



Paella House
Tapas Wine Bar by El tapeo



AUTHENTIC **SPANISH** FOOD

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Chef Alberto Izard has had gastronomy in mind since he was just a little boy. In his childhood, he would always help his mother in the kitchen. At the early age of 12, he already made up his mind, and informed his family he wanted to become a chef.

A couple of years later, when he was 14 he entered the prestigious Escuela de Hosteleria y Turismo de Madrid in his hometown, where during the following 5 years, he learned about the fundamentals of French, Traditional Spanish, and other international cuisines. During the time he was studying there, he would use his summer holidays to do internships in the kitchens of different HUSA Hotels, across Mediterranean Spain. After graduating with his Higher Culinary Diploma, he continued perfecting his Mediterranean cuisine skills at the Castello 9 Restaurant for 1 year, and he had his first contact with “haute cuisine” at the Cenador de Salvador (1 Michelin star) for 6 months.

After that, Alberto’s career continued growing as he became a chef for the reputed Hotel Melia Madrid Princesa, specialised in French and Mediterranean cuisine, where he worked for the following 10 years. During that period he additionally worked part-time at 2 fine dining establishments in the Spanish capital: Sant Celoni (2 Michelin stars) for 3 years, and Coque (1 Michelin star) for 5 years. This allowed him to broaden his cooking and organisational skills.

He continued his career at Pastelerias Mallorca, one of the most prestigious deli chains and catering corporations in Spain (Company in charge of the catering for the VIP rooms at the Real Madrid and Atletico de Madrid football stadiums). Here, he worked for 10 years, in which he was the executive chef and also in charge of research and development. Finally, his last job in Spain was in a management position at Mercadona, one of the biggest supermarket chains in the country, where he designed the new “ready-to-eat” line of products.

Having honed extensive expertise in the food industry, including tenure at a Michelin-starred restaurant, the chef has also collaborated with leading corporations and prestigious luxury hotels throughout Spain, renowned for their excellence and prominence in the culinary and hospitality sectors. He decided to take a break and fulfill his dream of traveling across Southeast Asia. During this trip he visited and experienced the cultures and cuisines of India, Nepal, Vietnam, Cambodia, Singapore, Malaysia, Indonesia, Laos and, finally, Thailand. After traveling for some time around Thailand he decided to settle here and he was the executive chef for an Italian restaurant in Bangkok, and a Hotel chain in Chiang Mai, before opening “El Tapeo”.

Chef Alberto Izard considers his cooking style as mainly Mediterranean, in which he prioritise the use of seasonal products. Moreover, while he is a fan of traditional Spanish cuisine, he tries to provide his recipes with a cultural fusion based on his trips and experiences. In his free time, Alberto loves reading, listening to music, playing tennis, and doing outdoor activities. As he is so passionate about food he takes any chance he has to try new restaurants and get inspired by the different cuisines. Apart from Spanish and Thai food he is a fan of Chinese, Korean and Japanese food. Regarding his future he sees himself staying in Thailand, where he aims to make Spanish gastronomy more popular, and growing up together with **El Tapeo**, **Paella House**, and **D’tapas**. **With over 35 years of uninterrupted professional experience, the chef’s expertise is a testament to unwavering dedication and meticulous attention to detail in every aspect of the culinary arts.**



Chef Alberto Izard
Owner Chef

101

SET PINTXOS VASCOS

995.-



A selection of six gourmet pintxos (bite-sized Basque-style tapas served on bread), inspired by the rich culinary tradition of the Basque Country in northern Spain.

01 Solomillo de Cerdo con Cebolla Caramelizada, Alioli y Padrón

Pintxo filled with grilled pork tenderloin, caramelized onion, padrón pepper, and a touch of alioli.

02 Pimientos de Piquillo con Atún, Anchoa de Santoña y Aceituna

Roasted piquillo pepper pintxo topped with tuna in oil, Cantabrian anchovy, and black olive.

03 Tumaca con Jamón Ibérico

Classic pintxo with tomato, garlic, and olive oil spread on rustic bread, topped with Jamón Ibérico.

04 Salmón Ahumado con Queso Crema, Huevo Duro y Alcaparras

Toast with smoked salmon, cream cheese, chopped boiled egg, capers, and dill oil.

05 Sobrasada con Miel, Dátil y Bacon

Sobrasada, a soft, spreadable cured sausage pintxo with honey, date, and smoked bacon.

06 Con Rulo de Cabra, Grosella y Gamba Gratinada

Pintxo with goat cheese medallion, redcurrant jam, and gratinéed prawn.

