

Food in Spain

An omelette made of eggs and potatoes. The dish belongs to the so-called tapas, or Spanish snacks, but you can also eat it for lunch or dinner. Depending on the restaurant, we can meet this dish in different variants. Some cooks serve it in the traditional form with garlic and olive oil, but we will also meet bars where tortilla de patatas is served with chorizo, grated cheese or various vegetables

PAELLA



Churros

Sweet sticks are made of scalded dough, then they are deep fried in oil. Sprinkled with powdered sugar or cinnamon, best eaten warm and dipped in chocolate or other sweet mousse.



Pimientos de Padrón

Delicious green pepper fried in olive oil and served with coarse salt.



Pintxos

Small starters, especially popular throughout the Basque Country. Each restaurant serves pintxos in its own way - from tiny sandwiches, through fried seafood in one bite, to vegetarian dishes. When tasting, usually we have a choice of several different types of pintxos.



Tortilla de patatas

Delicious potato omelette served with lots of different toppings. The most famous, basic version is the one with only potatoes or potatoes and onions. You will find a version with chorizo, seasonal vegetables or delicious cheeses - everyone will find something for themselves.



Jamón

Dried ham is a typical Spanish dish. Served as an appetizer, wine snack, sandwiches or main course.



Product prices

- bread 500 g = 2.20 euro
- 12 eggs = 3 euro
- butter 250 g = 2 euro
- ground coffee 500 g = 5.2 euro
- mineral water 1.5 l = 0.9 euro
- French fries = 3 euro