

BAR DE TAPAS

**LOS
COS
MOS**

TAPAS - SANGRIA - COCKTAILS

LOS COSMOS

GAAT LOS!

Enjoy 2.5 hours of unlimited delicious, authentic tapas.
From well-known classics to surprising favorites, let
us take you on a flavorful journey through Spain. Buen
provecho!

Uneaten dishes may be charged.

**SCAN FOR ENGLISH MENU
AND ALLERGY MENU**



UNLIMITED AUTHENTIC SPANISH TAPAS

Dinner Sunday to Thursday €29.50

Dinner Friday & Saturday €34.50

Students €28.50

Children aged 4 to 12 €14.50

**CHILDREN AGED 4 TO 12 CAN CHOOSE FROM OUR CHILDREN'S MENU
OR ENJOY UNLIMITED TAPAS FOR 14.50.**

LUNCH & DRINKS Tuesday to Friday until 4:00 PM
UNLIMITED DINNER Tuesday to Sunday from 4:00 PM
GROUPS Unlimited tapas available for groups of up to 30 people

Prefer drinks? Our drinks menu is also available in the evening.

COCKTAILS!

Cheers together? Every Friday from 9:30 PM to 11:00 PM, enjoy all our cocktails for just €8 each.



APERITIVOS



PAN AL AJILLO & TOMATE

Bread – aioli – tomato salsa

ACEITUNAS

Olives

PLATO DE PINTXOS

Grilled bread – assorted seasonal toppings

PLATO DE CHARCUTERIA

Serrano ham – chorizo – salchichón – 90 g

5.5

JAMON IBERICO BELLOTA

Pata Negra – 60 g

8.5

MANCHEGO DOP DON JULIAN

Classic sheep's cheese – La Mancha

PLATO DE QUESO

Mahón semi-cured – smoked blue cheese – black truffle

OSTRA CRUDA

Raw oyster – per piece – per 4

2.5 | 8

OSTRA CON PASION

Oyster – passion fruit vinaigrette – per piece – per 4

3 | 10

MATRIMONIO

Anchovy pairing

4



DEL MAR



CALAMARES

Squid rings – black aioli

PIMIENTOS DEL PIQUILLO

Stuffed peppers – tuna – Manchego – brioche

GAMBA'S PIL PIL

Pan-fried king prawns – garlic oil – brioche

SARDINAS

Sardines – grilled tomato – olive oil



VERDURAS



PATATAS FRITAS

Fries from DAPP (our neighbours) – mayonnaise

PATATAS BRAVAS

Crispy fried potatoes – aioli – salsa brava

CROQUETAS VEGETARIANAS

Vegetarian croquettes – aioli – 4 pieces

PIMIENTOS DE PADRON

Padrón peppers – olive oil – sea salt – cashews

ENSALADA DE VERANO

Tomatoes – cucumber – onion – olives – white cheese

CHAMPIÑONES AL AJILLO

Mushrooms – poached egg – chili – brioche

ALCACHOFA

Artichoke – giant bean purée – chili

BERENJENA

Eggplant – romesco – Manchego

COSTILLAS DE MAIZ

Corn ribs – lime mayonnaise



CARNE



CROQUETAS DE JAMON IBERICO

Pata Negra croquettes – aioli – 4 pieces

DEDOS DE POLLO

Chicken fingers – barbecue sauce

CHORIZO IBERICO

Ibérico chorizo – chipotle – baby corn

ALBONDIGAS

Meatballs – tomato sauce – brioche

CHICHARRONES

Crispy pork belly – avocado

MUSLOS DE POLLO

Chicken drumsticks – corn purée – mojo verde



SPECIALS



GAMBA'S

Whole grilled gamba's - per piece | per 4

3 | 10

PULPO

Octopus - potato - carrot purée

6

FILETE DE DORADA

Noilly Prat sauce - saffron - samphire - fennel

6

CEVICHE ATUN ALBACORE

Albacore tuna - blood orange - avocado

6

SECRETO IBERICO

Spain's best-kept secret

6

ENTRECÔTE

Entrecôte - black garlic jus

8

FILETE DE LOMO

Beef tenderloin - cowboy butter

10



POSTRES



TRUFAS DE CHOCOLATE

Chocolate truffles - olive oil - sea salt - Licor 43

3 p.s.