102

★ Recommended pairing with white wine Protos Verdejo

Total Price 2,800.- Save 145.-

01 Chupitos de Salmorejo con Lascas de Jamón Ibérico (x2)

Chilled tomato and garlic cream in a shot glass topped with Jamón Ibérico shavings.

02 Cazuela de Beef

03 Tenderloin con Mayo Trufa y Cebolla Caramelizada (x2)

Small bite of tender beef with truffle mayonnaise and caramelized onion.

03 Tartaletas Rellenas de Setas y Gambas Gratinadas con Alioli (x2)

Tartlets filled with mushrooms and prawns, lightly gratinéed with garlic aioli.

04 Pan Brioche con Anchoas en 2 Texturas (x2)

Baked brioche topped with anchovies prepared two ways: in vinegar and salted.

05 Brocheta de Pulpo en Vinagreta (x2)

Octopus skewer served in vinaigrette made with red and green peppers, onion, and Jerez vinegar.

07 Selección de Quesos con Frutos Secos (2 slices of each)

Selection of our Chesses, Manchego, truffled Manchego, and herbed goat cheese, served with dried fruits.

202

★ Recommended pairing with red wine La Planta (Ribera del Duero)

Total Price 3,300.- Save 190.-

201

SET COZY TAPAS (Sharing 2 people)

1,500.-



All pictures shown are for illustration purpose only
"All price are subject to 7% government tax and 10% service charge"

DE LA HUERTA (SALAD)

Decades ago Spain was a mainly agricultural nation, but even in the modern times we still keep our traditions and diet. "Paella House" brings to your table the healthiest products from the "Garden of Europe".



301 Ensalada de Pato Ahumado con vinagreta de Pedro Ximenez

Smoked Duck Salad with Sherry Vinaigrette

Smoked duck breast served with a mix of baby spinach, wild arugula, and cherry tomatoes on a bed of avocado, seasoned with sherry vinaigrette.

350.-

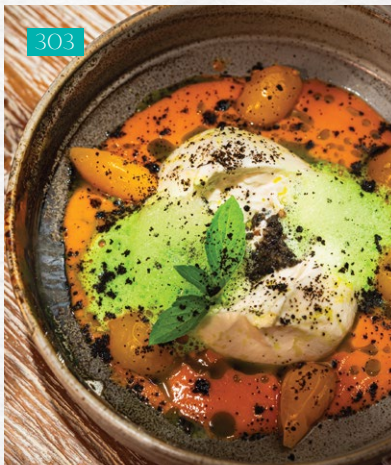


302 Ensalada de Salmon ahumado con queso Crema

Norwegian Smoked Salmon Salad with Cream Cheese

Delicious rolls of smoked salmon filled with cream cheese, served with baby spinach, wild arugula, and seasoned with balsamic vinegar, extra virgin olive oil, and capers

350.-



303 Ensalada de Burrata con Gazpacho de Fresas

Creamy burrata cheese on a bed of Strawberries Gazpacho, Cherry tomatoes, fresh basil, and olive oil, finished with a touch of balsamic glaze.

350.-



304 Ensalada Verde

Green Salad

A colorful mix of tricolor lettuces with black and white sesame seeds, raisins, almonds, red radish, and Jerez balsamic vinaigrette.

295.-



305 Salpicón de Mariscos

Seafood Salpicón

A fresh and fun Traditional dish from southern Spain, featuring red onion, Mango, avocado, seafood with a Pedro Ximenez Vinaigrette.

395.-



306 Ensalada de Queso de Cabra Caramelizado

Caramelized Goat Cheese Salad

Caramelized Herbs crusted Goat-Cheese roll dressing with a Red berry vinaigrette and Balsamic vinegar Caviar

350.-



307 Matrimonio

Anchovy Duo Salad

A traditional combination of white and dark anchovies (Vinegar & Salty) served with slice tomato, extra virgin olive oil, oregano.

395.-



Vegetarian



Gluten Free




Dairy Product

IBÉRICOS Y QUESOS (CURED MEAT AND CHEESE)

Cold cuts and cheeses are some of the most common products in every Spanish household.
Our top quality cuts from the world-famous
Iberian Pork and all our cheeses are produced in the best farms in Spain.



401 Jamón Ibérico 50g.

 Delicious plate of cured ham from the world-famous free range Iberian Pork.


895.-

402 Jamón Ibérico de bellota 50g.

 Top-notch cured ham from the very best breed of acorn-fed Iberian Pork.

