



COLMADO SONMO
SANT JAUME

MENU

TAPAS, NATURAL WINES AND MORE

At the Colmado SONMO Sant Jaume, we are proud to present to you the full range of SONMO products, along with a wide selection of top-quality third-party food products, both local and national. All our products have been carefully selected for their excellence and ecological character. You can take anything home or open it and enjoy it right here.



PULPO EN ACEITE DE OLIVA 8.50€
OCTOPUS IN OLIVE OIL

Traditional tapa of octopus seasoned with salt, pepper, and paprika to enhance its flavor. Perfect to enjoy with a glass of wine or a cold beer.

MEJILLONES "LA PUREZA" 5.00€
MUSSELS "LA PUREZA"

Gourmet tapa of steamed mussels served with a light dressing of extra virgin olive oil. Ideal to enjoy with a glass of white wine or a craft beer.

ANCHOAS "PUJADÓ SOLANO" 6.90€
ANCHOVIES "PUJADÓ SOLANO"

Gourmet tapa that stands out for the quality and exceptional flavor of its anchovies. Perfect to accompany a glass of dry white wine or a craft beer.

BOQUERÓN "PUJADÓ SOLANO" 6.95€
WHITE ANCHOVIES "PUJADÓ SOLANO"

Gourmet tapa of anchovies marinated in vinegar and olive oil. This tapa offers a perfect contrast between the acidity of the marinade and the smoothness of the fish, ideal to enjoy with a dry white wine or a beer.

NAVAJAS "PACO LAFUENTE" 9.45€
RAZOR CLAMS "PACO LAFUENTE"

Gourmet tapa of tender razor clams, perfect to savor with a glass of cider, wine, or a cold beer.

SARDINILLA PICANTE "PACO" 5.75€
SPICY SARDINES "PACO"

Gourmet tapa that combines the traditional flavor of sardines with a spicy touch. Ideal to enjoy with a glass of cider, wine, or beer.

ZAMBURIÑAS EN SALSA DE VIEIRA "PACO" 7.50€
SCALLOPS IN VIEIRA SAUCE "PACO"

Gourmet tapa of tender and juicy variegated scallops bathed in a delicate Vieira scallop sauce. Ideal with a glass of cider or wine.

TABLE DE EMBUTIDOS Y QUESO 19.00€
SELECTION OF CURED MEATS AND CHEESE

Tasting of cured meats and cheeses from the Balearic Islands. Ideal to enjoy with a glass of cider, wine, or chilled cava.

TOSTADA DE SOBRASADA EN PAN BRIOCHE 7.50€
SOBRASADA ON BRIOCHE TOAST

Slice of toasted brioche bread with a generous layer of sobrasada and a sweet touch. Perfect with a glass of cider, red wine, or cold beer.

SANDWICHES COLMADO SANT JAUME 12.00€
SANDWICHES COLMADO SANT JAUME

Our famous gourmet sandwich, with sardines, tuna, or cheese. Perfect to eat here or take away.

* Prices include VAT

* This establishment is not free from gluten or other allergens, so we cannot ensure that products do not contain traces after preparation.
Please consult our allergen menu.





WHITE

38 ARROBAS 30.00€

Prensal, in manzanilla barrel
Origin: Pollença, Mallorca.
Complex, citrusy, and herbaceous

RODDER 27.00€

Malvasía, Giró Ros and Mantonegro
Origin: Banyalbufar, Mallorca.
Fruity, broad, and floral

SUPERNOVA MOLL 19.00€

Moll and Prensal
Origin: Binissalem, Mallorca.
Fresh, mineral and citrusy

RIBAS VI BLANC 18.00€

Prensal Blanc and Giró Ros
Origin: Consell, Mallorca.
Fruity, fresh and light

PERE MATEU 21.00€

Moll, Giró Ros and Chardonnay
Origin: Mallorca.
Fresh with a touch of pear

VINYERONS LLUERNA 13.50€

Xarel•lo
Origin: Barcelona, Catalunya.
Fresh and creamy

PARERA CLAR 23.00€

Albariño and Verdejo
Origin: Barcelona, Catalunya.
Fresh and creamy

EL CARRO DE LA MATA 29.00€

Muscat Blanc à Petits Grains
Origin: Cenicero, La Rioja.
Fruity, smooth and fresh

SPARKLING

VINYERONS PREGADEU ROSE 17.00€

Xarel•lo and Tempranillo
Origin: Tarragona, Catalunya.
Mineral, fresh and concentrated

BRUTAL ANCESTRAL 25.00€

Macabeu and Moscatel
Origin: Valencia, Comunidad Valenciana.
Fruity, fresh, and luscious

BOSQUET 24.00€

Escursac and Fogoneu
Origin: Santa Margalida, Mallorca.
Refined, fruity and luscious

PUNTIRÓ ANCESTRAL 26.00€

Prensal
Origin: Santa Maria, Mallorca.
Fruity, creamy and smooth

ORANGE WINE

TERNA 30.00€

Giró ros and Prensal
Origin: Porreres, Mallorca.
Aromatic, complex and honeyed

DO IT FLUID 23.00€

Giró Ros. Macerado 30 días
Origin: Ribera del Duero, Castilla y León.
Fruity and spicy

BARROS 28.00€

Prensal brisat
Origin: Pollença, Mallorca.
Intense and complex

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ROSE

CUCAVEL . LA 21.00€
 Mantonegro and callet
 Origin: Mallorca.
 Refreshing, balanced and fruity

MIANES 24.00€
 Mantonegro and callet
 Origin: Mallorca.
 Fruity and luscious

SUPERNOVA MANTONEGRO 17.00€
 Mantonegro
 Origin: Binissalem, Mallorca.
 Spicy, intense and earthy

RIBAS 18.00€
 Mantonegro
 Origin: Consell, Mallorca.
 Fruity and luscious

RED

SOCA - REL 24.00€
 Escursac
 Origin: Binissalem, Mallorca.
 Elegant, spicy, refined and bright

AVANERO 23.00€
 Escursac 100%
 Origin: Ribera del Duero, Castilla y León.
 Fresh and light

JUGOSA 23.00€
 Syrah, Moscatell
 Origin: Rueda, Castilla y León.
 Fresh, fruity and soft

6° ELEMENTO 30.00€
 Bobal
 Origin: Valencia, Cominudad Valenciana
 Complex, structured, juicy and powerful

CIDER

ZELAIA 14.00€
 100% Organic fermented apple, rested for 24 hours
 Origin: Gipuzkoa, País Vasco.
 Fruity, citrusy, balanced and complex

ARRATZAIN 8.00€
 100% Fermented organic apple juice
 Origin: Gipuzkoa, País Vasco.
 Fresh, bright and balanced

PAKO 23.00€
 100% Fermented organic apple juice
 Origin: Gipuzkoa, País Vasco.
 Smooth, mineral, and with a hint of pear

HOUSE WINE

SEASONAL SELECTION 4.50€

OTHER DRINKS

SONMO Gin
 Vermouth
 Craft beers
 Beer
 Still and sparkling water
 Soft-drinks
 Kombuchas
 Coffee and tea

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