CHURROS

Fried pastry sticks - chocolate a la taza - Kahlúa

7.5

PASTEL DE NATA

Crispy puff pastry - vanilla custard

7.5

HELADO DE TURRON

Nougat ice cream - pistachio - meringue

9

SCAN FOR ENGLISH MENU
AND ALLERGY MENU:



AFTER DINNER DRINKS

CAFE Y TE

KOFFIE	3.4
CAPPUCCINO	3.9
THEE	3.25
different flavours	
FRESH TEA	3.4
ginger or mint	
CAFE CON LECHE	3.9
LATTE MACCHIATO	4.5
ESPRESSO	3.25
CORTADO	3.6
DOPPIO	4.5
FLAT WHITE	4.75

CAFE ESPECIAL

CARAJILLO	8.75
Coffee - brandy - cinnamon sugar - whipped cream	
SPANISH COFFEE	8.75
licor 43	
ITALIAN COFFEE	8.75
amaretto	
FRENCH COFFEE	8.75
grand marnier	
IRISH COFFEE	8.75
jameson whiskey	
ESPRESSO MARTINI	11.5
vodka - kahlua - espresso	

SHERRY

SHERRY MOSCATEL	8.75
good with plato de quesos	
SHERRY PX	8.75
good with our chocolate truffles	

LICORES

HIERBAS	4.5
LIQOR 43	4.5
AMARETTO	4.5
FRANGELICO	4.5
TIA MARIA	4.5
BRANDY	4.5

Y MUCHO MAS

BAR DE TAPAS

LOS COS MOS

TAPAS - SANGRIA - COCKTAILS



Veel van onze wijnen komen van Casa Rojo. Een wijnhuis dat net als wij zijn eigen pad kiest. José Luis Gómez en Laura Muñoz maken wijnen vol met lef. Van Monastrell tot Tempranillo. Elke fles heeft zijn eigen verhaal en unieke etiket. Meer weten? Vraag het gerust even aan de bediening!

VINOS

TINTO

LOS PATOS TINTO RIOJA	6 32.5
<i>syrah, bobal</i>	
Cherry - plum - spicy	
CRIN ROJA TIERRA DE CASTILLA	7 36.5
<i>tempranillo</i>	
Red fruit - bay leaf - smooth	
CASA ROJO ENEMIGO MIO	8 42
<i>garnacha</i>	
Ripe fruit - bay leaf - juicy	
CASA ROJO VINAS BASTARDAS	40
<i>garnacha, syrah, monastrell</i>	
Dark fruit - licorice - spicy	
CASA ROJO CLON 98	42
<i>tempranillo</i>	
Black fruit - vanilla - toasted oak	
CASA ROJO MACHOMAN	47
<i>monastrell</i>	
Dark fruit - spicy - elegant	
CASA ROJO TINTAFINA	47
<i>tempranillo</i>	
Plum - oak - vanilla	
CASA ROJO ALEXANDER	67
VS THE HAM FACTORY	
<i>tempranillo</i>	
Blackcurrant - cocoa - complex	

BLANCO

CRUZ DEL CASTILLO EL ARITZA	6 32.5
<i>chardonnay</i>	
Elegant - citrus - fresh	
LUNA VERDE	7 36.5
<i>verdejo</i>	
Tropical fruit - lime - anise	
CASA ROJO LA GABACHA	8 42
<i>sauvignon blanc</i>	
Gooseberry - passion fruit - fresh	
CASA ROJO THE ORANGE REPUBLIC	42
<i>godello</i>	
Peach - blossom - mineral	
CASA ROJO EL GORDO DEL CIRCO	45
<i>verdejo</i>	
Peach - fennel - ripe	
CASA ROJO LA MALPAGADA	55
<i>albillo mayor</i>	
Honey - pear - toasted oak	

