Menu

La Firinda

Tapas

INFO

BAR

wt–czw	15:00–23:00
pt	15:00–03:00
sob	14:00–04:00
ndz	14:00–23:00

KUCHNIA

wt-czw	15:00–21:45
pt–sob	14:00–22:45
ndz	14:00–21:45

SERWIS

Do grup od 8 osób doliczana jest opłata serwisowa w wysokości 10% oraz wystawiamy jeden wspólny rachunek dla całej grupy

FAKTURA VAT

Jeśli chcą Państwo otrzymać fakturę VAT lub fakturę uproszczoną, prosimy o podanie numeru NIP przed złożeniem zamówienia

REZERWACJE

Stoliki rezerwujemy z wyprzedzeniem. W dniu wizyty przyjmujemy zgłoszenia w miarę dostępności w godzinach 11:00–19:00

manager@tapaslafirinda.com
+48 505 784 582

WI-FI

login: LaFirindaTapas
hasło: tapas1234

BAR

tue–thu	15:00–23:00
fri	15:00-03:00
sat	14:00–04:00
sun	14:00-23:00

KITCHEN

tue–thu	15:00–21:45
fri	15:00–22:45
sat	14:00–22:45
sun	14:00-21.45

SERVICE

For groups of 8 or more, a 10% service charge will be added. We issue a single bill for the entire group.

VAT INVOICE

If you would like to receive a VAT invoice or a simplified invoice, please provide your VAT ID number before placing the order

RESERVATIONS

We accept reservations in advance. Same-day reservations are subject to availability between 11:00–19:00.

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TAPAS

TAPAS

ACEITUNAS MARINADAS 200G — 22-
a mix of three varieties of marinated olives

SALPICÓN DE MARISCOS 200G (6) — 24-
mini salad with seafood and colorful peppers in refreshing salsa

PATATAS BRAVAS O PATATAS ALIOLI 300G (3) — 22-
potatoes with bravas or alioli sauce

TORTILLA DE PATATAS CON JAMÓN 200G (3) — 24-
potato tortilla with serrano ham and onion, alioli

TORTILLA DE PATATAS 200G (3) — 21-
potato tortilla with onion, alioli

BERENJENAS CON MIEL 180G — 21-
Andalusian eggplant chips topped with molasses

PIMIENTOS DE PADRÓN 160G — 31-
Galician peppers with sea salt flakes

CROQUETAS DE JAMÓN SERRANO 200G (1,2) — 28-
crispy croquettes with long-cured serrano ham, alioli sauce

CRIADILLAS DE TORO 200G (1,2) — 27-
bull testicles in a butter-wine sauce, bread

CALAMARES ALA ROMANA 100G (1,3,6) — 28-
squid in crispy breading, alioli sauce

TXISTORRA AL VINO 150G (1) — 29-
txistorra sausages stewed in red wine, bread

GAMBAS AL AJILLO 200G (1,6) — 46-
juicy shrimps confit in extra virgin olive oil, flavored with garlic and chili pepper, bread

GAMBAS 140G (1,3,6) — 31-
tempura shrimps, alioli sauce

MEJILLONES EN ESCABECHE 120G (6) — 36-
mussels in a tangy marinade served on crispy Spanish chips

PLATO DE QUESOS Y EMBUTIDOS / DE QUESOS 550G (1,2,4,5) — 84-/99-
cheese and ham / cheese platter, olives, honey, wallnuts. bread

SOUP

GAZPACHO 350G (1) — 24-
Andalusian cold vegetable soup

TABLA DE TAPAS 350G

set of tapas: croquets, hams and cheeses, olives, tortilla de patatas, alioli, bread

50-

EXTRA:

sauce (alioli/bravas)	5-
bread	5-

1	2	3	4	5	6
CONTAINS GLUTEN	CONTAINS DIARY	CONTAINS EGGS	CONTAINS NUTS	CONTAINS HONEY	CONTAINS SHELLFISH

COCINA ESPAÑOLA

MAIN DISHES

CHORIZO BURGER 350G (1,2,3) 48-
beef burger with chorizo, grilled piquillo peppers, manchego cheese, fried potatoes, salad, alioli

