

Hola Carino!

We accept orders for a la carte dishes:
Monday, Tuesday, Wednesday, Thursday,
Sunday until 22:15
Friday, Saturday until 23:00

TAPAS:

- NEW** ALBONDIGAS DE CORDERO EN SALSAS DE VERDURAS 250G (2,8) 36-
lamb meatballs in vegetable sauce
- TORTILLA DE JAMON SERRANO 150G (5) 19-
potato tortilla with serrano ham
- NEW** TORTILLA CLASICA 150G 18-
classic potato tortilla with onion (1,5)
- NEW** PALOMITAS DE POLLO 180G (2,5) 23-
chicken meatballs in crispy panko
- NEW** ACEITUNAS MARINADAS / PIMIENTOS MIXTOS 120G (1,3,4) 19-
pickled olives/ mix with peppers
- PLATO DE QUESOS EMBUTIDOS 280G 69-
cheese or meat plate with olives and bread
(for 2 people) (1,2,3,7)
- NEW** CRIADILLAS DE TORO FRITO 160G 19-
fried bull kernels (2,3)
- NEW** PATATAS BRAVAS 200G (1,5) 18-
baked potatoes, aioli, baked pepper sauce
- CALAMARES ALA ROMANA 60G 22-
breaded squids (2,3,9)
- NEW** PIMIENTOS DE PADRON ASADOS 160G 25-
baked padron peppers (1)
- CROQUETAS DE JAMON SERRANO 150G 23-
croquettes with serrano ham (2,3,5)
- CHORIZO A LA SIDRA 140G 29-
chorizo stewed in cider (2)
- GAMBAS 150G 31-
tempura shrimps (2,3,5,9)
- MONTADITOS MIXTA 120G (2,3,5,9) 22-
small sandwiches (3 pcs) - SURPRISE! :)
- MONTADITOS CON SOLOMILLO 120G 54-
grilled beef on toasted bread (3 pcs) (2)
- NEW** NACHOS CON QUESO Y SALSAS 150G 23-
nachos with salsa and cheese (1,3)
- MINI TABLA DE TAPAS 200G 31-
hams, cheeses, potato tortilla, (2,3,5,9)
olives/peppers, sandwiches
- NEW** GAMBAS AL PIL-PIL 100G 42-
shrimps in wine butter sauce
with piri piri pepper (2,3,9)



SOPAS/SOUPS:

- NEW** SOPA DE PESCADO PICANTE CON MARISCOS 200ML 24-
spicy fish soup with seafood (3,8,9)
- NEW** GAZPACHO 200ML 18-
cold tomato soup (1,2,3)

PAELLA:

„Paella is one of the most popular dishes in Spanish cuisine. Paella is a diverse dish, and its only common point for each variety is rice, the rest depends on the cook, region or mood...”

- NEW** PAELLA DE MARISCO 9-
paella with seafood (9)
- FOR 2 PERSONS (700G) 90-
-FOR 4 PERSONS (1400G) 180-
- NEW** PAELLA DE POLLO Y CONEJO 75-
paella with chicken and rabbit
- FOR 2 PERSONS (700G) 75-
-FOR 4 PERSONS (1400G) 150-

QUESADILLAS/TACOS:

- NEW** QUESADILLA DE CHORIZO 160G 29-
with chorizo, bell peppers, onion, jalapeño
and cheese (2,3,5)
- NEW** QUESADILLA VEGETARIANO 160G 25-
with bell peppers, onion, jalapeño and
cheese (1,2,3,5)
- TACOS CON CARNE DE VACA, AGUACATE Y TOMATES 300G 30-
tacos with beef, avocado and tomato (3)
- NEW** TACOS DE YACA 300G 28-
tacos with jackfruit (1)

PLATOS/MAIN COURSES:

