

# Fish & Seafood



**Fish  
'a la marinera'**

Fish – according to market – stewed with vegetables in hot sauce.



**Clams  
'a la marinera'**

Clams stewed in hot sauce.

**\$7.50**



**Seafood  
Cake**

Fish, prawns & squid in homemade mayonnaise.



**\$14**

**Sea &  
Orchard**

Coated prawns, 'bartolitos' & fried calamari with half a ration of "Fried Orchard Delight"



**Fried  
Calamari**

Chankete's style fried calamari



**\$12**

**Pulpo  
'a la gallega'**

Cooked octopus over baked potatoes, relished with olive oil and Spanish hot paprika.

Tapa	1/2 ration	Ration
\$3.50	\$6.50	\$10



Coated Prawns

Prawns coated in beer tempura.

Tapa	1/2 ration	Ration
\$3	\$6	\$9



Shrimp 'al pil-pil'

Shrimp delight cooked in olive oil, garlic, fresh parsley, hot Spanish paprika and Spanish chili peppers.

\$6



Bartolites

Crispy tasty fried white fish.

1/2 ration	Ration
\$6	\$9

## Our extras

- » Fried egg \$1,00
- » French fries \$1,50
- » White Rice \$1,00
- » Bread \$0,50
- » Olives \$1,50

# Montaditos



**\$2** **Campero**

Ham, cheese, lettuce, tomato and mayonnaise.

**\$2** **Granaíno** 

Cream cheese, avocado and olive oil.

**\$2<sup>50</sup>** **Zurrapa**

Traditional Spanish recipe of ground pork in red butter.

**\$2<sup>50</sup>** **Castizo** 

Traditional Spanish Omelette.

**\$3** **Mallorquín** 

Manchego cheese, Mallorcan sobrasada and olive oil.

**\$3** **Pamplonica**

Txistorra (Northern Spain Sausage).

**\$3** **Catalán** 

Tomato, Serrano ham and olive oil.

**\$3<sup>50</sup>** **Serranito**

Pork steak with Serrano ham, fried green pepper and mayonnaise.

# Spanish 'Tapas' Tasting Platter



## De la chef

\$12

6 'tapas' chosen daily by our chef Inés.

## Customized

\$15

Choose your 6 favorite 'tapas'!

## Vegan

\$18

Only upon anticipated request.

# Croquettes

'Puchero' Meat Mix

Prawns

Spinach & Chickpeas

Tapa	1/2 Ration	Ration
\$3	\$6	\$9



Ask for our special daily croquettes!

Spinach & Chickpeas  
Vegan Croquettes

Tapa	1/2 Ration	Ration
\$4.50	\$9	\$14

# Spanish Paella

Seafood · Meat · Mixed

**Preparation time:**

1 hour  
(upon demand)

**Vegetables**

Only on anticipated request  
(24 h.)



**\$12**  
per  
person

# Spanish Tasting Platter

Serrano ham, Iberian chorizo & salchichón,  
Catalan fuet, Manchego cheese, bread and olive oil.



**\$18**

# Sartenás



## Txistorra Sartená

Fried egg, txistorra, French fries and pisto manchego.

Small	Large
\$7	\$10

## Gipsy Eggs

Fried eggs, Serrano ham, French fries and pisto manchego.

Small	Large
\$8	\$11

## Sea Sartená

Fried egg, prawns, French fries and pisto manchego

Small	Large
\$7	\$10

# From our grandma

## Chicken Tears

Fried relished chicken sticks.



1/2 Ration	Ration
\$6	\$9

## Callos a la andaluza

The power of tradition cooked over low heat, with much love and many chickpeas.



Tapa	1/2 Ration	Ration
\$3.50	\$6.50	\$10



## Spanish Omelettes



\$2.50

### Traditional

\$5.00

The most traditional version of the Spanish omelette.

\$8.00

### Vegan Traditional

Vegan version of the Spanish Traditional omelette.

**Txistorra** \$3.00

A twist to the Traditional Spanish omelette with onions and txistorra.

\$6.00



**Pisto manchego**

Vegetable stew with green, red and yellow pepper, eggplant, carrot and zucchini in tomato garlic sauce.

Tapa	1/2 Ration
\$3.50	\$6.50

Order your pisto manchegot with a fried egg in olive oil for an additional \$1.



**Papas bravas**

Parboiled and fried potatoes served with alioli and brava sauce.

Tapa	1/2 Ration
\$2	\$5



**Fried Orchard Delight**

Selection of tempura vegetables served with homemade caramel.

Tapa	1/2 Ration
\$3.50	\$6.50



**Salmorejo**

Cold tomato soup garnished with Serrano ham, tuna and egg.

Tapa	1/2 Ration
\$3.50	\$6.50

Ask for the vegetarian version with topping of palmito and egg.



# Pinchitos



\$3

## Beef Tenderloin Moorish Pinchito

Selected pieces of beef marinated Moorish-style.

## Chicken Breast Moorish Pinchito

Selected pieces of chicken breast marinated Moorish-style.



\$3



\$3

## Prawns Pinchito

# Txistorra

White Wine Txistorra

\$6<sup>50</sup>

Red Wine Txistorra

\$7

Cava Txistorra

\$7<sup>50</sup>



# Our Salads

## Russian Salad 'a la española'

Potato, carrot, peas, tuna, onion, shrimp and mayonnaise.

