       |
| — Chicken stew   |       |       |
| ● — Wild mushroom and sesame                                   |       |       |
| ● — Cabrales cheese and nuts                                   |       |       |
| <b>Soft shrimp and seaweed beignets</b>                        | 3 pcs | 6 pcs |
|  | 6     | 11    |
| <b>Small oxtail burger</b> with onion and foie gras on brioche |       | 10    |
| ● <b>Artichoke</b> with picada                                 |       | 9     |
| <b>Gambas al ajillo</b> with bread                             |       | 12,5  |

## OUT OF THE BOX

- Smoked green cabbage** with chorizo foam 11
- Coconut wrap** with corn chicken, gamba and herring caviar 13
- **Salmorejo** with Tio Pepe and olive madeleine 9

## TENDER & SOFT

- Secreto Ibérico** with mashed potatoes, ras el hanout and dates 20
- Changing meat** with garniture daily price
- **Empanada** filled with pisto 14
- Swordfish** with oregano, quail eggs and salty potatoes 21
- Codfish** in salmuera from miso with cassava fries and ají from avocado 20
- **Creamy rice** with Esprimijo cheese, zucchini, asparagus and watercress 17

## 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
- **Impregnated Granny Smith** with verbena and cucumber sorbet 6
- Warm brioche** in white chocolate and olive oil 7
- Idiazabal cheesecake** with lychee sorbet 6
- Pineapple tartlet** with Pedro Ximénez and chocolate 7

## SURPRISE MENU

4 courses € 39

# PARALLEL

## WINE

### SPARKLING



#### Agustí Torelló Mata

- Cava Brut Reserva 5,5 29,5  
Catalunya, Spain 2013  
*delicate mousse • green apple • floral*
- Cava Rosat Trepas 32,5  
Catalunya, Spain 2015  
*rich • fresh • berries*
- Cava Brut Nature Gran Reserva 35,5  
Catalunya, Spain 2011  
*butter • toast • ripe fruit*
- Cava Barrica Gran Reserva 46,5  
Catalunya, Spain 2011  
*balsamic • toast • fresh*
- Cava Kripta Gran Reserva 76  
Catalunya, Spain 2008  
*vanilla • minerals • elegant*

### WHITE



- False Bay Vineyards 3,9 19,5  
Chenin Blanc  
Stellenbosch, South Africa 2017  
*creamy • exotic • lime*
- Bodegas Tábula 4,4 22  
Damana Verdejo  
Rueda, Spain 2017  
*dried herbs • hay • fresh*
- Bodegas Azul y Garanza 4,8 24  
Oniric Xarel-Lo  
Penedés, Spain 2017  
*aromatic • mineral • zest*
- Bodegas Pinoso 5 25  
Vergel Sauvignon Blanc Airén  
Alicante, Spain 2017  
*fruit • grass • fresh*

- Domaine Begude 5,4 27  
Terroir 11300 Chardonnay  
Limoux, France 2017  
*pear • subtle • round*

- Weingut Regnery Blanc de Noir 29  
Spätburgunder trocken  
Mosel, Germany 2016  
*herbs • kiwi • nutty*

- Waterkloof 30  
Circumstance Sauvignon Blanc  
Stellenbosch, South Africa 2016  
*playful • floral • refined*

- Domaine Matignon 32  
Celui Qui Fût Anjou Blanc  
Loire, France 2015  
*full • rich • macadamia*

- Esk Valley Vineyards Chardonnay 33  
Hawke's Bay, New Zealand 2016  
*firm • melon • herbs*

- Bodegas Menade Noso Verdejo 35  
Rueda, Spain 2016  
*natural • elegant • volume*

- Weingut Brüder dr. Becker 36  
Dienheim Riesling trocken  
Rheinhessen, Germany 2015  
*honey • harmonious • complex*

- Domaine de l'Ecu 38  
Granite Muscadet Serve et Maine  
Loire, France 2015  
*granny smith • concentrated • silty*

- Bodegas Terras Gauda 40  
Abadia de San Campio Albariño  
Rias Baixas, Spain 2016  
*white fruit • peach • grapes*

- Domaine Pierre Martin 41  
Sancerre Chavignol  
Loire, France 2016  
*chalk • citrus • basil*

- Movia Rebula 42  
Goriška Brda, Slovenia 2015  
*herbs • rich • gooseberry*

- Meinklang Graupert Pinot Gris 44  
Burgenland, Austria 2016  
*rhubarb • bitters • red fruit*