- EMBUTIDOS CON CHORIZO, CHAMPIÑONES A LA PARILLA Y CRUJIENTE DE JAMÓN SERRANO 200G 36-
chorizo sausages with grilled mushrooms and serrano ham chips (2,3,5)
- FIDEUÁ DE GAMBAS Y ESPÁRRAGOS 300G 42-
fideua pasta with shrimps and asparagus (2,3,9)
- NEW** PEZ ESPADA CON RISOTTO DE LIMÓN (SERVIDO CON ENSALADAS) 470G 54-
swordfish with lemon risotto and a bouquet of lettuces (3)
- HAMBURGUESA DE LA CARNE VACUNA, CHORIZO Y PATATAS BRAVAS 350G 36-
beef burger with chorizo and patatas bravas (2,3,5,7)
- NEW** ENSALADA DE SANDÍA Y QUESO FETA 300G (1,2,3) 30-
salad with feta cheese and watermelon
- NEW** *100g sous-vide chicken, 100 g tofu or 4 shrimps +15-
- MIX DE GAMBAS, PATATAS FRITAS DE BONIATO Y SALSAS 250G 58-
shrimps mix, sweet potato fries with sauce (2,5,9)
- NEW** BURRITO VEGETARIANO 250G 32-
vegetarian burrito (1,2,3,5)
- BURRITO CON POLLO Y AGUACATE, ENSALADAS MEZCLA 250G 33-
burrito with chicken, avocado and fries (2,3,5)
- NEW** ESTOFADO DE CORDERO Y TERNERA CON CHORIZO, ACEITUNAS Y PATATAS BRAVAS 400G (2) 48-
lamb and beef goulash with chorizo, olives and patatas bravas

POSTRES/DESSERTS:

- CREMA CATALANA 230G 12-
catalan cream (1,2,3,5)
- NEW** TARTA DE QUESO VASCA 150G 17-
Basque cheesecake (2,3,5)

Enjoy your meal!
Chef Mateusz Wala



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Wifi

login: LaFirindaTapas
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reservations

manager@tapaslafirinda.com
tel. +48505784582 (11-19)

DRINKS



BEBIDAS/BEVERAGES:

| | |
|---|--------|
| PEPSI, 7UP, MIRINDA 250ML/1L | 8/25- |
| ZUMOS DE FRUTAS 200ML/1L fruit juices | 9/28- |
| AGUA MINERAL 250ML/1L mineral water | 7/15- |
| LIMONADA 250ML/1L lemonade | 14/25- |
| ZUMO RECIÉN EXPRESADO 250ML freshly squeezed juice: orange/grapefruit/mix | 19- |
| REDBULL 250ML | 15- |

COFFEE/TEA:

| | |
|--|-----|
| ESPRESSO 30ML | 8- |
| ESPRESSO DOPPIO 60ML | 13- |
| CAFÉ SOLO 150ML black coffee | 12- |
| CAFÉ CON LECHE 150ML white coffee | 12- |
| FLAT WHITE 250ML | 15- |
| CAPPUCCINO 150ML | 12- |
| CAFFE LATTE 300ML | 13- |
| CARAJILLO 13,7% 90ML espresso with liqueur 43 | 23- |
| CAFÉ HELADO 300 ML iced coffee with flavored syrup and whipped cream | 20- |
| TÉ 300ML ask the waiter about the available types | 15- |
| TÉ HELADO 300 ML iced tea | 19- |
| CAFÉ BOMBÓN espresso with condensed milk | 12- |

CERVEZA DE BARRIL/DRAFT BEER:

| | |
|---|--------|
| ESTRELLA DAMM 4,6% 330/500ML | 13/16- |
| CLARA CON LIMONE 2,3% 500ML Estrella Damm, 7up, citrus | 14- |

BOTTLED BEER:

| | |
|--|-----|
| ESTRELLA DAMM 4,6% 330ML | 13- |
| ESTRELLA GALICIA 0% 330ML | 13- |
| ALHAMBRA RESERVA 6,4% 330ML | 17- |
| BLUE MOON WHITE 5,4% 330ML (de trigo/wheat) | 17- |
| CORONA 4,5% 330ML | 17- |
| DESPERADOS 6% 400ML | 15- |

SIDRA / CIDER:

| | |
|----------------------|-----|
| CHYLICZKI 6-8% 750ML | 65- |
|----------------------|-----|

COCTELES CLASICOS ESPANOLES:

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|--|--------|
| SANGRÍA ROJA/BLANCA CASERA 12% 150ML/1L homemade red/white sangria | 17/80- |
| REBUJITO 8% 250ML/1L sherry fino 100/400ml, lemonade 150/600ml, citrus | 18/70- |
| TINTO DE VERANO 7% 250ML/1L red dry wine 100/400ml, lemonade 150/600ml | 17/65- |
| CALIMOCHO 7% 250ML/1L red dry wine 100/400ml, pepsi 150/600ml | 17/65- |
| SANGRIA DE CAVA 12,8% pineapple juice 80ml, Cava 80ml, Beefeater Gin 40 ml, Cointreau 20ml | 35- |

