



FRESH COASTAL CUISINE

RAW BAR & CRUDOS

LEMON FISH TIRADITO
w/ avocado
& wakame seaweed / **18.50**

FRESHLY SHUCKED OYSTERS (UNIT) / 5

SPANISH BEEF CARPACCIO
w/ mirin mayo, pickles
& aged payoyo / **19.50**

TUNA TARTARE
w/ soya, avocado
& olive oil pearls / **21**

STARTERS

**HOJA DE CARRASCO
JAMON IBÉRICO**
w/ crispy bread, grated
tomato & olive oil / **29.50**

TUNA TACO
w/ avocado, Pico de Gallo
& Sriracha / **8.50**

CRISPY DUCK TACO
w/ daikon radish, cucumber
& hoisin sauce / **7.90**

CLASSIC PRAWN PIL-PIL
w/ garlic & chilli / **18**

SPANISH OCTOPUS SALAD
w/ smoked paprika
& potato / **14.50**

ANCHOVIES 00
from Cantabrian Sea
& sourdough bread / **18.50**

**“GAZPACHO ANDALUZ”
COLD TOMATO SOUP**
w/ peppers, cucumbers,
tomatoes & croutons / **9**

FRESH SUMMER SALADS

PINK TOMATO SALAD
w/ anchovies from Cantabrico,
spring onions & fresh crestellina
soft cheese / **15.50**

CAPRESE SALAD
w/ burrata, dried black olives,
truffle honey & fresh basil / **19.50**

SPILER CAESAR SALAD
w/ romain lettuce, croutons,
watercress & creamy pis-
tachio dressing, chicken or
prawn / **16**

PASTA

GREEN TAGLIATELLE
w/ Genovese
style pesto / **18**

PIL- PIL PRAWN LINGUINE
w/ garlic & chilli / **19.50**

BAKED PORCINI GNOCHIS
w/ tomato and
burrata sauce / **17**

PACCHERI
w/ creamy truffle sauce
& aged Parmesan / **19**

FRIED ANDALUSIAN FAVOURITES

SPÍLER PATATAS BRAVAS
w/ spicy tomato sauce
& alioli / **9.50**

CALAMARI
w/ lemon dip / **16**

**CRUNCHY BONELESS
SEABASS FROM TARIFA**
w/ fresh mint, feta
& green herbs / **21.50**

PAELLA

for 2 (price per person)

SEAFOOD PAELLA
w/ prawns, mussels, clams
& market fish / **24**

LOBSTER PAELLA
w/ sofrito
& calamari / **33**

**CHICKEN
& VEGETABLE PAELLA**
w/ broccolini & asparagus
(MAKE IT VEGGIE) / **20**

FIDEUA PAELLA
w/ seafood, vermicelli pasta
& alioli (MAKE IT VEGGIE) / **20**

add JUMBO RED PRAWN for (120g approx) **21**

Fish & Seafood

Check our fish market

SALT-BAKED SEABASS FOR TWO
w/ roasted vegetables & panadera potatoes / **60**

FRESH SALMON FILLET
w/ seaweed chimichurri and tirabeque / **21.50**

EXTRA-CRUNCHY HAKE
marinated in honey cane, sumac & lime / **26.50**

CLAMS FROM THE CANTABRICO SEA
w/ garlic, white wine & parsley / **20**

FRESH MUSSELS
w/ seafood tomatoe sauce / **14**

SALT-BAKED JUMBO RED PRAWN (100gr aprox)
w/ green market salad & baked potatoes / **26**

CHARCOAL & FIRE

CHECK OUR MEAT CABINET FOR MORE CUTS

**SPÍLER BEEF BURGER
“VACA GALLEGA”**
w/ bacon, cheddar cheese &
homemade burger sauce / **16.50**

**WHOLE GRILLED
SPANISH LOBSTER**
w/ vegetables & panadera
potatoes / **49**

**WHOLE GRILLED SEABASS
FOR TWO**
w/ roasted vegetables
& panadera potatoes / **60**

ENTRECOTE
300g, Spain w/ potato puree
& glazed pearl onions / **27.50**

CORN FED CHICKEN
w/ triple cooked chips,
sauteed vegetables
& jus / **22.50**

**BAZKALEKU CHULETÓN
VACA DRY AGED**
+45 days 1.3 kg aprox charcoaled
w/ triple cooked chips,
roasted piquillo peppers
& two house sauces / **9.20** /
100gr

**NATIONAL BEEF
TENDERLOIN**
Dry Aged 250gr w/ triple cooked
chips, roasted piquillo
peppers & two
house sauces / **30**

All prices are in EUR and include VAT. Cover charge: 3 EUR / person. Please contact our team if you have any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Please note some of our dishes may contain traces of peanuts/nuts.



