

Hola Carino!

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

TAPAS:

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ALBONDIGAS DE CORDERO EN Salsa de Verduras 250G (2,8)

lamb meatballs in vegetable sauce

36-
- 

Tortilla de Jamon Serrano 150G (5)

potato tortilla with serrano ham

21-
- 

Tortilla Clasica 150G

classic potato tortilla with onion (1,5)

20-
- 

Aceitunas Marinadas / Pimientos Mixtos 120G (1,3,4)

pickled olives/ mix with peppers

19-
- Plato de Quesos Embutidos 280G

cheese and/or meat and cheese plate with olives and bread (for 2 people) (1,2,3,7)

75-
- 

Criadillas de Toro Frito 160G

fried bull kernels (2,3)

22-
- 

Patatas Bravas 200G (1,5)

baked potatoes, aioli, baked pepper sauce

18-
- Calamares ala Romana 60G

breaded squids (2,3,9)

25-
- 

Pimientos de Padron Asados 160G

baked padron peppers (1)

25-
- Croquetas de Jamon Serrano 150G

croquettes with serrano ham (2,3,5)

25-
- Chorizo a la Sidra 140G

chorizo stewed in cider (2)

29-
- Gambas 150G

tempura shrimps (2,3,5,9)

31-
- Montaditos Mixta 120G (2,3,5,9)

small sandwiches (3 pcs) – SURPRISE! :)

22-
- Montaditos con Solomillo 120G

grilled beef on toasted bread (3 pcs) (2)

57-
- 

Nachos con Queso y Salsa 150G

nachos with salsa and cheese (1,3)

23-
- Mini Tabla de Tapas 200G

hams, cheeses, potato tortilla, (2,3,5,9)
olives/peppers, sandwiches

31-
- 

Gambas al Pil-Pil 100G

shripms in wine butter sauce
with piri piri pepper (2,3,9)

42-



SOPAS/SOUPS:

- 

Sopa de Pescado Picante con Mariscos 200ML

spicy fish soup with seafood (3,8,9)

24-

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...”

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Paella de Marisco

paella with seafood (9)

-FOR 2 PERSONS (700G)

-FOR 4 PERSONS (1400G)

90-180-
- 

Paella de Pollo y Conejo

paella with chicken and rabbit

-FOR 2 PERSONS (700G)

-FOR 4 PERSONS (1400G)

75-150-

QUESADILLAS/TACOS:

- 

Quesadilla de Chorizo 160G

with chorizo, bell peppers, onion, jalapeño and cheese (2,3,5)

29-
- 

Quesadilla Vegetariano 160G

with bell peppers, onion, jalapeño and cheese (1,2,3,5)

25-
- Tacos con Carne de Vaca, Aguacate y Tomates 300G

tacos with beef, avocado and tomato (3)

33-



PLATOS/MAIN COURSES:

- 

Embutidos con Chorizo, Champiñones a la Parilla y Crujiente de Jamón Serrano 200G

chorizo sausages with grilled mushrooms and serrano ham chips (2,3,5)

38-
- Fideuá de Gambas y Espárragos 300G

fideua pasta with shrimps and asparagus (2,3,9)

42-
- 

Pez Espada con Risotto de Limón (Servido con Ensaladas) 470G

swordfish with lemon risotto and a bouquet of lettuces (3)

54-
- Hamburguesa de la Carne Vacuna, Chorizo y Patatas Bravas 350G

beef burger with chorizo and patatas bravas (2,3,5,7)

42-
- Mix de Gambas, Patatas Fritas de Boniato y Salsas 250G

shrimps mix, sweet potato fries with sauce (2,5,9)

58-
- 

Burrito Vegetariano 250G

vegetarian burrito (1,2,3,5)

35-
- Burrito con Pollo y Aguacate, Ensaladas Mezcla 250G

burrito with chicken, avocado and fries (2,3,5)

37-
- 

Estofado de Cordero y Ternera con Chorizo, Aceitunas y Patatas Bravas 400G (2)

lamb and beef goulash with chorizo, olives and patatas bravas

48-

POSTRES/DESSERTS:

- Crema Catalana 230G

catalan cream (1,2,3,5)

15-
- 

Tarta de Queso Vasca 150G

Basque cheesecake (2,3,5)

21-
- Churros 250G

churros with belgian chocolate (1,2,3,5)

15-

Enjoy your meal!