FLAMENQUÍN 350G (1,2,3) 48-
crispy Andalusian pork roll stuffed with serrano ham and melting manchego cheese, fried potatoes, alioli

MEJILLONES AL CAVA 800G (1,6) 85-
mussels cooked in sparkling Catalan wine with garlic and parsley, served with bread

PARILLADA DE VERDURAS EN ROMESCO (1,4) 38-
grilled seasonal vegetables with Catalan romesco sauce, bread

ENSALADA MEDITERANEA (2) 35-
chickpea, tomato and feta salad with a refreshing olive oil and lemon dressing

In our kitchen, paella is prepared the Spanish way – slowly and with care, when there is time and space to give it its full flavour, just as it is made in homes and shared around Mediterranean tables.

If the Paella card is not here, it means our kitchen is currently working at full pace and we are temporarily unable to accept orders for this dish.

We invite you to enjoy it on your next visit or ask about paella when making a reservation – we will be delighted to prepare it for you when the moment is just right.

DESSERTS

CREMA CATALANA 130G (1,5) 15-
catalan cream with caramelized sugar

TARTA DE QUESO LA VIÑA 160G (1,5) 21-
Basque cheesecake served with berries

CHURROS 200G (1,5) 21-
crispy churros with hot chocolate

1	2	3	4	5	6
ZAWIERA GLUTEN	ZAWIERA NABIAŁ	ZAWIERA JAJKA	ZAWIERA ORZECHY	ZAWIERA MIÓD	ZAWIERA SKORUPIAKI

PAELLA

Waiting time: minimum 40 minutes

PAELLA DE MARISCO DLA 2 OS. (6) **95-**
paella with rice from the Albufera wetlands,
seafood and saffron

PAELLA VALENCIANA DLA 2 OS. **90-**
paella with rice from the Albufera wetlands, chicken, rabbit
and artichoke, flavoured with saffron and rosemary

PAELLA DE VERDURAS DLA 2 OS. **86-**
paella with rice from the Albufera wetlands, artichoke hearts
and Ferradura beans, flavoured with saffron and rosemary

ARRÒS NEGRE DLA 2 OS. (6) **90-**
squid ink rice with seafood, saffron and broad beans

COCINA LATINA

Dishes you've come to love – bold, hearty and perfect for sharing, inspired by Latin American cuisine

WRAP CON POLLO 350G (1,2) **45-**
Chicken wrap with avocado, tomato and cheese, served with fries, side salad and bravas sauce

BURRITO VEGETARIANO 350G (1,2) **42-**
burrito filled with beans, corn, peppers and tomatoes, served with side salad and patatas bravas

MIX DE GAMBAS 300G (1,3,6) **52-**
shrimps mix (9 pcs.) served with french fries, side salad and alioli sauce

QUESADILLA DE CHORIZO 350G (1,2) **36-**
quesadilla with chorizo, bell peppers, red onion, jalapeño and cheese, side salad, alioli sauce

QUESADILLA VEGETARIANO 350G (1,2) **32-**
quesadilla with bell peppers, red onion, jalapeño and cheese, side salad, alioli sauce

