JODY'S

FOOD 'N' DRINKS WITH LOVE

hello @ jodys
Look forward to our typical Spanish dishes, freshly prepared with the utmost care.

If you have any questions about ingredients that may cause allergies or other adverse reactions, please ask our service team.

SALADS AND SOUPS

SOUP OF THE DAY | 12

JODY'S BOWL
green salad, lollo rosso, beetroot, cucumber, tomatoes, egg, Parmesan, house dressing | 22

with chicken breast | 28

BURRATINA
lollo rosso, green salad, burrata, pesto (basil, pine nuts, nuts) | 27.5

CAESAR SALAD
lettuce, chicken breast, croutons, Parmesan, caesar dressing | 27.5

COLD TAPAS

MEDITERRANEAN BREAD & DIPS V
bread, aioli, olives, salt, oil | 9.5

MUSHROOMS 🌿
garlic and herbs | 10

NACHOS V
Cheddar sauce, crème fraîche, jalapeños, pico de gallo, scallions | 19.5

TORTILLA ESPAÑOLA V
potatoes, onions, egg | 14.5

CHEESE PLATTER V
cheese selection from Switzerland and Spain | 16

TAPAS COMBO VEGETALES V
olives, tortilla, pimientos de padrÓn, 2 croquetas (mushrooms, truffle) | 32

TABLA IBÉRICOS
chorizo, salchichón, lomo from Iberian acorn pork, JODY's crispbread | 29.5

TAPAS COMBO
3 albondigas, 2 croquetas (chicken curry), patatas bravas | 33

PATA NEGRA (30 g) | 18
JODY's crispbread

DESSERTS

CREMA CATALANA | 10

TARTA DE QUESO | 10

TARTA DE SANTIAGO
(spanish almond cake) | 11

RICE PUDDING with cinnamon | 10

ORANGE CHOCOLATE MOUSSE 🌿 | 10

GIOLITO ICE CREAM per scoop | 4.5
chocolate | vanilla | strawberry | stracciatella

GIOLITO SORBET 🌿 per scoop | 4.5
mango | blood orange

WARM TAPAS

PIMIENTOS DE PADRÓN 🌿 | 14

PATATAS BRAVAS 🌿 with salsa brava | 13

GRILLED VEGETABLES 🌿
peppers, zucchini, eggplant, olive oil, fresh herbs | 12

PISTO V
zucchini, eggplant, peppers, tomato | 14

with fried egg | 17

ARTICHOKES
Serrano ham, truffle oil | 18

COMBO CROQUETAS (4 pieces)
homemade croquettes variation | 20

EMPANADA per piece | 9
homemade filled pastry:
Criolla (beef, egg, olives) /
caprese (tomato mozzarella, basil)

CARRILLERAS (pork jowl)
mashed potatoes | 29

MEATBALLS
cabbage, passionfruit-mustard vinaigrette | 19

ALBONDIGAS
homemade beef balls, tomato sauce | 21

TAGLIATA (200g beef)
rocket, balsamic vinegar, Parmesan | 44.5

CALAMARI
herbs, olive oil, garlic | 24

SHRIMP
garlic, chilli | 25

PULPO A LA GALLEGA
potatoes | paprika | 33

PLATES

PASTA BURRATA V
tomato sauce, basil, Parmesan | 32

VEGGIE BURGER V
homemade plant-based patty, tomatoes, lettuce, onions, pepper mayo, guacamole, French fries | 31

BEEF BURGER
homemade beef patty, lettuce, rocket, aioli, cheese, bacon, guacamole, French fries | 37

SECRETO IBERICO
mashed sweet potato, peppers | 42

PAELLA A LA MARINERA (from 2 persons)
with shrimp, sepia, mussels | 34 per person

PAELLA NERA (from 2 persons)
with squid ink, cuttlefish, prawns, octopus, garlic | 48 per person

FRESH HOMEMADE PASTA

VEGGIE LASAGNE V
mushrooms, spinach, blue cheese, béchamél, cheese | 29

LASAGNE BOLOGNESE
ground beef, béchamel, Parmesan | 32

SEPIA TAGLIARINI
shrimp, garlic | 36

SALSAS | each 2.5
Aioli | Guacamole | Mojo Rojo

🌿 vegan
V vegetarian

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