995.-


403 Chorizo ibérico 50g.

 Colourful cold cut sausage of acorn-fed Iberian Pork and Spanish paprika.

475.-




404 Salchichón ibérico 50g.

 Acorn-fed Iberian Pork sausage seasoned with sea salt and black pepper.

475.-

405 Queso Manchego 100g.

 Cured sheep cheese from the well known cheese region of La Mancha.

475.-

406 Queso Manchego con Trufa (Oveja) 100g.

 Manchego sheep cheese with truffles.

525.-

*All cold cuts and cheeses include toast bread

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TAPAS

"Tapas" are an essential of Spanish. Gastronomy; Enjoy of our most popular plates for a casual dining/sharing experience.



501 Pate de Pollo



Homemade Chicken liver Pate

Delicious homemade chicken pâté with toasted bread, perfect for dipping.

250.-



502 Patatas bravas

Potato with brava sauce

Fried potatoes dressed with our homemade spicy tomato and paprika sauce.

225.-



503

503 Gambas al ajillo



Garlic prawns

Prawns fried in extra virgin olive oil and spiced up with garlic, chilli and paprika.

350.-



504

504 Sepia a la plancha



Alioli grilled squid

Grilled squid on a bed of green alioli sauce.

325.-



505

505 Sepia en su tinta

Squid in ink

Popular Spanish recipe of baby squid in two textures cooked in its own ink and onion.

350.-



506

506 Calamares a la andaluza

Fried calamari

Battered deep-fried calamari rings with lemon.

250.-



507

507 Pimientos de Padrón



Padron Peppers



Spanish Green Peppers

350.-



Vegetarian



Gluten Free



Dairy Product



508 Champiñón al ajiillo
 Garlic Champignon
 Mushroom
 Sautéed Champignon Mushroom
 with garlic, white wine, saffron
 325.-



509 Croquetas de jamón
 Ham croquettes
 Breaded balls of béchamel filled
 with serrano ham.
 225.-



510 Pulpo a la gallega
 Galician octopus
 Slices of boiled octopus
 on a bed of potato purée
 with extra virgin olive oil
 and paprika.
 495.-



511 Pintxos de chistorra con milloja de patata
 Chistorra Skewers
 Crispy potato mille-feuille crowned with
 chistorra and Padron pepper
 395.-



512 Nava jas al ajiillo
 Razor Clams with Garlic
 Grilled razor clams seasoned with "Mojo" sauce,
 a mix of garlic, parsley, and extra virgin olive oil
 425.-



513 Alme jas salteadas con vino Albariño
 Clams in Albariño Wine Sauce
 Sautéed clams with Albariño
 white wine, garlic, mint, and lemon,
 with a touch of chili pepper
 395.-



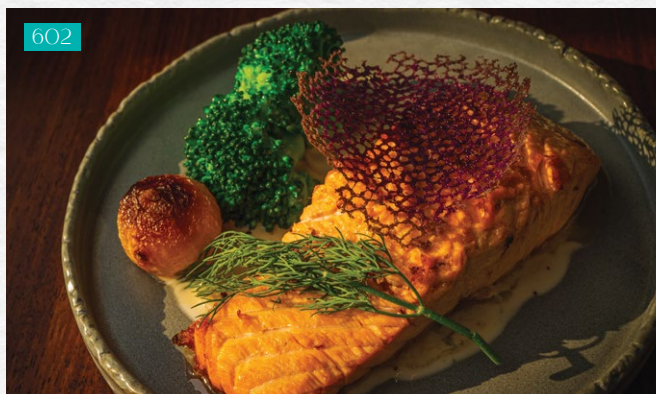
514 Albóndigas de cerdo caseras
 Homemade meatballs
 Meatballs made with marinated
 minced pork in our homemade
 tomato sauce served with fried
 potatoes.
 350.-

RACIONES (SHARING PLATES)

For Spanish people, eating is a social activity and we love sharing food with our family and friends. "Raciones" are the name of these platters designed to be shared, but which can also be enjoyed individually as part of a meal.