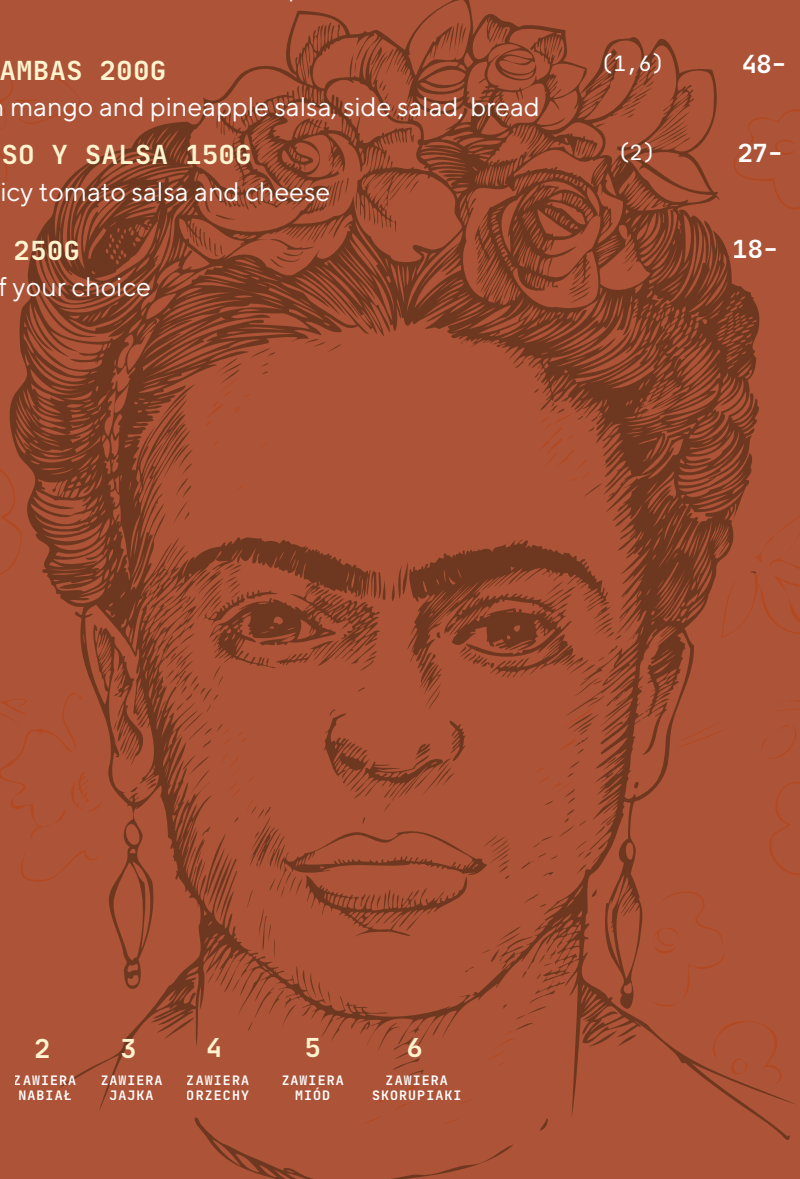
TACOS DE GAMBAS CON SALSA DE MANGO Y PIÑA 300G (6) **46-**
shrimp tacos with mango and pineapple salsa

TACOS DE BIRRIA DE CERDO 300G (2) **39-**
pulled pork tacos with avocado, tomato and pickled onion, sour cream

BROCHETAS DE GAMBAS 200G (1,6) **48-**
shrimp skewers with mango and pineapple salsa, side salad, bread

NACHOS CON QUESO Y SALSA 150G (2) **27-**
nachos with mild spicy tomato salsa and cheese

PATATAS FRITAS 250G **18-**
french fries, sauce of your choice



1	2	3	4	5	6
ZAWIERA GLUTEN	ZAWIERA NABIAŁ	ZAWIERA JAJKA	ZAWIERA ORZECHY	ZAWIERA MIÓD	ZAWIERA SKORUPIAKI

VINOS

SPARKLING WINES

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

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

BASTETS CAVA BRUT 11,5% 750ML 120-

COUNTRY: Italy
TASTE: dry
VARIETY: Glera
CHARACTER: notes of lemon, green apple, and pineapple

NON-ALCOHOLIC WINES

RAISIN SAUVIGNON BLANC 0% 150/750ML 22/120-

COUNTRY: France
TASTE: dry
VARIETY: Sauvignon Blanc
CHARACTER: notes of white fruit, citrus, green apple, passion fruit complemented by delicate floral and grassy accents

