

FOOD AND DRINKS FOR THE SOUL, WINE FOR THE SPIRIT, MUSIC FOR THE HEART

info@westendgarden.es



WESTEND garden

RESERVATION: +34 871 779 751



EVENTS: +34 678 065 658

TAPAS & PINTXOS

See our selection of freshly made tapas and pintxos at our tapas bar.

Iberian cured ham	16,90	Pintxo	1,60
Spanish Cheese Selection	13,90	+ Glass of Beer	3,00
Mixed Board	15,90	Tapa small	3,00
Iberian ham and cheese		Tapa normal	4,75

FRESH STARTERS

Bread with Alioli	1,50	Tuna Tartar	12,90
2 Pers.	1,90	with avocado, red onions, soy sauce, ginger and chili, served with nachos	
3 Pers.	2,30	Salmon Tartar	11,90
4 Pers.	2,70	with avocado and soy sauce, served with nachos	
+ extra	+0,40		

GREEN GARDEN

Extra chicken +3,00 / prawns +4,00

Mixed Salad	7,90	Caesar Salad	10,90
with cherry tomatoes, cucumber, apple, avocado and balsamic dressing		with romaine lettuce, Parmesan cheese, croutons, crispy bacon and cherry tomatoes	
Warm Goat Cheese Salad	12,90		
with mixed lettuce, cherry tomatoes, cucumber, apple, walnuts and mango vinaigrette			

SOUPS

Special pumpkin soup	8,00	Seafood soup	11,00
Onion soup	8,00		

For allergen information, please ask one of our staff members, who will advise you of all the ingredients used.

All prices are in € and VAT included.

PAELLA SPECIALITIES

Minimum 2 persons

Vegetable Paella	11,90 / person	Mixed Paella	14,90 / person
		no bones or shell pieces	
Mixed Paella	13,90 / person	Seafood Paella	15,90 / person

FRESH KITCHEN FROM LAND TO SEA

Crisby Herb Grilled Chicken Breast 13,50
This southern french speciality is served with grilled vegetables and our Westend homemade steak fries.

Honey Garlic BBQ Chicken Breast 13,50
Served with Sriracha slaw and our Westend homemade steak fries - a taste combination made in heaven.

RECOMENDACIÓN DEL CHEF

Mamma's Fried Chicken Fingers 12,50
Marinated in coconut milk for 12 hours before fried with Japanese bread crumbs, makes this Southern chicken recipe simply delicious. Served with our selection of BBQ Sauces for dipping.

Grilled Prawns 17,90
served with wok vegetables and Sriracha sauce

Prawn Dumplings (8 pcs.) 10,90
with leek, garlic and ginger

BBQ Squid 13,90
served with baby potatoes and cherry tomatoes, with rosemary, garlic and parsley

Tuna Steak 16,90
served with mashed potatoes and grilled vegetables

Teriyaki Glazed Salmon Filet 15,90
with rice and a small bowl of our cucumber salad, mixed salad and cherry tomatoes

Grilled Half Chicken 9,90
served with our Westend homemade steak fries and mixed salad

WOK & BOL

Salmon Ceviche 15,90
marinated in lime with passion fruit, mango, red onions, coriander and yellow pepper paste, served with sweet potatoes and corn

Tuna Ceviche 16,90
marinated in lime with red onions, red pepper paste, coriander, garlic, ginger and cucumber, served with sweet potatoes and corn

Tuna Tataki 15,60
with mango, avocado and wakame

Vegetable Wok 11,90
served with glass noodles or Basmati rice
+ with chicken 14,90
+ with prawns 15,90

Vegetable Curry 12,90
served with Basmati rice

Chicken Curry 15,90
with vegetables, served with Basmati rice

Prawn Curry 16,90
with vegetables, served with Basmati rice

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PRIME STEAKS

We only use the best prime meat, which we marinate for the duration of 72 hours for absolute flavor. Served with our Westend steak fries and your choice of small house salad, classic coleslaw or peach slaw.

SPECIALITIES FROM OUR
TIERED

Angus Sirloin Steak (250g) 17,90
with Maldón salt

Angus Filet Steak (200g) 19,90
with Maldón salt

BBQ Pork Chop "Iberian Secret" 15,90
It is a must for every pork lover, but be aware these pork chops are addictive!
Served with grilled vegetables and our homemade Westend steak fries.

Costillar a la BBQ medio 12,90

Costillar a la BBQ completo 17,90
Our caramelized pork ribs are glazed in our favorite house BBQ Sauce, which has a little kick. Served together with our homemade peach slaw to add a hint of sweetness.

AMERICAN BISTRO

You can add: Bacon, egg and/or double cheese for +0,80 each

Every burger is handmade with passion. It starts with mincing our specially prepared Angus beef by hand. After that the burger patties are marinated up to 12 hours for complete succulence. The result is just simply amazing. Just try it and let you be the judge. We serve them with our Westend steak fries and your choice of small house salad, classic coleslaw or peach slaw.

RECOMENDACIÓN DEL CHEF

Angus Classic Burger (150g) 10,90
with lettuce, tomatoes and onions

Angus Cheese Burger (150g) 11,90
with lettuce, tomatoes, onions and cheese

Goat Cheese Angus Burger (150g) 12,90
with lettuce, tomatoes, onions and goat cheese

X-Tra Long Pork Rib Burger (150g) 11,90
boneless ribs, with lettuce, tomatoes and onions

Vegetarian Burger (150g) 9,90
with chickpeas, carrot, courgette, egg, breadcrumbs and salt to taste

SIDEDISHES TO CHOOSE

Steamed Broccoli 3,50
with almond butter and chilli flakes

Grilled Vegetables 3,50

Homemade French Fries 3,50

Basmati Rice 3,50

Mashed Potatoes 3,50

Baby Potatoes 3,50
seasoned with rosemary

Classic Coleslaw 3,50
seasoned with rosemary

DESSERTS

Ask about our Chef's exquisite desserts and ice cream.

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