

¡Bienvenido!

In Parallel we use Spanish delicacies combined with locally sourced artisan products. Chef Alvaro Santiago and his team prepare dishes that will remind you of Spain but at the same time show you a fresh take on its gastronomía.

Our wine list consists of only Spanish wines representing different regions and producers with their own characteristics.

Feel free to ask us for a recommendation from our bodega.

¡A disfrutar!

APERITIVO

Entre Vinyes, Funambul Brut Nature Reserva Cava, Penedes	8.4	42
Partida Creus, MUZ Vermouth, Penedes	7	
Orujo Sour <i>the Spanish pisco, with a bit more punch!</i>	14	
Negroni <i>un clásico!</i>	13	

¡A BEBER!

VINO *por copa*

Cava

Entre Vinyes, Funambul BN Reserva, Penedès *apricot, mineral, brioche* 8.4 42

Blanco

Bodegas Menade, Menade Verdejo, Rueda *citrus, fresh, herbs* 7.2 36

Mas Gusó, Petite Magnòlia, Garnacha BI, Terra Alta *mineral, apricot, pear* 7.6 38

Fedellos do Couto, Conasbrancas, Valdeorras *peach, lemon, salty* 9.6 48

Tinto

Javi Revert, Grillat Crianza, Utiel-Requena *black fruit, oak, meaty* 7 35

Mas Gusó, Petit Plataner, Garnacha, Terra Alta *red fruit, fresh, spice* 7.6 38

Bhilar, Lágrimas de Graciano, Rioja *red fruit, juicy, mineral* 9 45

We always have more red and white wines open by the glass, just ask us

CERVEZAS *draft*

CERVEZAS *bottle/can*

Estaminet lager 4

Weihenstephaner 5.4

Uiltje Blond 5.5

Uiltje Bird of Prey IPA 6.5

Beer of the season 5.6

Moritz Lager 4.8

La Trappe Tripel 6.2

Superbowl IPA 0.2% 6.5

Moritz 0.0% 4.8

COCKTAILS

MIXERS

Sangria *glass or jug* 10 / 37

rood/wit red/white

Espresso Martini 13

Smooth, with a Ketel One kick

Negroni 13

a classic with Tanqueray 10

Lluca 13

Milky (oat), algarrobo and brandy

Hierbas old Fashioned 14

Aguardiente, digestivo!

Orujo Sour 14

Like pisco sour, but Spanish

Brandy & PX Old Fashioned 13

Sherry & brandy based, Andalucia!

Paloma 13

mezcal, grapefruit, lime

Tequila Piña 14

Don Julio blanco, pineapple

Dutch Mule 10

Ketel One vodka, ginger beer

Piston 11

pisco with tonic

Gin Mare 13

Mediterranean gin with tonic

Tanqueray Sevilla 11

Citrus gin with tonic

NON ALC

SODAS

Kombucha 5

Seedlip garden sour 12

Seedlip Spice Mule 10

Tanqueray Gin Tonic 0.0 9

Panoma 10

Tonic/Ginger Ale/Beer 4.5

Peach & Jasmin 4.5

Lemon 4.5

Grapefruit / Pineapple 4.5

Bru water 0.25 / 0.75 3.5 / 6.2

¡A COMER!

PICA PICA

Anchoa <i>brioche, pancetta, bruine boter, peer</i> <i>brioche, pancetta, beurre noisette, pear</i>	7 per stuk	Ensaladilla <i>Spaanse aardappel huzaren</i> <i>Spanish potato salad</i>	vegetarian 9
Nameko <i>paddenstoel, radicchio, cashewnoot</i> <i>mushroom, radicchio, cashew nut</i>	vegan 9.5	Cecina <i>rund, geitenkaas crème, chocolade</i> <i>beef, goat cheese cream, chocolate</i>	11
+ Jamon Duroc	13		
Jamón ibérico de bellota <i>35 maanden gerijpte ham. 70 gram</i> <i>35 months aged ham. 70 gram</i>	27	Patatas Bravas <i>De la casa!</i>	vegetarian 9.5
Croquetas <i>4 stuks - 4 pieces</i>	opt. vegetarian 8	Flower Sprouts <i>con mojo!</i>	vegan 8
Pan <i>bolletje brood - bread roll</i>	2.5		

FRIO

La Malagueña <i>kabeljauw, sherrydressing, sinaasappel</i> <i>mais, gedroogde vijg, olijf</i> <i>codfish, sherry dressing, orange, corn</i> <i>dried fig, olive</i>	14	Ceviche amarillo <i>dagvangst, ají amarillo, mais</i> <i>catch of the day, ají amarillo, corn</i>	15
Chirivía <i>pastinaak salmorejo, gepaneerde schorseneer</i> <i>parsnip salmorejo, coated salsify</i>	vegan 12	Gambas <i>al ajillo, ajoblanco, camarones, sesam</i>	15

CALIENTE

Calabaza <i>pompoen, vegan "sobrasada",</i> <i>salsa pipian, krokante rijst</i> <i>pumpkin, vegan "sobrasada",</i> <i>salsa pipian, crunchy rice</i>	vegan 16	Carrillera & "Boloñesa" <i>iberico wang, sobrasada, shiitake,</i> <i>kokos bechamel, zoete aardappel</i> <i>iberico cheek, sweet potato, shitake,</i> <i>sobrasada, coconut bechamel</i>	28
Pulpo kimchi <i>octopus, kimchi, bloemkoolcrème, pompoen</i> <i>octopus, kimchi, cauliflower cream, pumpkin</i>	26	El Toro <i>ossenstaart burger, kaas, brioche</i> <i>oxtail burger, cheese, brioche</i>	16
Paella <i>paella van de dag / paella of the day</i>	small or large price of the day	Calamar <i>pijlinktvis, spitskool, chorizo en piparra</i> <i>squid, cabbage, chorizo and piparra</i>	22

POSTRE Y QUESO

Flan	9	Eclair	10
<i>chocolade ganache, hazelnoten</i> <i>chocolate ganache, hazelnuts</i>		<i>gerookte ananas, vinagre Jerez,</i> <i>hazelnootcrème</i> <i>smokey pineapple, Jerez vinegar,</i> <i>hazelnut cream</i>	
Mató y Pera	11	Manzana³	opt. vegan 10
<i>peer flap met mousse van verse mató kaas</i> <i>pear pastry with fresh mató cheese mousse</i>		<i>appel texturen, appel ijs, caramel</i> <i>apple textures, apple ice cream, caramel</i>	
Queso	15		
<i>kaasplateau / cheese platter</i>			

VINO DULCE

Telmo Rodriguez, MR Mountain wine, 2021	8
Gutiérrez de la Vega, Recóndita Armonia, Monastrell, 2018	9
Bodegas Attis, Sitta Pereiras Dulce, Albariño, 2022	13
El Maestro Sierra, Pedro Ximenez, Jeréz	8
El Maestro Sierra, Amoroso Medium, Jeréz	8

DIGESTIVOS

After dinner cocktails

Hierbas Old Fashioned	14
Brandy & PX Old Fashioned	13
Lluca - <i>milky (oat) with algarrobo and brandy</i>	13
Zacapa 23 Old Fashioned	17
Espresso Martini	13

Chupitos!

Pacharan	4
Licor de Limón	4
Hierbas de las Dunas	8
Pazo Señorans, Orujo	7.5
Pazo Señorans, Aguardiente de Hierbas	7.5

Cafés

Carajillo <i>espresso & brandy, a la Española</i>	6
Espresso / Americano	3.2
Cortado	3.4
Cappuccino	3.8
Café con leche	4.2
Tea/infusion	3.2