RAISIN PINOT NOIR 0% 150/750ML 22/120-

COUNTRY: France
TASTE: dry
VARIETY: Pinot Noir
CHARACTER: notes of red fruit, génépi, mint and tomato leaves enriched with subtle notes of caramel and vanilla

WHITE WINES

PULPO SAUVIGNON BLANC 12,5% 750 ML 140-

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

PURCARI NOCTURNE VIORICA 13% 750ML 130-

COUNTRY: Moldova
TASTE: Dry
VARIETY: Viorica
CHARACTER: nots of jasmine and orange blossom enriched with notes of ripe passion fruit and pineapple

WINO TONNO CATARRATTO CHARDONNAY 13% 750ML 120-

COUNTRY: Italy
TASTE: dry
VARIETY: Catarratto and Chardonnay
CHARACTER: notes of grapefruit, melon and apple, a taste of fresh tropical fruits

CRABO RIESLING 13% 750 ML 120-

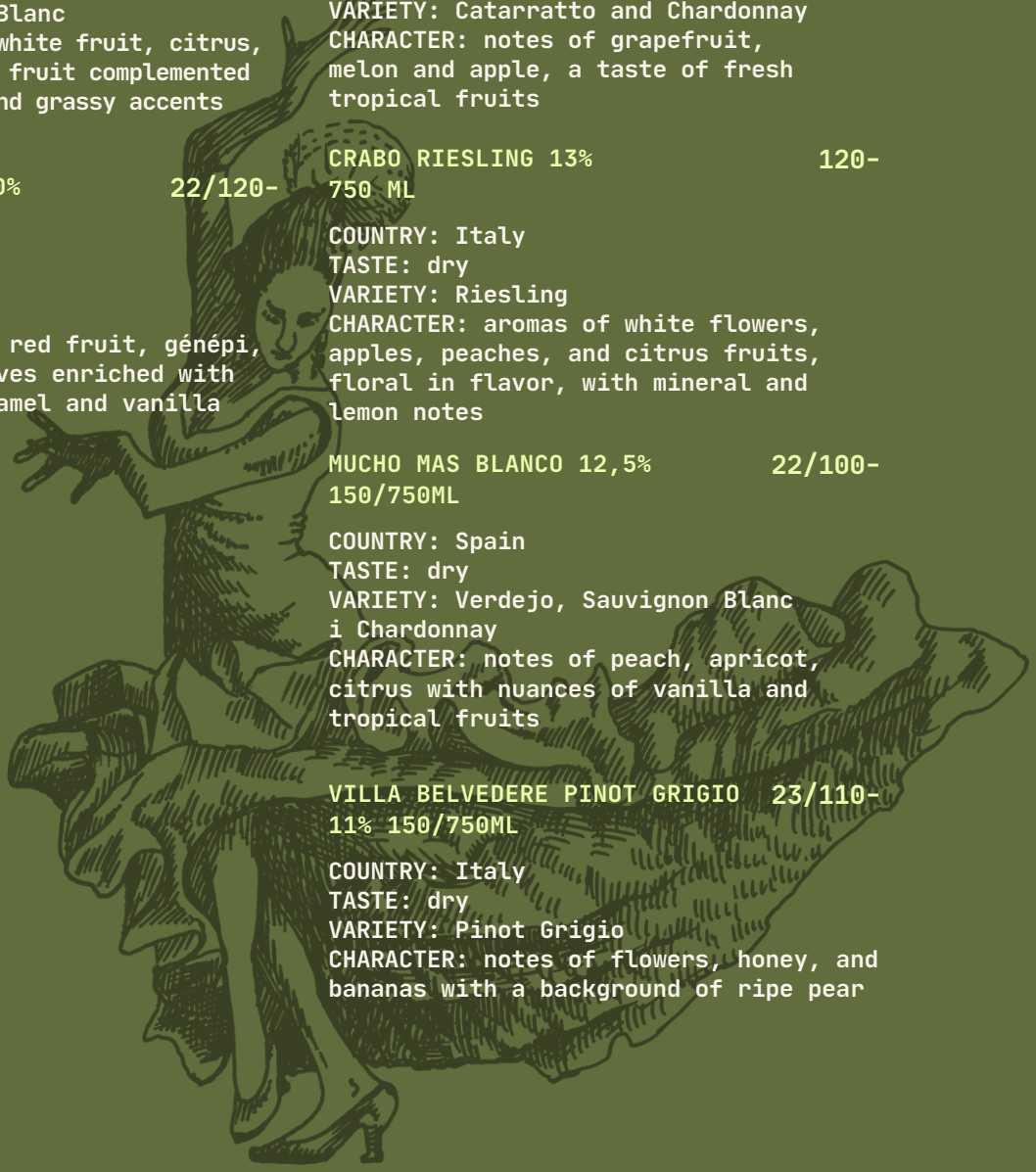
COUNTRY: Italy
TASTE: dry
VARIETY: Riesling
CHARACTER: aromas of white flowers, apples, peaches, and citrus fruits, floral in flavor, with mineral and lemon notes