DRAFT BEER

SAN MIGUEL ESPECIAL 0,3L	4
SAN MIGUEL ESPECIAL 0,5L	6

Bottled beer

ALHAMBRA RESERVA 1925	7
PAULANER WEISSBIER 0,5L	9
SAN MIGUEL 0,0% 0,33L	5
SAN MIGUEL CLARA 0,33L	5
CORONITA 0,33L	7
GUINNESS	8
HOPTIMISTA IPA 0,33L	8

VODKA

RUSSIAN STANDARD ORIGINAL	11
KETEL ONE	13
TITO'S HANDMADE	12
GREY GOOSE	13
CIROC	12
BELUGA NOBLE	19
BELVEDERE	15

GIN & THOMAS HENRY TONIC

XORIGUER Classic Tonic	13
TANQUERAY Classic Tonic	12
BOMBAY ORIGINAL Classic Tonic	12
BOMBAY SAPPHIRE Elderflower Tonic	13
GIN MARE Slim Tonic	15
HENDRICK'S Elderflower Tonic	16
MONKEY 47 Cherry Blossom Tonic	18

TEQUILA

OLMECA BLANCO	10
PATRON REPOSADO	15

RUM

BACARDI SUPERIOR	12
BACARDI 8 YO	14
LEGENDARIO ELIXIR DE CUBA	12
EL DORADO 12 YO	13
PLANTATION PINEAPPLE	17
RON ZACAPA 23 SOLERA	18

LIQUOR

AMARETTO DISARONNO	8
FRANGELICO	7
PACHARAN ZOCO	6
SAMBUCA MOLINARI	6
PERNOD	6

Digestive

BAILEYS	7
GRAND MARNIER CORDON ROUGE	9
JÄGERMEISTER	6
FERNET BRANCA MENTA	6
ORUJO DE HIERBAS	7

WHISK(E)Y

IRISH WHISKEY	
JAMESON	10
TEELING SMALL BATCH	12

BLEND	
MONKEY SHOULDER	11
JOHNNIE WALKER BLACK LABEL	13

SINGLE MALT SCOTCH WHISKY	
TALISKER 10 YO	16
MACALLAN 12 YO FINE OAK	17
LAGAVULIN 16 YO	21

AMERICAN WHISKEY	
JACK DANIEL'S	11
MAKERS MARK	14

JAPANESE WHISKY	
NIKKA FROM THE BARREL	16

COCKTAILS

ICONIC EL PASEO DEL MAR COCKTAILS

PANACHE FIZZ	12
Gin, Campari, Dry Vermouth, Grapefruit Syrup, Grapefruit Soda	

RASPBERRY EVE	15
Vodka, Chambord, Rasperry Syrup, Lime	

FRANKIE & RITA	12
Mezcal, Tequila, Cointreau, Agave, Lime	

CLASSICS

APEROL TOUCH	12
Aperol, Passion Fruit Puree, Fresh Orange Juice, Sparkling wine	

CUCUMBER BASIL MOJITO	12
Rum, Sugar Syrup, Fresh Lime, Basil & Cucumber	

XO SOUR	14
Patron XO, Egg White, Bitter, Citrus & Espresso	

SINGAPORE SLING	12
Gin, Cherry Liqueur, Grenadine Syrup, Citrus	

SPÍLER WHITE SANGRIA	12
White Wine, Vodka, Triple Sec, Fruits	

SPÍLER RED SANGRIA	12
Red Wine, Rum, Fruits	

FROZEN COCKTAILS

TRIPLE FROZEN MARGARITA	12
Tequila, Cointreau, Grand Marnier, Citrus	

FROZEN ESPRESSO MARTINI	12
Vodka, Kahlua, Double Cream, Espresso	

STRAWBERRY PROSECCO SLUSH	12
Vodka/Rum, Prosecco, Strawberry Puree, Citrus	

FROSÉ	12
Rosé Wine, Aperol, Citrus	

SPÍLER SPECIALS

PORNSTAR MARTINI	15
Vodka, Homemade Vanilla Syrup, Passion Fruit Puree, Citrus	

PASSION FRUIT MANGO COOLER	15
Rum, Passion Fruit Puree, Homemade Vanilla Syrup, Ginger Beer, Mango & Lime Juice	