COCTÉLES CLÁSICOS:

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|--|-----|
| APEROL SPRITZ 9% Prosecco 120ml, Aperol 80ml, sprinkle water | 30- |
| MOJITO 13,5% Rum Havana 40ml, water, brown sugar, lime, mint | 28- |
| LONG ISLAND ICE TEA 24,5% Ostoya 20ml, Olmeca Tequila 20ml, Rum Havana 20ml, Gin Beefeater 20ml, triple sec 20ml, Pepsi | 48- |
| PALOMA 11% Olmeca Tequila 40ml, grapefruit juice 40ml, water 40 ml, sour, sugar syrup | 30- |
| NEGRONI 20% Gin Beefeater 30ml, Martini Rosso 30ml, Campari 30ml | 31- |
| CLASSIC OR FRUITY MARGARITA 18,5% Olmeca Tequila 40ml, Cointreau 20ml, sour, lime juice / strawberry, passion fruit, mango | 31- |
| HUGO 9,5% Prosecco 180ml, elderflower syrup, mint, lime | 28- |
| JAMESON WHISKEY SOUR 13% Jameson 40ml, lemon juice, sugar syrup, egg white | 28- |
| CANCHANCHARA 12,5% Rum Havana 40 ml, lime, honey syrup | 28- |
| CAIPIRINHA 17% Cachaca 40ml, lime, cane sugar | 23- |
| DAIQUIRI 15% Bumbu rum 40ml, lime, cane sugar | 32- |
| STRAWBERRY GIMLET 13% Beefeater Pink Gin 40ml, XUXU 20ml, lime juice, sugar syrup, plum bitters, egg white | 29- |
| JAGER & REDBULL 4,8% Jagermeister 40ml, RedBull 250ml | 30- |

BEBIDAS NO ALCOHÓLICAS:

| | |
|--------------------------|-----|
| MOJITO FREE 200ML | 18- |
| APEROL SPRITZ FREE 200ML | 19- |
| SANGRIA FREE 150ML | 22- |

VODKA:

| | |
|---|---------|
| OSTOYA 40% 40/500ML | 14/150- |
| BELVEDERE 40% 40/500ML | 22/250- |
| CHOPIN 40% 40/500 ML | 20/230- |
| ŻUBRÓWKA BISON GRASS 37,5% 40ML | 14- |
| ŻOŁĄDKOWA 40ML/500ML Traditional Bitter 36% / Mint 28%/ Fig 28%/ Black Cherry 28% | 12/130- |

| | |
|---|--|
| SOPLICA 36% 40ML/500ML Cherry / Quince / Lemon | |
|---|--|

BRANDY:

| | |
|----------------------------------|-----|
| TORRES BRANDY 15YO 40% 40ML | 27- |
| TORRES BRANDY 10 YO 38% 40ML | 22- |
| CARDENAL MENDOZA BRANDY 40% 40ML | 22- |
| CARLOS I BRANDY 40% 40ML | 22- |
| HENNESSY V.S. COGNAC 40% 40ML | 27- |

TEQUILA:

| | |
|---------------------------------|---------|
| OLMECA SILVER 35% 40ML | 19/270- |
| OLMECA GOLD 38% 40ML | 19/270- |
| OLMECA ALTOS PLATA 38% 40ML | 22- |
| OLMECA ALTOS RESPOSADO 38% 40ML | 22- |
| MEZCAL GUSANO 38% 40ML | 23- |

Our servers are at your service until 11PM.
After 11 PM you can order snacks and drinks
at the bar.

RUM:

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|---|---------|
| HAVANA 3 37,5% 40ML/700 ML | 19/230- |
| HAVANA 7 40% 40ML | 19- |
| HAVANA ESPECIAL 37,5% 40ML | 21- |
| BUMBU RUM 40% 40 ML | 29- |
| BUMBU X.O. RUM 40% 40 ML | 30- |
| PLANTATION 40% 40ML different types to choose from | 30- |
| RON MATUSALEM 40% 40 ML | 28- |
| DICTADOR 12 40% 40ML | 28- |
| KRAKEN 40% 40ML | 25- |
| COMPAÑERO 40%/54% 40 ML | 28- |

GINEBRA / GIN:

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|--|-----|
| BEEFEATER 40% 40ML London Dry Gin, Pink, Blood Orange | 18- |
| BEEFEATER 24 45% 40ML | 20- |
| MONKEY 47 40 ML Sloe Gin 29%, Dry Gin 47% | 28- |
| MALFY GIN 41% 40ML Original, Limones, Rosa, Con Arancia | 20- |
| BOMBAY SAPPHIRE 40% 40ML | 20- |
| TANQUERAY NO 10 43,1% 40ML | 27- |
| HENDRICK'S 44% 40ML | 32- |

LICORES/LIQUORS:

| | |
|--------------------------------|---------|
| HOMEMADE LIQUEUR 45% 40/200ML | 12/55- |
| BECHEROVKA 38% 40 ML | 14- |
| KAHLUA 20% 40 ML | 14- |
| MALIBU 18% 40 ML | 14- |
| BUMBU CREAM LIQUER 15% 40ML | 29- |
| XUXU 15% 40ML | 15- |
| LICOR 43 31% 40ML | 15- |
| ZOCO PACHARAN NAVARRO 25% 40ML | 16- |
| CABALLERO ORANGE 25% 40ML | 16- |
| JÄGERMEISTER 35% 40ML/700ML | 18/270- |
| COINTREAU 40% 40ML | 15- |
| BAILEYS 17% 40ML | 18- |
| PASSOA 15% 40ML | 15- |
| AMARETTO 27% 40ML | 15- |
| SAMBUCA BOTTEGA 40% 40ML | 18- |
| APSINTHION 55% 40ML | 20- |

APERITIVO, VERMUT:

| | |
|--|-----|
| AVERNA 29% 40ML | 16- |
| APEROL 11% 40ML | 17- |
| CAMPARI 21% 40ML | 17- |
| CYNAR 16,5% 40ML | 17- |
| MARTINI 14,4% 100 ML bianco/dry/rosso/fiero | 16- |

BLENDED WHISKY:

| | |
|---------------------------------------|---------|
| JAMESON 40% 40ML/700ML | 20/270- |
| JAMESON CASKMATES 40% 40 ML | 20- |
| JAMESON CASKMATES IPA 40% 40 ML | 20- |
| JAMESON BLACK 40% 40 ML | 23- |
| CHIVAS 12 YO 40% 40ML | 25- |
| CHIVAS 15 YO 40% 40ML | 28- |
| CHIVAS 18 YO 40% 40ML | 32- |
| THE DEACON 40% 40ML | 29- |
| JACK DANIEL'S TENNESSEY 40% 40 ML | 20- |
| JACK DANIEL'S GENTLEMAN JACK 40% 40ML | 26- |
| JACK DANIEL'S SINGLE BARREL 45% 40ML | 30- |
| WOODFORD RESERVE 43,2% 40ML | 30- |
| JOHNNIE WALKER GOLD LABEL 40% 40ML | 28- |
| MONKEY SHOULDER 40% 40ML | 25- |

SINGLE MALT WHISKY:

| | |
|------------------------------|-----|
| GLENLIVET 12 YO 43% 40ML | 26- |
| GLENLIVET 15 YO 40% 40ML | 35- |
| LAPHROAIG 10 YO 40% 40ML | 30- |
| THE SINGLETON 12 YO 40% 40ML | 30- |
| ARBEG TEN 46% 40ML | 33- |

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VINOS ESPUMOSOS/ SPARKLING WINES

BASTETS CAVA BRUT 11,5% 22/120-150/750ML

COUNTRY: Spain
TASTE: dry
VARIETY: Parellada
CHARACTER: notes of lemon, green apple, and pineapple



LAMIA PROSECCO 11% 22/120-150/750ML

COUNTRY: Italy
TASTE: dry
VARIETY: Glera
CHARACTER: notes of pear, apple, citrus, and white flowers



G.H. MUMM GRAND CORDON 12%/ ICE EXTRA 12,5% 365-750ML

COUNTRY: France
TASTE: dry/semi-dry
VARIETY: Pinot Noir, Pinot Meunier, Chardonnay
CHARACTER: notes of peach, apricot, pineapple, vanilla, and caramel / notes of oak, vanilla, pineapple, and mango



VINO ROSADO/ PINK WINE

DE CASTA ROSADO 13% 110-750ML

COUNTRY: Spain
TASTE: dry
VARIETY: Garnacha
CHARACTER: clear aromas of fresh flowers and red tropical fruits