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

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% 150/750ML 23/110-

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



VINOS

RED WINES

PRIMITIVO DI MANDURIA 170-
14,5% 750ML

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

ROSO APPASIMENTO 150-
14.5% 750ML

COUNTRY: Italy
TASTE: dry
VARIETY: Negroamaro, Merlot, Primitivo
CHARACTER: a harmonious and balanced wine with notes of ripe dried plums, raisins, chocolate and spices

PENFOLDS KOONUNGA HILL SHIRAZ CABERNET 140-
14,5% 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

CONDADO DE ORIZA 14% 750ML 140-

COUNTRY: Spain
TASTE: dry
VARIETY: Tempranillo
CHARACTER: fruity aromas of plums and forest fruits with a delicate hint of spices, smoke and caramel

CHIANTI BANFI 13% 140-
750ML

COUNTRY: Italy, Tuscany
TASTE: dry
VARIETY: Sangiovese, Canaiolo Nero, Cabernet Sauvignon
CHARACTER: intense aromas of red and black fruits with a hint of cocoa

WINO CRUDO 14,5% 130-
750ML

COUNTRY: Italy
TASTE: dry
VARIETY: Nero D'Avola, Cabernet Sauvignon
CHARACTER: fruity and spicy aroma with intense plum and blackcurrant, as well as dark chocolate, lavender and licorice

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

PURCARI NOCTURNE 25/120-
RARĂ NEAGRĂ 13% 150/750ML

COUNTRY: Moldova
TASTE: dry
VARIETY: Rară Neagră
CHARACTER: notes of blackberries and blackcurrants, with subtle accents of black pepper, cloves and a light, floral note of violets

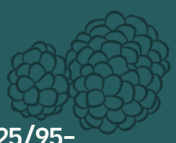
BAR

SPANISH COCKTAILS

SANGRÍA ROJA/BLANCA 12% 200ML/1L 25/95-
sangria red/white

TINTO DE VERANO 200ML/1L 25/95-
red wine 100/400ml, 7up 100/600ml

CALIMOCHO 7% 200ML/1L 25/95-
red wine 100/400ml, pepsi 100/600ml



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 22-
freshly squeezed juice: orange / grapefruit / mix