TOKIO SEX	15
Gin, Melon Liqueur, Citrus, Passion Fruit Puree, Tonic Water	

VIRGIN COCKTAILS & FROZEN SMOOTHIES

SEA FRESHER	10
Elderflower Cordial, Citrus, Cranberry Juice, Lemonade	

MANGO ICED TEA	10
Mango Puree, Citrus, Fresh Fruits, Black Tea	

PINEAPPLE SUNSET	10
Pineapple Juice, Fresh Orange, Passion Fruit Puree, Citrus	

STRAWBERRY BANANA LAND	10
Banana, Strawberry Puree, Grenadine & Vanilla Syrup	

BRANDY

CARLOS I	8
LEPANTO	10

CALVADOS

ROGER GROULT 3 YO	11
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Cognac

HENNESSY FINE DE COGNAC	13
PIERRE FERRAND AMBRE	18
REMY MARTIN XO	39

SPARKLING & CHAMPAGNE

JUVÉ Y CAMPS CINTA PÚRPURA		
BRUT RESERVA	39	7
RAVENTOS I BLANC DE NIT ROSÉ	49	9
CHAMPAGNE PERRIER		
JOÛET BLASON ROSÉ	105	18
PERRIER JOÛET GRAN BRUT	92	16

WHITE

A COROA	34	7
Godello, D.O. Valdeorras		
ARIYANAS SECO	38	8
Moscatel Alejandria, D.O. Sierras Malaga		
AURA	29	7
Verdejo, D.O. Rueda		
MANTEL BLANCO	29	8
Sauvignon Blanc, D.O. Rueda		
MUGA	34	8
Blanco, D.O. Rioja		
PAGO DE CIRSUS	29	7
Chardonnay, D.O. Navarra		
RHEINSCHIEFER	55	9
Riesling 2015, Peter Jakob Alemania		
XAREL-LO FONT JUI	42	8
gramona ecologioco, D.O.Penedes		
ZARATE	32	7
Albariño, D.O. Rias Baixas		

ROSE

BLUSH PINOT GRIGIO	29	6
delle Venezie, D.O. Venezie I.G.T.		
FINCA LOS FRUTALES,	29	7
D.O. Sierras Malaga		
MUGA	32	8
Rosado, D.O. Rioja		
CHATEAU ROMASSAN,	72	14
D.O.Cotes Provence		

RED

AZPILICUETA CRIANZA	32	7
Tempranillo, D.O. Rioja		
CORTIJO LOS AGUILARES	62	14
Pinot Noir, D.O. S.Malaga		
EL PICARO	32	7
Tempranillo , D.O. Toro		
JUAN GIL 12	34	8
Meses Monastrell, D.O. Jumilla		
MESTIZAJE	34	8
Bobal, Garnacha, Shiraz, D.O. VT el Terrerazo		
ORGULLOSO	32	7
Cabernet Sauvignon, Garnacha, Merlot, Sierras Málaga		
PEIQUE VIÑEDOS VIEJOS	44	12
Mencia, D.O. Bierzo		
SENDA DE LOS OLIVOS	38	10
Tempranillo, D.O. Ribera		
YSIOS RVA	42	11
2011 Tempranillo, D.O. Rioja		
PAGO DE CIRSUS	32	7
Tempranillo, Merlot, Shiraz, D.O. Navarra		

Soft Drink

COCA COLA, LIGHT, ZERO	5
FANTA, SPRITE, NESTEA	5
THOMAS HENRY TONIC 0,2L	5
THOMAS HENRY SLIM TONIC 0,2L	5
THOMAS HENRY ELDERFLOWER TONIC 0,2L	5
THOMAS HENRY CHERRY BLOSSOM TONIC 0,2L	5
THOMAS HENRY BITTER LEMON 0,2L	5
THOMAS HENRY GINGER BEER 0,2L	5
HOMEMADE LEMONADE	5
HOMEMADE ICE TEA	5
FRESHLY SQUEEZED ORANGE JUICE	6
RED BULL	6

WATER

MONTE PINOS Still/Sparkling water 0.33l / 1l	4/7
SAN PELLEGRINO / AQUA PANNA 0.5l	5
PERLAGE Still/Sparkling water 0.7l	6

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