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AT JINDAMA, WE FUSE THE ESSENCE OF OUR ROOTS WITH A MODERN TWIST, CREATING DISHES THAT TELL STORIES AND AWAKEN EMOTIONS. OUR MENU IS A JOURNEY THROUGH UNIQUE FLAVORS, SHAPED BY GITANO TRADITION, LOCAL PRODUCTS, AND THE CREATIVITY THAT DEFINES US.
HERE, EVERY BITE PAYS TRIBUTE TO OUR LAND, OUR CUSTOMS,
AND OUR DEVOTION TO GASTRONOMY.

JINDAMA

MODERN GITANO RESTAURANT

STARTERS

Jindama-style Russian Salad — 4,50€ | 8,00€
Traditional, simple, and delicious. Finished with piquillo pepper jam that throws a party on your palate.

Bravas — 4,50€
Bravas potatoes like you've never tried before.

Payoyo Cheese — 9.00€
Local Payoyo cheese served with piquillo pepper jam and walnuts.

Lolita Croquettes — 4.50€ | 8.00€ | 11.00€
Roast chicken croquettes — pure comfort, pure pleasure.

Chicken Gyozas — 7.00€
Japanese-style dumplings filled with chicken and black fungus, served with our signature Jindama sauce.

Prawn Gyozas — 7.50€
Japanese-style dumplings filled with prawns and vegetables, with a touch of kimchee mayo that will make you dance with happiness.

Gypsy-style Cabbage Brioche Roll — 6.50€
Soft brioche filled with traditional cabbage stew, coated in kimchee sauce and topped with crispy onions.

STREET FOOD

Cochinita Taquito — 4,50€
Irresistible cochinita pibil taco with Jindama sauce, bitter orange–pickled onion, cheese, and a hint of lime.

American Taquito — 4,50€
Desgarrado de pollo asado, bañado en abundante salsa cheddar, acompañado de salsa Mex y cebolla crujiente.

Jindama Potatoes — 8,50€
Potatoes swimming in melted cheese, roast chicken, and our magical Jindama sauce, with just enough spice to light the party.

Nachos "Por Jeré" — 11,20€
Nachos topped with fried eggs, traditional vegetable stew, and generous melted cheese. Perfect any time.

Pollo a la Virulé — 8,50€
Crispy marinated chicken strips served with Jindama sauce for dipping.

Enchilada Canalla — 12,00€
Mexican tortilla filled with chicken and cheese, covered in bold house sauce, served with sautéed rice.

Asian-style Fried Rice — 10,00€
Oriental-style fried rice with chicken and colorful vegetables.

Mil Duquelas Noodles — 15,00€
Wok-fried noodles with sweet-and-sour spicy sauce and karaage chicken. A dish with the power to turn worries into pure pleasure.

Romaní Chicken Wings — 12,00€
Crispy wings glazed with ranch and Valentina sauces, topped with curry popcorn, peanuts, and fresh chives — a journey back to India.

TO SHARE

Acorn-fed Iberian Ham — 20,00€
Acorn-fed Iberian ham served with toasted bread, fresh tomato, and extra virgin olive oil.

Warm Prawn & Avocado Salad — 14,00€
Mixed leaves dressed with prawn sofrito and cherry tomatoes, avocado, and a touch of balsamic vinegar.

Wild Bluefin Tuna Tartare (Almadraba) — 15,00€|24,00€
Freshly landed wild bluefin tuna, seasoned with our secret house dressing.(Almadraba: traditional Andalusian tuna fishing method)

Scallops "Por Rumbas" — 17,00€
Gratinated scallops with lime kimchee sauce.

Toasted Fideuá — 9,00€
Sautéed fideuá noodles with prawns and soy, served with parsley mousseline.

Fried Baby Squid — 9,00€|15.00€
Crispy fried baby squid — a classic from our coast.

Gallo del Lunar — 9,00€|15.00€
Breaded strips of gallo del lunar (local megrim fish).

TO FINISH

Broken Eggs — 11.00€
Potatoes topped with runny fried eggs and Iberian ham — a timeless classic.

Carrillada — 14,00€
Traditional Gitano-style braised pork cheeks with fries.

Bulerías-style Braised Cheeks — 9,00€
Our brightest version, served with fries and oven-roasted golden alioli.

Low-temperature Suckling Pig — 21.00€
Boneless, tender, and juicy suckling pig served over parmentier with a touch of truffle sauce.

Presa de tu mirá — 14.00€
Iberian pork presa served over parmentier, finished with rich Iberian sauce. (A dish as irresistible as its name suggests.)

Iberian Presa with Fries — 16.50€
Grilled Iberian pork presa with fries, perfect for lovers of simplicity.

Triana-style Whisky Sirloin — 14.00€
Traditional sirloin in Sevillian whisky sauce with fries — pure authenticity.

Bluefin Tuna Belly & Tagliatelle — 18.00€
Almadraba bluefin tuna belly (Petaca Chico) over tagliatelle, with creamy teriyaki sauce and freshly grated Parmesan.

Grilled Octopus "A la Canastera" — 18.00€
Grilled octopus served on smooth potato cream, finished with a delicious prawn sofrito.

DESSERTS

Three Scoops — 5,00€
Vanilla ice cream, chocolate ice cream, and fruit sorbet.

Warm Chocolate Sponge Cake — 4.50€ | 7.00€
Bizcocho templado de chocolate con nueces y helado de vainilla. Sin gluten.

New York Cheesecake — 7.00€
Author-style cheesecake — Gitano and modern.

Chocolate Whirlwind — 7,00€
Chocolate sponge cake drenched in melted chocolate, served with vanilla ice cream.

Grandma's Remix Cake — 6,00€
A modern take on the classic grandmother's cake with crispy toast and Nutella.

Fairground Bomb — 7,00€
Giant freshly fried fritter filled with nougat ice cream, topped with Nutella, dulce de leche, caramel, and a shower of chocolate popping candy and nuts.

BREAD AND BREADSTICKS SERVICE: 1.20€ PER GUEST.