601



602

601 Biquini de ternera con salsa de Trufa y cebolla caramelizada (Pizarra)



Beef Biquini with Truffle and Caramelized Onion

A delicious grilled sandwich filled with juicy beef, truffle mayo, caramelized onion, and Edam cheese)
450.-

602 Suprema de Salmon con salsa de cava



Grilled Salmon with Cava Sauce

Generous grilled salmon fillet served on a bed of Cava sauce (sparkling wine sauce)
695.-



603

603 Chuletas de cordero al Romero con crema de calabaza

Lamb Chops with Rosemary

Grilled lamb ribs served on a bed of pumpkin cream, seasoned with rosemary sauce
895.-



Vegetarian



Gluten Free



Dairy Product



604 Pluma Iberica a la Parrilla con compota de manzana y coulis de frutos rojos

Iberian Pork Pluma

Grilled Iberian pork pluma on a bed of apple compote, seasoned with demi-glace sauce and red fruits)

695.-

605 Solomillo de cerdo iberico con salsa de Grosellas.

Iberian Pork Tenderloin

Grilled Iberian pork Tenderloin medallions with red currant sauce

695.-



606 Solomillo de Ternera al vino Tinto 250 grs

Angus Beef Tenderloin with Red Wine Sauce

Grilled Tenderloin beef garnished with baby onions and oven-baked potatoes with red wine sauce

895.-



Nuestros Arroces en Paellera (Our Rice in a Paella Pan)

Arguably, the most popular Spanish plate is “Paella”. This Mediterranean rice recipe has crossed our borders and has become famous worldwide. At “Paella House” you can taste the authentic Valencia-styled paella or try other of our rice dishes, always with the best ingredients of the Mediterranean cuisine.



701 Mixta
 Mixed Paella
Mediterranean-style rice prepared with saffron, pork loin, chicken, squid, prawns, mussels and vegetables
990.-



702 Paella Valenciana
 Valencian paella
Prepared with saffron, chicken and sofrito.
890.-



703 Arroz negro
Black rice
With squid ink, sofrito, seafood, and served with alioli garlic mayonnaise.
1,100.-



704 Paella de Marisco
 Seafood paella
Prepared with saffron, sofrito and seafood.
990.-



705 Vegetales
 Vegetarian Paella
 Our popular paella with Zucchini, Carrot, Mushroom Eggplant, onion, Cherry tomatoes, red & green peppers
990.-



706 Montanes
 (Chorizo, panceta, butifarra)
Of the Montain
With fresh chorizo, pancetta, and Catalan butifarra sausage
1,395.-



Vegetarian




Gluten Free



Dairy Product



707 Con almejas y nava jas


 With clams and razor clams Prawns, squid, calamari on top with clams and razor clams
1,795.-

708 Con Bogavante

 with Lobster
2,500.-



709 Con Carabineros

 with authentic carabineros prawns, squid, calamari
3,995.-



710 Fideua de Marisco

Seafood Fideua

"Paella-style" short noodle plate with saffron, sofrito and seafood, served with alioli garlic mayonnaise.

990.-



711 Fideua Negra

Black Fideua

"Paella-style" short noodle plate with squid ink, sofrito and seafood, served with alioli garlic mayonnaise.

1,100.-

Nuestros Arroces Melosos (Our Creamy Rice Dishes)

Cocinados en marmita de hierro, una experiencia que no te puedes perder.
(Cooked in a cast iron pot, an experience not to be missed)



801 Con Marisco y Almejas



With seafood and clams

990.-



802 Negro con Sepia

Black with cuttlefish

1,100.-



803 Con Pluma de Cerdo y piquillos



With pork shoulder and piquillo peppers

1,795.-



804 Con Bogavante



With lobster

2,500.-



Vegetarian



Gluten Free



Dairy Product

POSTRES (DESSERTS)

Last but not least, the favourite part of the menu for those with a “sweet tooth”. While Spanish desserts have not gained such a worldwide recognition as some of our neighbours (e.g. France or Italy) they are a very important part of our meals. We are proudly presenting a short selection of our favoured desserts.



901 Trufas caseras de chocolate negro (6 Pieces)
Homemade Dark Chocolate Truffles
245.-



902 Tarta de queso con pistacho
Creamy pistachio cheesecake tart, smoked with cherry wood.
295.-



903 Churros con Chocolate
Chocolate Churros
Crispy baton-shaped strips of fried dough served with a thick hot chocolate sauce.
275.-



904 Torrija
Brioche bread soaked in milk infused with cinnamon and lemon, coated in egg and fried, served with Jijona nougat ice cream
295.-

905 Sorbete de Limón al Cava
Lemon Sorbet with Sparkling Wine
Lemon sorbet mixed with spanish sparkling wine (Cava)
350.-



906 Bomba de café con Cointreau
Coffee Lava with Cointreau
295.-



907 Sorbete de manzana
Apple Sorbet
195.-



908 Tartufo de Ferrero Rocher
Ferrero Rocher Tartufo
delicious ice cream with melted chocolate center
245.-



909 Helado de ron con pasas
Rum and Raisin Ice Cream
195.-

