RESTAURANTE

LOS COSMOS

FRESCO Y SABROSO

PAN & PINTXOS

PAN AL AJILLO 6.5
toasted garlic bread – aioli

PAN CON TOMATE 6.5
toasted tomato bread – tomato salsa

PINTXOS VEGETARIANO 4.5
toasted bread – grilled vegetables – lara & sara

PINTXOS ANCHOA 4.5
toasted bread – tomato salsa – anchovies

PINTXOS ATUN 4.5
toasted bread – tuna – basque pepper

PINTXOS SOBRASADA 4.5
toasted bread – sobrasada – aioli

PINTXOS FILETE 4.5
toasted bread – steak – red chimichurri

APERITIVOS

TORTILLA DE PATATA 4
potato – caramelized onion – chipotle

GILDAS 6
anchovies – olives – basque pepper

ACTEITUNAS ESPINALER 6
green stuffed olives – anchovies

MATRIMONIO 7.5
anchovy duo

PIMIENTOS DEL PIQUILLO 8
red pepper – tuna – manchego – brioche

OSTRA CRUDA 4 | 17.5
oyster – per piece | per 5

OSTRA ESPINALER 4.5 | 20
oyster – spicy sauce – per piece | per 5

CHARCUTERIA

served per 20 gram
with picos

CHORIZO PAMPLONA 2.5
Spicy paprika sausage – Navarra

JAMON SERRANO 3
Classic cured ham – aged 18 months

LOMO EMBUCHADO DUROC 3
Dry-cured pork loin – mild spices

SALCHICHON DE BELLOTA 3.5
Pepper sausage – Iberian acorn-fed pork

JAMON IBERICO BELLOTA 5.5
Pata negra – Iberian acorn-fed pork – aged 30 months

QUESOS

Served per 2 pieces with fig jam and date bread

MAHON SEMICURADO 2.5
Semi-hard and slightly salty – Menorca

LARA & SARA 2.5
blue cheese - galicië

MANCHEGO DOP DON JULIAN 3.5
classic - la mancha

LAS DELICIAS DE CABRA 4
soft and creamy - zamora

TRUFA NEGRA 4.5
hard - truffle - la mancha

NOCHE DE PAELLA

Every Sunday from 3 PM.
Enjoy our homemade paella.
€15 per person.

