

START 開→始 INICIO

※We charge each guest 300 yen (330 yen)
as a service / seating charge.
Price in the "()" brackets is tax inclusive.



Sea Urchin and Salmon Roe
Jewel-like Brulee

¥590 (¥649)

数量
限定
お1人様1個限定!



Serrano Ham

¥530 (¥583)



Iberico Bellota
"Salami & Chorizo"

¥560 (¥616)



Spanish Ham,
Salami & Chorizo

¥760 (¥836)



Galician Octopus

¥560 (¥616)



Crème Brûlée
of Liver

¥560 (¥616)



Housemade Pickles
& Spanish Olives

¥430 (¥473)



Anchovy-Flavored
Potato Salad

¥490 (¥539)



Daily Fresh Seafood Carpaccio

¥690 (¥759)



Fruit & Tomato
Marinade

¥530 (¥583)



Crab-innards Bagna
Cauda With Vegetables

¥690 (¥759)



Aioli Potato with Kinzanji Miso
(Wakayama Specialty)

¥490 (¥539)

Bar Español PEQUEÑO POR LA BODEGA

"Pequeño" means "small" or "a little" in Spanish.
Enjoy our tapas and skewers in small portions you can easily
snack on with a glass of wine or your favorite drink.



Baguette

¥190 (¥209)



JA紀の里

We have fresh seasonal vegetables
delivered from JA* Kinosato Farmers
Market Mekkemon Square.

*JA: Japan Agricultural Cooperatives



Spicy Chicken
Pincho Moruno

¥260 (¥286)



Pork Belly & Vegetables
Pincho Moruno

¥330 (¥363)



Grilled Beef Skirt &
Vegetables ~Truffle Flavored~

¥1,090 (¥1,199)



Simmered Daikon "Cocido
Style" with Shrimp Cream

¥390 (¥429)



Truffle Spanish Omelette

¥560 (¥616)



Shrimp & Vegetable Ajillo

¥690 (¥759)



Corn Fritter
"Buñuelo Style"

¥430 (¥473)



Fried potatoes
with bravas sauce

¥490 (¥539)



Fried Squid

¥660 (¥726)



Paella with Seafood &
Iberico Pork

¥1,290 (¥1,419)



Iberian Pork Paella

¥1,190 (¥1,309)



Seafood Paella

¥1,090 (¥1,199)



Basque Burnt Cheesecake

¥560 (¥616)



Churro and Hot Chocolate

¥590 (¥649)

和歌山県産野菜使用

MONTHLY !月替わり? MENSUAL



We have fresh seasonal vegetables
delivered from JA Kinosato Farmers
Market Mekkemon Square.



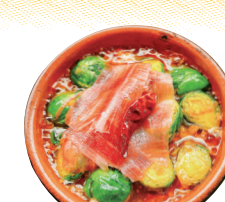
Today's Pintxos

*Please check recommended menu.



Seasonal fried

*Please check recommended menu.



Seasonal Ajillo

*Please check recommended menu.



Seasonal Grill

*Please check recommended menu.



VINOS DE ESPAÑA

The concept behind this wine list is 'a bar where you can fully enjoy Spanish wine and tapas.'
We hope you have a wonderful time savoring our carefully selected wines.



Europeaf-certified wines are produced according to EU organic farming standards, without the use of pesticides or chemical fertilizers.

PEQUEÑO Original Cava (Sparkling Wine)

PEQUEÑO
Limited



MOLI PARELLADA

Sant Sadurn d'Anoia,
Penedès, Catalonia



Mori Parellada was founded in 1987 by Francisco Dominguez. Today, with expanded estate vineyards and modern facilities, it produces over 500,000 bottles annually and exports worldwide. The brand offers well-balanced Cava shaped by Penedès' Mediterranean climate.

Moli Parellada Brut

Xarel·lo, Parellada, Macabeo

A rich aroma reminiscent of citrus, peach, and green apple. Made with secondary fermentation in the bottle, this dry Cava has a hint of sweetness and pairs well with a variety of dishes. A crowd-pleasing sparkling wine.

Glass **¥790** (¥869)
Bottle **¥4600** (¥5060)

Moli Parellada Brut Nature

Xarel·lo, Parellada, Macabeo

Nature Cava with no added sugar. Bottle-fermented, it's clean and fruity with a crisp finish. A must-try for sparkling wine lovers.

