
JINDAMA

Modern Gitano Restaurant

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. WE INVITE YOU TO DISCOVER THE MAGIC OF JINDAMA!

STARTERS

Jindama-style Russian Salad

4.50€ - 8.50€

Traditional, simple, and delicious. Finished with piquillo pepper jam that throws a party on your palate.

Bravas

5.00€

Bravas potatoes like you've never tried before.

Payoyo Cheese

10.00€

Local Payout cheese served with piquillo pepper jam and walnuts.

Lolita Croquettes

1.80€/und

Roast chicken croquettes - pure comfort, pure pleasure.

Wagyu Gyozas

9.00€

Well-treated Wagyu, its meat sauce, and a touch of chives to top it off.

Prawn Gyozas

8.00€

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

7.00€

Soft brioche filled with traditional cabbage stew, coated in kimchee sauce and topped with crispy onions.

Bread and breadsticks service €1.50 per person.

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TO SHARE

Acorn-fed Iberian Ham

24.00€

Acorn-fed Iberian ham served with toasted bread, fresh tomato, and extra virgin olive oil.

Warm Prawn & Avocado Salad

15.00€

Mixed leaves dressed with prawn sofrito and cherry tomatoes, avocado, and touch of balsamic vinegar.

Wild Bluefin Tuna Tartare (Almadraba)

16.00€ - 24.00€

Freshly landed wild bluefin tuna, seasoned with our secret house dressing. (Almadraba: traditional Andalusian tuna fishing method)

Scallops Por Rumbas

3.50€/und

Gratinated scallops with lime kimchee sauce.

Toasted Fideuá

10.00€

Sautéed fideuá nodales with prawns and soy, served with parsley mousseline.

Fried Baby Squid

10.00€ - 16.00€

Crispy fried baby squid - a classic from our coast.

Gallo del Lunar

16.00€

Breaded strips of gallo del lunar (local megrim fish).

Iberian Rice

18.00€

In yauna, with Iberian pork and vegetables.

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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€
Shredded roasted chicken, covered in plenty of cheddar sauce, accompanied by Mex sauce and crispy onions.	
Jindama Potatoes	9.00€
Potatoes swimming in melted cheese, roast chicken, and our magical Jindama sauce with just enough spice to light the party.	
Nachos por Jeré	13.00€
Nachos topped with fried eggs, traditional vegetable stew, and generous melted cheese. Perfect any time.	
Pollo a la Virulé	10.00€
Crispy marinated chicken strips served with Jindama sauce for dipping.	
Enchilada Canalla	13.00€
Mexican tortilla filled with chicken and cheese, covered in bold house sauce, served with sautéed rice.	
Mil Duqueles Noodles	15.00€
Wok-fried noodles with sweet-and-sour spicy sauce and karate chicken. A dish with the power to turn worries into pure pleasure.	
Romaní Chicken Wings	15.00€
Crispy wings glazed with ranch and Valentina sauces, topped with curry popcorn, peanuts, and fresh chives - a journey back to India.	

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TO FINISH

Broken Eggs	14.00€
Potatoes topped with runny fired eggs and Iberian ham- a timeless classic.	
Carrillada	16.00€
Traditional Gitano-style braised pork cheeks with fries.	
Bulerías-style Braised Cheeks	9.50€
Our brightest version, served with fries and oven-roasted golden alioli.	
Low-temperature Suckling Pig	22.00€
Boneless, tender, and juicy suckling pig served over parmentier with a touch of truffle sauce.	
Presa de tu mirá	15.00€
Iberian pork presa served over parmentier, finished with rich Iberian sauce.	
Iberian Presa with Fries	17.00€
Grilled Iberian pork presa with fries, perfect for lovers of simplicity.	
Triana-style Whisky Sirloin	16.00€
Traditional sirloin in Sevillian whisky sauce with fries- pure authenticity.	
Bluefin Tuna Belly & Tagliatelle	22.00€
Almadraba bluefin tuna belly (Petaca Chico) over tagliatelle, with creamy teriyaki sauce and freshly grated Parmesan.	
Grilled Octopus "A la Canastera"	19.00€
Grilled octopus served on smooth potato cream, finished with a delicious prawn sofrito.	

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DESSERTS

Warm chocolate cake **4.50€ - 8.00€**

Warm chocolate cake with walnuts and vanilla ice cream. Gluten-free.

New York Cheesecake **8.00€**

Author-style cheesecake - Gitano and modern.

Chocolate Whirlwind **8.00€**

Chocolate sponge cake drenched in melted chocolate, served with vanilla ice cream.

Grandma's Remix Cake **7.00€**

A modern take on the classic grandmother's cake with crispy toast and Nutella.

Fairground Bomb **8.00€**

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.