- Domaine Seguin-Manuel 53  
Rully "Vieilles Vignes"  
Bourgogne, France 2015  
*buttery • complex • white blossom*

### ROSÉ



- Rosada Tempranillo 4,2 21  
Rueda, Spain 2016  
*herbs • raspberry • fresh*

- Bodegas Pinoso Vergel Monastrell 27  
Alicante, Spain 2017  
*fresh • citrus • herbs*

- Domaine la Suffrène Bandol 35  
Provence, France 2016  
*red fruit • bitters • thyme*

### RED



- Bodegas Jesús del Perdón 3,9 19,5  
Biotiful Merlot  
La Mancha, Spain 2016  
*juicy • strawberry • soft*

- Bodegas Concavins 4,2 21  
Alenya Tempranillo  
Catalunya, Spain 2015  
*round • blackberry • vanilla*

- Esporão Monte Velho Tinto 4,6 23  
Alentejo, Portugal 2016  
*earthy • balanced • licorice*

- Spiaggiolo 5,4 27  
Morellino di Scansano  
Toscane, Italy 2016  
*cherry • refreshing • laurel*

- Altos de Torona 28,5  
Altos R Rioja Crianza  
Navarra, Spain 2013  
*balanced • cherries • herbs*

- Cabirol Montsant 29  
Catalunya, Spain 2016  
*spicy • blackcurrant • rosemary*

- Bodegas Tempore 31  
Generación 73 Garnacha  
Bajo Aragón, Spain 2015  
*black fruit • floral • delicate*

- Weingut Nelles 32  
Ruber Spätburgunder trocken  
Ahr, Germany 2015  
*rural • cherries • herbs*

- Domaine Jaulin Plaisantin 32  
Chinon les Hauts & les Bas  
Loire, France 2014  
*mineral • vegetal • blackberry*

- Longview Vineyards Yakka Shiraz 34  
Adelaide Hills, Australia 2015  
*compote • mint • earthy*

- Domaine P.U.R Régnier sur Granite 35  
Beaujolais, France 2015  
*rural • pure • sweet cherry*

- Emilio Fidora Valpolicella Ripasso 39  
Veneto, Italy 2014  
*intense • prunes • black pepper*

- Bodegas Ondalán 43  
100 Abades Graciano  
Rioja, Spain 2012  
*pure chocolate • cloves • complex*

- Cotar Cabernet Sauvignon 46  
Karst, Slovenia 2007  
*elegant • blackcurrant • pure*

- Movia Merlot 49  
Goriška Brda, Slovenia 2010  
*red fruit • juicy • tanines*

- Domaine Seguin-Manuel 52  
Savigny-les-Beaune "Vieilles Vignes"  
Bourgogne, France 2015  
*ripe fruit • herbs • minerals*

- Bodegas Remelluri Rioja Reserva 59  
Rioja, Spain 2011  
*blackberry • elegant • spices*

- Bodegas Tábula 67  
Tábula Ribera del Duero  
Castilla y León, Spain 2014  
*ripe • berries • spicy*

### SWEET



- Telmo Rodriguez 5,5 27,5  
MR Mountain Wine Moscatel  
Málaga, Spain 2013  
*orange • honey • floral*

- Bodega El Maestro Sierra 6,5  
Pedro Ximénez  
Jerez, Spain  
*raisins • chocolate • coffee*

- Bodega El Maestro Sierra 6,5  
Oloroso Amoroso Medium  
Jerez, Spain  
*nutty • herbs • light sweetness*



English



Vin Nature



Organic

# PARALLEL

LUNCH 12:00 - 14:30

## FRESH

- **Spring soup** with peas, string beans and green beans 7,5
- **Spring salad** with seasonal vegetables 8
- Codfish** in sherry dressing with orange, crunchy corn and figs 10
- Seabass ceviche**, sweet potato ganache and crunchy quinoa 11

## SANDWICH

- Serrano ham**, grated tomato and little gem 9
- Grilled swordfish**, sofrito and seaweed 8,5
- **Pisto**, artichoke hearts and black olive 8,5
- Small oxtail burger** with onion and foie gras on brioche with patatas bravas 14,5

## EXTRA

- Cake** of the week 8
- Changing **lunch cocktail** daily price



English

● Vegetarian

● Vegan



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