Glass **¥790** (¥869)
Bottle **¥4600** (¥5060)



PEQUEÑO Original Wine



SIERRA NORTE

Requena, D.O.P.
Utiel-Requena, Valencia



Founded in 1995 by three passionate young growers aiming to revive the endangered Bobal grape, Bodega Sierra Norte pays close attention to every step from vineyard to table. Their vineyards are certified organic.



Mariluna Blanco

Verdejo, Macabeo

A fresh floral taste nestled within tropical fruit flavors. Well-balanced and versatile, perfect for pairing with meals.

Glass **¥860** (¥946)
Bottle **¥4900** (¥5390)



Mariluna Tinto

Bobal, Tempranillo,
Monastrell

Silky on the palate with noticeable acidity and a lingering finish. A medium-bodied wine that pairs well with many dishes.

Glass **¥860** (¥946)
Bottle **¥4900** (¥5390)



PEQUEÑO Select Wine



Entre Cepas Blanco

Elegant floral aroma with a sharp, clean finish.

Glass **¥590** (¥649)



Monte Llano Blanco

100% Viura. Refreshing green apple aroma with a light and fresh taste that stays enjoyable with every sip.

Glass **¥760** (¥836)
Bottle **¥4300** (¥4730)



Santa Cruz de Alpera Joven Blanco

Juicy and aromatic with a touch of minerality. Best enjoyed well chilled with seafood.

Glass **¥790** (¥869)
Bottle **¥4600** (¥5060)



Viñaredo Godello

Clean fruit aromas reminiscent of lime and apple, with minerality and a fresh, well-balanced flavor.

Glass **¥890** (¥979)
Bottle **¥5300** (¥5830)



Pago del Vicario Talva

Tropical fruit freshness with notes of buttered toast and a floral aroma like lavender.

Bottle **¥5900** (¥6490)



Entre Cepas Tinto

Flavors of red berries with a toasty aroma reminiscent of coffee.

Glass **¥590** (¥649)



Monte Llano Tinto

An excellent Rioja that's easy to enjoy. Enjoy its oaky aroma, rich fruit flavors, and smooth tannins.

Glass **¥760** (¥836)
Bottle **¥4300** (¥4730)



Ramón Bilbao Edición Limitada

Ripe berry aromas with layers of vanilla and roasted chestnut. A rich, full-bodied wine with fine texture and depth.

Glass **¥890** (¥979)
Bottle **¥5300** (¥5830)

Sangria and sours made with fruits from Wakayama

SEASONAL FRUIT DRINKS



We have fresh seasonal fruits delivered from
JA* Kinosato Farmers Market Mekkemon Square.

*JA: Japan Agricultural Cooperatives

SANGRIA

Sangria Red **¥630** (¥693)

Sangria White **¥630** (¥693)

Sangria with Seasonal Fruits *Please check recommended menu.

Non-alcoholic Sangria Red **¥560** (¥616)

Non-alcoholic Sangria with Seasonal Fruits *Please check recommended menu.

SOUR

Freshly Squeezed Lemon Sour **¥590** (¥649)

Seasonal Fruit Sour *Please check recommended menu.

Non-alcoholic Freshly Squeezed Lemon Sour **¥560** (¥616)

Non-alcoholic Seasonal Fruit Sour *Please check recommended menu.

BEER

Sapporo Draft Beer Black Label **¥690** (¥759)

Sapporo Premium Alcohol Free **¥630** (¥693)

Zapiain Sidra **¥890** (¥979)

A 100% apple cider commonly enjoyed like beer in San Sebastián, Basque Country. Its gentle effervescence and acidity make it a perfect match for tapas.

HIGH BALL

Highball **¥590** (¥649)

SHERRY

Manzanilla La Gitana **¥690** (¥759)

Oloroso Faraon **¥760** (¥836)

COCKTAIL

Calimocho Red Wine, Coke **¥630** (¥693)

Tinto de Verano Red Wine, Ribbon Citron **¥630** (¥693)

Clara Beer, Ribbon Citron **¥630** (¥693)

Rebujito Sherry, Ginger Ale **¥630** (¥693)

SOFT DRINK

Orange Juice **¥530** (¥583)

Grapefruit Juice **¥530** (¥583)

Pepsi cola **¥530** (¥583)

Ginger ale **¥530** (¥583)

Oolong Tea **¥530** (¥583)

START 開→始 INICIO

※1位客人酌收300円(含稅330円)服務費、
括號"()"內為稅後價格。



海膽和鮭魚卵的珠寶盒
¥590(¥649)

數量
限定
お1人様1個限定!