REDBULL 250ML 18-

MOJITO FREE 200ML 18-

APEROL SPRITZ FREE 200ML 19-

SANGRIA FREE 150ML 22-

COFFEE/TEA

ESPRESSO 30ML 8-

ESPRESSO DOPPIO 60ML 13-

CAFÉ SOLO 150ML 12-
black coffee

CAFÉ CON LECHE 180ML 12-
coffee with milk

FLAT WHITE 180ML 15-

CAPPUCCINO 180ML 12-

CAFFE LATTE 250ML 13-

CARAJILLO 13,7% 90ML 23-
espresso with liqueur 43

TÉ 400ML 15-
tea

TÉ HELADO 350 ML 15-
peach ice tea

CAFÉ BOMBÓN 80ML 12-
espresso with condensed milk

BEERS

ESTRELLA DAMM 4,6% 330/500ML 15/18-
draft beer

CLARA CON LIMONE 2,3% 500ML 17-

ESTRELLA DAMM 4,6% 330ML 15-

ESTRELLA GALICIA 0% 330ML 15-

ALHAMBRA RESERVA 6,4% 330ML 18-

BLUE MOON WHITE 5,4% 330ML 18-

CORONA 4,5% 330ML 20-

CORONA 0% 330 ML 18-

DESPERADOS 6% 400ML 19-

CLASSIC COCKTAILS

APEROL SPRITZ 9% 220ML/1L 32-/130-

MOJITO 13,5% 31-

LONG ISLAND ICE TEA 24,5% 48-

NEGRONI 20% 33-

WHISKEY SOUR 13% 32-

DAIQUIRI 15% 32-

MARGARITA 18,5% 120ML/1L 33-/135-

CUBA LIBRE 14% 180ML/1L 31-/125-

SIGNATURE COCKTAILS

LILLET HUGO SPRITZ 9% 34-
60 ml Lillet, 120 ml prosecco, elderflower purée, lime, mint, sparkling water

MOJITOÑADA 13% 34-
40 ml Malibu, 20 ml Havana 3, pineapple purée, mint, sparkling water

VANILLA HEAT 15% 32-
40 ml Jameson, lemon juice and vanilla-chilli syrup

EDELFLOWER HERBAL SOUR 11% 32-
40 ml Jägermeister, lemon juice, elderflower syrup and egg white

TRUFFLE NEGRONI 27% 35-
30ml truffle-infused Beefeater gin , 30 ml Campari, 30 ml Martini Rosso

SPICY MANGO MARGARITA 17% 34-
40 ml Olmeca, 20 ml cointreau, mango purée, lemon huice, sriracha

COCONUT AND MINT COOLER 11% 34-
40 ml Havana 3, coconut water, lemon juice, sugar syrup and mint

IRISH HONEY LEMONADE 11% 33-
40 ml Jameson, honey, lemon juice and sparkling water

ISLAND BEER PUNCH 9% 32-
40 ml Havana 3, 150 ml Estrella Damm, fruit purée of choice, citrus and mint

CIDER

CHYLICZKI 6-8% 750ML 85-
ask the waiter about the available types

DESTILADOS

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-
PISCO CAPEL 35% 40ML	20-

TEQUILA/MEZCAL

OLMECA SILVER 35% 40ML/700ML	20/330-
OLMECA GOLD 38% 40ML/700ML	20/330-
OLMECA ALTOS PLATA 38% 40ML	22-
OLMECA ALTOS RESPOSADO 38%40ML	22-
MEZCAL GUSANO ROJO 38% 40ML	24-

RUM

HAVANA 3 37,5% 40ML/700 ML	20/330-
HAVANA 7 ANOS 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-
ask about available varieties	
RON MATUSALEM 40% 40 ML	30-
DICTADOR 12 40% 40ML	30-
KRAKEN 40% 40ML	25-
COMPAÑERO 40%/54% 40 ML	30-

GIN

BEEFEATER 40% 40ML	20-
London Dry Gin, Pink, Blood Orange	
BEEFEATER 0%	20-
BEEFEATER 24 45% 40ML	22-
MONKEY 47 40 ML	28-
Sloe Gin 29%, Dry Gin 47%	
MALFY GIN 41% 40ML	22-
Original, Limones, Rosa, Con Arancia	
BOMBAY SAPPHIRE 40% 40ML	25-
TANQUERAY NO 10 43,1% 40ML	30-
HENDRICK'S 44% 40ML	34-

APERITIVO, VERMUT

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

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-
ARDBEG TEN 46% 40ML	33-