Tapa	1/2 Ration
\$3.50	\$6.50



## 'Fantasía' Salad



Celery, walnuts and apple in cream cheese and mustard sauce.

Tapa	1/2 Ration
\$3.50	\$6.50

## Tomate 'aliños'

Tomato wedges relished with onion, garlic and olive oil.

Tapa	1/2 Ration
\$2	\$4



## Green Salad



Lettuce, tomato, onion, palmito, cheese, olive oil, balsamic vinegar, salt and pepper.

# Desserts

Order them with your TRADITIONAL hot drink or preferred infusion for an additional \$1.50



\$3<sup>50</sup>

Rice Pudding Toffee-style



\$3<sup>50</sup>

Flan Pudding



\$3<sup>50</sup>

Peach Fresh Cake



\$3<sup>50</sup>

Death by Chocolate

**Ask for our dessert of the week!**

# Hot drinks

## Coffee

	Espresso	\$1.50
TRADITIONAL	Largo	\$1.50
	Manchado	\$2.00
	Cortado	\$2.00
	Bombón	\$2.50
	Cappuccino	\$2.50
	Mocaccino	\$3.00
SPECIAL	Irlandés with a splash of whiskey	\$3.50
	Ruse with a splash of vodka	\$3.50
	Cubano with a splash of rum	\$3.50

## Infusions

Chamomile, mint, lemongrass, anise... \$2.00

## Té

Black	\$2.00
Green	\$2.00
Moorish - Green tea with fresh peppermint -	\$2.50
Chai Latte	\$3.00

## Spanish Chocolate

\$2.50

Order you drinks with almond milk for an additional \$0.50.

# Cold drinks

Beer	Each one	Bucket (6 of them)
Pilsener	\$2,50	\$12,00
Pilsener Light	\$2,50	\$12,00
Club Verde	\$3,00	\$15,00
Stella Artois	\$3,50	\$17,00
Budweiser	\$3,50	\$17,00
Corona	\$4,00	\$20,00

Turn your beer into a clara, chelada or michelada for an additional \$1.

## Sangría

Vaso	\$4
Copazo	\$7,50
Jarra (pitcher)	\$14

## Sodas

Coca Cola, Sprite,  
Fanta, Fioravanti, Inca  
Kola, Fuze Tea

## Water

Dasani/Manantial	\$1,25
Gütig	\$1,50

## Juices & Milkshakes

Glass \$2,00 Pitcher \$6,00 Milkshake \$3,00

Strawberry	Peach
Soursop	Guava
Mango	Lemon
Blackberry	Orange
Passion fruit	Pineapple
Naranjilla	Tamarind
Coconut	Tree Tomato

Order your milkshake with almond milk  
for an additional \$1.

## Kombutxa

Chankete's Traditional	\$2,50
Kombutxa Índika	\$5



# 100% Spanish Wine

## Reds

### Marqués de Cáceres Crianza

D.O.Ca. Rioja · Tempranillo, Garnacha tinta y Graciano · 2016

Notes of toasted wood and spices, candied red fruit and liquorice.

Bottle Glass

\$45

### Antaño Crianza

D.O.Ca. Rioja · Tempranillo, Garnacha, Graciano, Mazuelo · 2016

Powerful and expressive, aromas of wood, complex and velvety.

\$30

### Pata Negra Roble

D.O. Valdepeñas · Tempranillo · 2018

Red fruit aromas with hints of toast, vanilla and chocolate.

\$20

\$5

## Rosés

### Aire de Protos

D.O. Ribera del Duero · Tinta del país (Tempranillo) · 2020

Silky and fruity with floral aromas of red and white fruits.

Bottle Glass

\$45

### Marqués de Cáceres Excellens

D.O.Ca. Rioja · Garnacha tinta, Tempranillo · 2020

Aromas of ripe red fruit, grapefruit and Mediterranean aromas.

\$40

### Monte Rodrigo

D.O. La Mancha · Merlot · 2018

Floral and fruity aromas of violets, roses and berries.

\$20

\$5

All of our prices are VAT-included.

[www.chankete.com](http://www.chankete.com)



# 100% Spanish Wine

## Whites

### Martín Códax

D.O. Rias Baixas · Albariño · 2019

Ripe citrus notes, floral notes and herbaceous background.

Bottle Glass

\$50

### Protos Verdejo

D.O. Rueda · Verdejo · 2019

Nuances of pineapple and citrus, apple and herbs.

\$45

### Marqués de Cáceres Verdejo

D.O. Rueda · Verdejo · 2020

Aniseed, fresh hay, citrus and wild flower aromas.

\$40

### Pata Negra Verdejo

D.O. Rueda · Verdejo · 2018

Fruity notes of green apple and herbaceous and aniseed tones.

\$20

\$5

## Cava

### Marqués de Cáceres Brut

Macabeo, Parellada y Xarel-lo

Bakery aromas with hints of apple and white flowers.

Bottle Glass

\$45

### Jaume Serra Brut

Macabeo, Parellada y Xarel-lo

Intense aromas of white fruit and citrus, with hints of brioche.

\$30

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