塞拉諾生火腿
¥530(¥583)



最高等級伊比利豬的
香腸片&辣香腸
¥560(¥616)



西班牙生火腿&
香腸片&辣香腸拼盤
¥760(¥836)



加利西亞章魚料理
¥560(¥616)



國產肝醬烤布蕾
¥560(¥616)



自製醃菜與西班牙橄欖
¥430(¥473)



鯷魚風味馬鈴薯沙拉
¥490(¥539)



本日生魚片沙拉拼盤
¥690(¥759)



水果與番茄的漬物
¥530(¥583)



和歌山產蔬菜~蟹膏熱沾醬~
¥690(¥759)



和歌山名產「金山寺味噌」
蒜味馬鈴薯
¥490(¥539)

Bar Español PEQUEÑO POR LA BODEGA

「PEQUEÑO」在西班牙文中有「小巧」和「少量」的意思。
本店提供選責多樣的西班牙小菜和季節菜單，
非常推薦搭配我們的嚴選酒單一起享用。



辣味雞肉西班牙烤肉串
¥260(¥286)



豬五花肉與季節蔬菜串
¥330(¥363)



鐵板牛橫膈膜與蔬菜
~松露風味~
¥1,090(¥1,199)



西班牙風燉白蘿蔔
~蝦味奶油醬~
¥390(¥429)



西班牙松露煎蛋
¥560(¥616)



橄欖油蒜蝦與蔬菜
¥690(¥759)



麵包
¥190(¥209)



JA紀の里

我們的新鮮蔬菜來自日本農會的
農民市集「Mekkemon Square」。



豬舌西班牙烤肉串
¥330(¥363)



牛橫膈膜烤肉串
¥390(¥429)



西班牙風炸玉米丸子
¥430(¥473)



西班牙風炸薯條
¥490(¥539)



炸花枝
¥660(¥726)



海鮮與伊比利豬肉燉飯
¥1,290(¥1,419)



伊比利豬肉什錦燉飯
¥1,190(¥1,309)



西班牙海鮮燉飯
¥1,090(¥1,199)



巴斯克焦香起司蛋糕
¥560(¥616)



西班牙吉拿棒佐熱巧克力
¥590(¥649)

和歌山県産野菜使用

MONTHLY !月替わり? MENSUAL



我們的新鮮蔬菜來自日本農會的
農民市集「Mekkemon Square」。



今日精選小吃
*請參閱今日推薦菜單



時令炸物
*請參閱今日推薦菜單



橄欖油蒜時蔬
*請參閱今日推薦菜單



時令鐵板燒
*請參閱今日推薦菜單



VINOS DE ESPAÑA

Pequeño酒單的概念是「一間可以盡情享用西班牙葡萄酒與西班牙小菜的小酒館」。希望您能細細品味我們精心挑選的葡萄酒，度過美好時光。



獲得歐洲有機標章 (Euroleaf) 認證的葡萄酒，是根據歐盟有機農業標準生產的，完全不使用農藥或化學肥料。

PEQUEÑO 原創CAVA (氣泡酒)

PEQUEÑO Limited



MOLI PARELLADA

Sant Sadurn d'Anoia, Penedès, Catalonia



Mori Parellada 由第一代莊主Francisco Dominguez於1987年創立。近年來擴大了自家葡萄園並升級釀酒設備，如今每年生產超過50萬瓶，穩定供應至世界各地。這個Cava品牌受惠於Penedès地區特有的地中海型氣候、溫和的冬季與乾燥的夏季，展現出良好的平衡感。

Moli Parellada Brut

Xarel·lo, Parellada, Macabeo

散發出柑橘、水蜜桃與青蘋果般的芳醇香氣。經瓶中二次發酵釀造，雖為辛口卻帶有微妙的甜味，適合搭配各式料理，是一款人人都喜愛的氣泡酒。

Glass ¥790 (¥869)
Bottle ¥4600 (¥5060)

Moli Parellada Brut Nature

Xarel·lo, Parellada, Macabeo

無添加糖分的極辛口卡瓦，經瓶中二次發酵釀造，口感清爽無雜味，果香迷人且收尾俐落。推薦給喜愛氣泡酒的您，絕對值得一試。

Glass ¥790 (¥869)
Bottle ¥4600 (¥5060)