ROSADO

SIERRA SALINAS BOBAL ROSADO	6 32.5
<i>bobal</i>	
Strawberry - raspberry - fresh	
CASA ROJO MINAMI HARU	8 42
<i>garnacha & tempranillo</i>	
Red fruit - rose petals - elegant	

CAVA

VINA XALBADOR CAVA BRUT	7 32.5
<i>macabeo, xarel-lo, parellada</i>	
Apple - citrus - crisp mousse	
MVSA CAVA ROSE BRUT RESERVA	8 42
<i>trepat, garnacha</i>	
Strawberry - red fruit - juicy	

COCKTAILS

CLASICOS

MAHON MENORCA G&T	11
mahon gin - clementine tonic - lemon - rosemary	
PALOMA MAKE IT SMOKEY?	13
élala tequila - grapefruit soda - lime - tajin	
GIN BASIL SMASH	11
mahon gin - lemon - basil - sugar	
PORNSTAR MARTINI	13
vodka - passion fruit - vanilla - egg white - cava	
ESPRESSO MARTINI	11.5
vodka - kahlua - espresso	

SPECIALS

FRESCO Y SABROSO	13.5
bacardi spiced - fernet branca - passion fruit - lime - ginger beer	
COSMOS SPRITZ	12
apricot brandy - lime - cava - sodawater - apricot	
EL BESO ROSA	13
jerez whiskey - creme de cacao - raspberry - lime	
LA IMPULSIVA	12.5
amaretto - gin - campari - lemon - passion fruit - orange bitters	
MANGORITA PICANTE	13
élala tequila - ancho reyes - lime - spicy mango	

× SANGRIA ×

SANGRIA TINTO	7 30
red wine - spanish brandy - pineapple - grapefruit - lime	
SANGRIA BLANCO	7.5 32
white wine - triple sec - mint - pineapple	
SANGRIA ROSETTA	7.5 32
rosé - elderflower liqueur - mint - grapefruit - lemon	
TINTO DE VERANO	7 30
red wine - fanta lemon - orange - lemon	
AGUA DE VALENCIA	8.5 34
fresh orange juice - cava - gin - vodka - mint	

CERVEZA DE BARRIL

ESTRELLA GALICIA 0.2SL 0.5L	4.25 8
HEINEKEN 0.18L 0.2SL 0.5L	3.5 3.9 7.5
AFFLIGEM BLOND	6.25
MANNENLIEFDE SAISON	6.25
THAITHAI TRIPEL	6.5

DE BOTELLA

MAHOU SESSION IPA	6
ESTRELLA 1906 AMBER	6.50
PAIS TROPICAL - SESSION IPA	6.5
CORONA EXTRA	5.5
DAMM LEMON RADLER	6.25
HEINEKEN 0.0	3.9
ESTRELLA 0.0	3.9
MAHOU TOSTADA 0.0	5.5

HOME MADE

LEMONADES

COSTA FRAMBUESO	5.5
raspberry - grapefruit	
FLOR DE SAUCO	5.5
elderflower - mint - lime	
LIMONA LIMONADE	5.5
lemon - mint	
JENGIBRE REFRESCO	5.5
ginger - lemongrass - mint	

SIN ALCOHOL

MOCKTAILS

SANGRIA DE CAVA	6.5 30
sparkling wine 0.0 - elderflower - orange - mint	
MANGO PASSION MOJITO	8
mango - lime - mint - soda	
RASPBERRY MOJITO	8
raspberry - lime - mint - soda	
UNA PALOMA ROSA MAKE IT SMOKEY?	10
almave agave 0.0 - grapefruit soda - lime	
ALMENDRA ACIDA	11.5
adriatico amaretto 0.0 - lemon - almond - foamer	



COCKTAILS!

Samen proosten? Elke vrijdag drink je van 21:30 tot 23:00 al onze cocktails voor maar €8 per stuk.



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GAAAT LOS!