VERDURAS

PATATAS BRAVAS 8
potatoes – romesco – aioli – brava sauce

CROQUETAS VEGETARIANAS 8.5
veggie croquettes – aioli – 4 pieces

PIMIENTOS DE PADRON 8.5
padrón peppers – olive oil – sea salt – cashew

CHAMPIÑONES AL AJILLO 11
mushrooms – poached egg – brioche

ALCACHOFA 13
artichoke – limabean cream – chili oil

BERENJENA 14
aubergine – romesco – manchego

DEL MAR

CALAMARES 9.5
squidrings – black aioli

GAMBA'S PIL PIL 11
fried prawns – garlic oil – brioche

MEJILLONES PICANTES 12
mussels – spicy sauce – brioche

CEVICHE DE GAMBA'S 13
sweet potato cream – baby corn

FILETE DE DORADA 15.5
noilly prat sauce – saffron – seaweed – fennel

GAMBA'S 3.5 | 16
whole prawns from the plancha – per piece | per 5

CARNE

CROQUETAS DE JAMON IBERICO 9
pata negra croquettes – aioli – 4 pieces

DEDOS DE POLLO 9.5
chicken fingers – bbq sauce

CHORIZO IBERICO 11
iberico chorizo – chipotle – baby corn

ALBONDIGAS PICANTES 11.5
meatballs – spicy sauce – brioche

JOSPER GRILL

ENSALADA VEGETARIANA 11
grilled vegetables – lara & sara blue cheese

POLLITO 11
half spring chicken – carrot cream – chorizo crumble

PANCETTA DE CERDO IBERICO 12
pork belly – onion preparations

PULPO 13.5
octopus – potato – carrot cream

SARDINAS 13.5
sardines from the grill – grilled tomato – olive oil

ENTRECOTE 18
entrecôte – red chimichurri

GALLINA DE GUINEA 18
guinea fowl – jerusalem artichoke – black garlic jus

POSTRES

TRUFAS DE CHOCOLATE 3 p.s.
chocolate truffles – olive oil – sea salt – licor 43

CHURROS 7.5
fried dough sticks – hot chocolate – tia maria – kahlua

PASTEL DE NATA 7.5
crispy puff pastry – vanilla custard

CREMA CATALANA 9
creamy catalan dessert – crunchy caramel

PIÑA ASADA 9
roasted pineapple – rum – coconut ice cream – hazelnut

SCAN FOR ENGLISH MENU:

CASA ROJO!

Many of our wines come from Casa Rojo – a winery that, just like us, follows its own path. Once started as a traveling wine project, now based in Murcia, where José Luis Gómez and Laura Muñoz create wines full of character. From Monastrell to Tempranillo, every bottle tells its own story with a unique label. Want to know more? Feel free to ask our staff!

RESTAURANTE

LOS COSMOS

FRESCO Y SABROSO

VINOS

TINTO

LOS PATOS TINTO RIOJA 6 | 32.5
syrah, bobal
cherry – plum – spicy

CRIN ROJA TIERRA DE CASTILLA 7 | 36.5
tempranillo
red fruit – laurel – round

CASA ROJO ENEMIGO MIO 8 | 42
garnacha
ripe fruit – laurel – juicy

CASA ROJO VINAS BASTARDAS 40
garnacha, syrah, monstrell
dark fruit – licorice – spicy

CASA ROJO CLON 98 42
tempranillo
black fruit – vanilla – toast

CASA ROJO MACHOMAN 47
monastrell
dark fruit – spicy – elegant

CASA ROJO TINTAFINA 47
tempranillo
plum – wood – vanilla

CASA ROJO ALEXANDER VS THE HAM FACTORY 67
tempranillo
cassis – cacao – complex

BLANCO

CRUZ DEL CASTILLO EL ARITZA 6 | 32.5
chardonnay
elegant – citrus – fresh

LUNA VERDE 7 | 36.5
verdejo
tropical fruit – lime – anise

CASA ROJO THE ORANGE REPUBLIC 8 | 42
godello
peach – blossom – mineral

CASA ROJO LA GABACHA 42
sauvignon blanc
gooseberry – passion fruit – fresh

CASA ROJO EL GORDO DEL CIRCO 45
verdejo
peach – fennel – ripe

CASA ROJO LA MALPAGADA 55
albillo mayor
honey – pear – toast

ROSADO

SIERRA SALINAS BOBAL ROSADO 6 | 32.5
bobal
strawberry – raspberry – fresh

CASA ROJO MINAMI HARU 8 | 42
garnacha & tempranillo
red fruit – rose petals – elegant

CAVA

VINA XALBADOR CAVA BRUT 6 | 32.5
macabeo, xarel-lo, parellada
apple – citrus – fine mousse

MVSA CAVA BRUT RESERVA 8 | 42
macabeo, xarel-lo, parellada
brioche – peach – long finish

NOCHE DE PAELLA

Every Sunday from 3 PM.
Enjoy our homemade paella.
€15 per person.

SCAN FOR ENGLISH MENU:

FIESTA!

Planning a party or just something to celebrate with a big group? We offer several options for your FIESTA!
Check our website for all possibilities.

RADIO LOS COSMOS

Nice playlist? ¡Gracias! Listen to the best Los Cosmos tunes at home too.
Scan the QR code for Radio Los Cosmos!

LOS COSMOS radio

SCAN FOR ENGLISH MENU:

COCKTAILS!

Every Friday is Cocktail Night at Los Cosmos!
From 9:30 PM to 11 PM, enjoy all our cocktails for just €8.00 each.
Now that's how you kick off your weekend!

ELKE VRIJDAG VAN 21:30 TOT 23 COCKTAILS 8 EURO

EVERY FRIDAY COCKTAILS €8 FROM 9:30 PM TO 11 PM