PEQUEÑO 原創葡萄酒



SIERRA NORTE

Requena, D.O.P. Utiel-Requena, Valencia



酒莊於1995年由三位致力於復育瀕臨絕種葡萄品種「Bobal」的年輕農夫創立。從葡萄栽培到上桌的每一步都細心處理，並採用有機農法種植。



Mariluna Blanco

Verdejo, Macabeo

帶有熱帶水果香氣，伴隨如花朵般清新的風味。平衡感佳，百搭各式料理與調味。



Glass ¥860 (¥946)
Bottle ¥4900 (¥5390)



Mariluna Tinto

Bobal, Tempranillo, Monastrell

結構紮實的酒款，口感絲滑帶有明顯酸度，餘韻悠長。屬於中等酒體，與各種料理都很搭。



Glass ¥860 (¥946)
Bottle ¥4900 (¥5390)

PEQUEÑO 精選葡萄酒



Entre Cepas Blanco

帶有優雅的花香，尾韻清新俐落。

Glass ¥590 (¥649)



Monte Llano Blanco

100% Viura釀製。散發清爽的青蘋果香氣，口感輕盈鮮明，是一款百喝不膩的白酒。

Glass ¥760 (¥836)
Bottle ¥4300 (¥4730)



Santa Cruz de Alpera Joven Blanco

多汁芳香，帶有礦物風味。冰鎮後與海鮮搭配最為合適。

Glass ¥790 (¥869)
Bottle ¥4600 (¥5060)



Viñaredo Godello

散發出青檸與蘋果般清新的果香，富含礦物感，風味清爽且均衡。

Glass ¥890 (¥979)
Bottle ¥5300 (¥5830)



Pago del Vicario Talva

南洋水果的清爽果香中，融合奶油吐司的氣息，並散發出如薰衣草般的花香。

Bottle ¥5900 (¥6490)



Entre Cepas Tinto

帶有紅色莓果的風味，並有如咖啡般的烘烤香氣。

Glass ¥590 (¥649)



Monte Llano Tinto

一款平易近人的優質Rioja紅酒。橡木桶香濃郁，果味豐富，單寧圓潤可口。

Glass ¥760 (¥836)
Bottle ¥4300 (¥4730)



Ramón Bilbao Edición Limitada

熟成莓果的香氣中，交織著香草與栗子的複雜氣息。質地細緻，口感濃郁，是一款風味層次豐富的厚重酒款。

Glass ¥890 (¥979)
Bottle ¥5300 (¥5830)

使用和歌山縣產水果製成的 PEQUEÑO 原創水果酒與沙瓦飲品。

SEASONAL FRUIT DRINKS



我們使用的新鮮水果是來自位於和歌山的日本農會的農民市集「Mekemon Square」。

SANGRIA

西班牙水果酒 紅 ¥630 (¥693)

西班牙水果酒 白 ¥630 (¥693)

使用當季水果製成的「果肉感」西班牙水果酒 *請參閱今日推薦菜單

無酒精 西班牙水果酒 紅 ¥560 (¥616)

無酒精 使用當季水果製成的西班牙水果酒 *請參閱今日推薦菜單

SOUR

現榨檸檬沙瓦 ¥590 (¥649)

當季水果沙瓦 *請參閱今日推薦菜單

無酒精 現榨檸檬沙瓦 ¥560 (¥616)

無酒精 當季水果沙瓦 *請參閱今日推薦菜單

BEER

Sapporo 黑標生啤酒 ¥690 (¥759)

Sapporo Premium 無酒精啤酒 ¥630 (¥693)

Zapiain 西打蘋果酒(Sidra) ¥890 (¥979)

在Basque地區的San Sebastián，這款 100% 蘋果酒對於當地人來說就像啤酒一樣，適合日常飲用。微氣泡與酸度恰到好處，能完美襯托各式西班牙小菜的美味。

HIGH BALL

Highball ¥590 (¥649)

SHERRY 西班牙雪利酒

Manzanilla La Gitana ¥690 (¥759)

Oloroso Faraon ¥760 (¥836)

COCKTAIL

Calimocho 紅酒加可樂 ¥630 (¥693)

Tinto de Verano 紅酒加Ribbon汽水 ¥630 (¥693)

Clara 啤酒加Ribbon汽水 ¥630 (¥693)

Rebujito 雪利酒加薑汁汽水 ¥630 (¥693)

SOFT DRINK

柳橙汁 ¥530 (¥583)

葡萄柚汁 ¥530 (¥583)

百事可樂 ¥530 (¥583)

薑汁汽水 ¥530 (¥583)

烏龍茶 ¥530 (¥583)