Chef Mateusz Wala

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

DRINKS



BEBIDAS/BEVERAGES:

PEPSI, 7UP, MIRINDA 250ML/1L	11/30-
ZUMOS DE FRUTAS 200ML/1L	12/35-
fruit juices	
AGUA MINERAL 250ML/1L	8/18-
mineral water	
LIMONADA 250ML/1L	15/28-
lemonade	
ZUMO RECIÉN EXPRIMIDO 250ML	19-
freshly squeezed juice:	
orange/grapefruit/mix	
REDBULL 250ML	17-

COFFEE/TEA:

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

CERVEZA DE BARRIL/DRAFT BEER:

ESTRELLA DAMM 4,6% 330/500ML	14/17-
CLARA CON LIMONE 2,3% 500ML	15-
Estrella Damm, 7up, citrus	

BOTTLED BEER:

ESTRELLA DAMM 4,6% 330ML	14-
ESTRELLA GALICIA 0% 330ML	15-
ALHAMBRA RESERVA 6,4% 330ML	18-
BLUE MOON WHITE 5,4% 330ML	18-
(de trigo/wheat)	
CORONA 4,5% 330ML	18-
DESPERADOS 6% 400ML	17-

SIDRA / CIDER:

CHYLICZKI 6-8% 750ML	75-
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COCTELES CLASICOS ESPANOLES:

SANGRÍA ROJA/BLANCA CASERA 12% 150ML/1L	20/85-
homemade red/white sangria	
TINTO DE VERANO 7% 250ML/1L	20/85-
red dry wine 100/400ml, lemonade	
150/600ml	
CALIMOCHO 7% 250ML/1L	20/85-
red dry wine 100/400ml, pepsi 150/600ml	
SANGRIA DE CAVA 12,8%	
pineapple juice 80ml, Cava 80ml,	35-
Beefeater Gin 40 ml, Cointreau 20ml	

COCTÉLES CLÁSICOS:

APEROL SPRITZ 9%	32-
Prosecco 120ml, Aperol 80ml, sprinkle	
water	
MOJITO 13,5%	30-
Rum Havana 40ml, water, brown sugar,	
lime, mint	
LONG ISLAND ICE TEA 24,5%	48-
Ostoya 20ml, Olmeca Tequila 20ml, Rum Havana	
20ml, Gin Beefeater 20ml, triple sec 20ml, Pepsi	
PALOMA 11%	30-
Olmeca Tequila 40ml, grapefruit juice 40ml,	
water 40 ml, sour, sugar syrop	
NEGRONI 20%	32-
Gin Beefeater 30ml, Martini Rosso 30ml,	
Campari 30ml	
CLASSIC OR FRUITY MARGARITA 18,5%	32-
Olmeca Tequila 40ml, Cointreau 20ml, sour,	
lime juice / strawberry, passion fruit, mango	
HUGO 9,5%	30-
Prosecco 180ml, elderflower syrup, mint,	
lime	
JAMESON WHISKEY SOUR 13%	30-
Jameson 40ml, lemon juice, sugar syrup,	
egg white	
CANCHANCHARA 12,5%	28-
Rum Havana 40 ml, lime, honey syrup	
CAIPIRINHA 17%	26-
Cachaca 40ml, lime, cane sugar	
DAIQUIRI 15%	32-
Bumbu rum 40ml, lime, cane sugar	
STRAWBERRY GIMLET 13%	30-
Beefeater Pink Gin 40ml, XUXU 20ml, lime juice,	
sugar syrup, plum bitters, egg white	
JAGER & REDBULL 4,8%	36-
Jagermeister 40ml, RedBull 250ml	

BEBIDAS NO ALCOHÓLICAS:

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

VODKA:

OSTOYA 40% 40/500ML	15/170-
BELVEDERE 40% 40/500ML	22/250-
CHOPIN 40% 40/500 ML	20/230-
ŻUBRÓWKA BISON GRASS 37,5% 40ML	15-
ŻOŁĄDKOWA 40ML/500ML	13/140-
Traditional Bitter 36% / Mint 28%/ Fig 28%/	
Black Cherry 28%	
SOPLICA 36% 40ML/500ML	13/140-
Cherry / Quince / Lemon	

BRANDY:

TORRES BRANDY 15YO 40% 40ML	28-
TORRES BRANDY 10 YO 38% 40ML	23-
CARDENAL MENDOZA BRANDY 40% 40ML	23-
CARLOS I BRANDY 40% 40ML	23-
HENNESSY V.S. COGNAC 40% 40ML	28-

TEQUILA:

OLMECA SILVER 35% 40ML	19/310-
OLMECA GOLD 38% 40ML	19/310-
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:

HAVANA 3 37,5% 40ML/700 ML	19/310-
HAVANA 7 40% 40ML	22-
HAVANA ESPECIAL 37,5% 40ML	23-
BUMBU RUM 40% 40 ML	29-
BUMBU X.O. RUM 40% 40 ML	30-
PLANTATION 40% 40ML	30-
different types to choose from	
RON MATUSALEM 40% 40 ML	30-
DICTADOR 12 40% 40ML	30-
KRAKEN 40% 40ML	25-
COMPAÑERO 40%/54% 40 ML	30-

GINEBRA / GIN:

BEEFEATER 40% 40ML	19-
London Dry Gin, Pink, Blood Orange	
BEEFEATER 24 45% 40ML	20-
MONKEY 47 40 ML	28-
Sloe Gin 29%, Dry Gin 47%	
MALFY GIN 41% 40ML	20-
Original, Limones, Rosa, Con Arancia	
BOMBAY SAPPHIRE 40% 40ML	22-
TANQUERAY NO 10 43,1% 40ML	30-
HENDRICK'S 44% 40ML	34-

LICORES/LIQUORS:

HOMEMADE LIQUEUR 45% 40/200ML	14/65-
BECHEROVKA 38% 40 ML	16-
KAHLUA 20% 40 ML	16-
MALIBU 18% 40 ML	16-
BUMBU CREAM LIQUER 15% 40ML	30-
XUXU 15% 40ML	16-
LICOR 43 31% 40ML	16-
ZOCO PACHARAN NAVARRO 25% 40ML	17-
CABALLERO ORANGE 25% 40ML	17-
JÄGERMEISTER 35% 40ML/700ML	19/310-
COINTREAU 40% 40ML	16-
BAILEYS 17% 40ML	19-
PASSOA 15% 40ML	16-
AMARETTO 27% 40ML	16-
SAMBUCA BOTTEGA 40% 40ML	20-
APSINTHION 55% 40ML	20-

APERITIVO,VERMUT:

AVERNA 29% 40ML	17-
APEROL 11% 40ML	19-
CAMPARI 21% 40ML	19-
CYNAR 16,5% 40ML	19-
MARTINI 14,4% 100 ML	18-
bianco/dry/rosso/fiero	

BLENDED WHISKY:

JAMESON 40% 40ML/700ML	22/360-
JAMESON CASKMATES 40% 40 ML	22-
JAMESON CASKMATES IPA 40% 40 ML	22-
JAMESON BLACK 40% 40 ML	25-
CHIVAS 12 YO 40% 40ML	27-
CHIVAS 15 YO 40% 40ML	30-
CHIVAS 18 YO 40% 40ML	35-
THE DEACON 40% 40ML	30-
JACK DANIEL'S TENNESSY 40% 40 ML	22-
JACK DANIEL'S GENTLEMAN JACK 40% 40M	28-
JACK DANIEL'S SINGLE BARREL 45% 40ML	32-
WOODFORD RESERVE 43,2% 40ML	33-
JOHNNIE WALKER GOLD LABEL 40% 40ML	30-
MONKEY SHOULDER 40% 40ML	27-

SINGLE MALT WHISKY:

GLENLIVET 12 YO 43% 40ML	28-
GLENLIVET 15 YO 40% 40ML	35-
LAPHROAIG 10 YO 40% 40ML	30-
THE SINGLETON 12 YO 40% 40ML	30-
ARBEG TEN 46% 40ML	33-

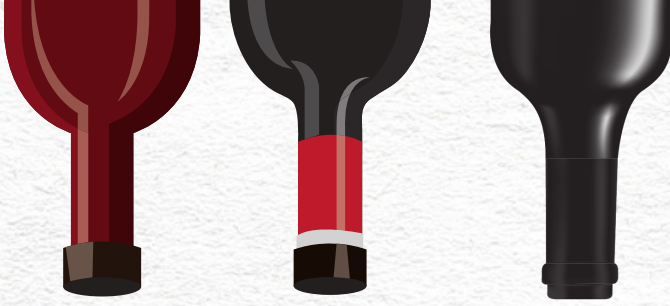
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VINOS ESPUMOSOS/ SPARKLING WINES

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%/ 365-ICE EXTRA 12,5% 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 23/110-11% 750ML
COUNTRY: Italy
TASTE: dry
VARIETY: Pinot Grigio
CHARACTER: notes of flowers, honey, and bananas with a background of ripe pear



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 22/100-13,5% 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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