VINO NARANJO/ ORANGE WINE

VINA ESMERALDA ORANGE 11,5% 120-750ML

COUNTRY: Spain
TASTE: dry
VARIETY: Moscato
CHARACTER: notes of orange peel and Mediterranean herbs



VINOS SIN ALCOHOL/ NON-ALCOHOLIC WINES

NATUREO MUSCAT WHITE 0,0% 22/120-150/750ML

COUNTRY: Spain
TASTE: dry
VARIETY: Moscato
CHARACTER: notes of green apple, peach, and citrus (alcohol content up to 0.5%)



SANGRE DE TORO TINTO 0,0% 22/120-150/750ML

COUNTRY: Spain
TASTE: semi-dry
VARIETY: Garnacha, Syrah
CHARACTER: subtle aroma of forest fruits, red plums, and cherries



CARTA DE VINOS

VINOS BLANCOS/ WHITE WINES

MUCHO MAS BLANCO 12,5% 22/100-150/750ML

COUNTRY: Spain
TASTE: dry
VARIETY: Verdejo, Sauvignon Blanc i Chardonnay
CHARACTER: notes of peach, apricot, citrus with nuances of vanilla and tropical fruits



VILLA BELVEDERE PINOT GRIGIO 11% 23/110-750ML

COUNTRY: Italy
TASTE: dry
VARIETY: Pinot Grigio
CHARACTER: notes of flowers, honey, and bananas with a background of ripe pear



HEMISFERIO SAUVIGNON BLANC 12,5% 110-750 ML

COUNTRY: Chile
TASTE: dry
VARIETY: Sauvignon Blanc
CHARACTER: fresh, floral wine with an aroma of exotic fruits



VINA ESMERALDA 11,5% 110-750ML

COUNTRY: Spain
TASTE: semi-dry
VARIETY: Gewurztraminer
CHARACTER: notes of ripe bananas, exotic fruits, rose, and jasmine, with a hint of green apples



SAN VALENTIN BIANCO 11% 110-750 ML

COUNTRY: Spain
TASTE: semi-sweet
VARIETY: Parellada
CHARACTER: notes of ripe banana and quince fruits with floral accents



PULPO SAUVIGNON BLANC 12,5% 140-750 ML

COUNTRY: New Zealand
TASTE: dry
VARIETY: Sauvignon Blanc
CHARACTER: notes of citrus and tropical fruits, intense flavor of passion fruit and gooseberry



PAZO DAS BRUXAS 12,5% 160-750 ML

COUNTRY: Spain
TASTE: dry
VARIETY: Alvarinho
CHARACTER: notes of green apple, lemon, grapefruit, and dried flowers



VINOS TINTOS/ RED WINES

MUCHO MAS TINTO 14% 22/100-150/750ML

COUNTRY: Spain
TASTE: dry
VARIETY: Syrah, Tempranillo
CHARACTER: aromas of ripe black fruits, hints of leather and vanilla, with noticeable mineral notes and a delicate taste of cocoa



SANGRE DE TORO TEMPRANILLO 13,5% 22/100-750ML

COUNTRY: Spain
TASTE: dry
VARIETY: Tempranillo
CHARACTER: notes of strawberry, red currant, and pink pepper with a subtle hint of ginger



SAN VALENTIN GARNACHA 14% 120-750ML

COUNTRY: Spain
TASTE: semi-dry
VARIETY: Garnacha
CHARACTER: intense aroma of blackberry jam and floral notes of violets and roses



ANDICA CARMENERE 13,5% 140-750ML

COUNTRY: Chile
TASTE: dry
VARIETY: Carmenere
CHARACTER: noticeable aromas of red fruits and balsamic-spicy notes



PENFOLDS KOONUNGA HILL SHIRAZ CABERNET 14,5% 145-750ML

COUNTRY: Australia
TASTE: dry
VARIETY: Cabernet Sauvignon, Shiraz
CHARACTER: detectable aromas of cherries, berries, and rhubarb, with a smoky finish and nuances of green olives



CELESTE 13,5% 145-750ML

COUNTRY: Spain
TASTE: dry
VARIETY: Tempranillo
CHARACTER: fruity aromas of strawberries and black fruit jam with a light oak note in the background



PRIMITIVO DI MANDURIA 14,5% 170-750ML

COUNTRY: Italy
TASTE: dry
VARIETY: Primitivo
CHARACTER: complex bouquet of red berry notes, vanilla, and roasted spices



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