EN

ALDEA

TAPASBAR

BIENVENIDO

At Aldea, we bring the warmth of a Spanish village to the heart of Haarlem. Our small plates tell big stories of family, seasons, memories and a deep love for cooking.

Our Spanish chef Nicolás has created a menu combining authentic tapas with his own creative variations. Expect flavours that have taken their time, recipes with roots, and a kitchen where tradition meets heart. Here, a meal is more than food. It's a moment to share, to connect, to feel part of something like gathering at the table in a true aldea.

Our dishes are perfect for sharing, so taste together and enjoy!

SMALL PLATES, BIG STORIES

ENTRANTES

Pan con tomate 5,00

Pan con aioli 5,50

Toasts with sobrasada & goat cheese 6,50

Pimientos de padrón 7,00

Mix charcuterie 17,50
Pata negra, serrano, manchego

Pata negra 16,50

Croquetas oxtail 7,50

Croquetas mushrooms & truffle 7,50

VERDES

Caramelized pumpkin 12,00
With Greek yoghurt & chili oil

Glazed broccoli with miso 11,50
With Ras el Hanout, hummus & pomegranate

Patatas bravas 7,00
With homemade aioli & chipotle brava sauce

Tartlet with burrata 15,00
Tartlet of cherry tomatoes & shallots

Roasted cauliflower 11,00
With romesco sauce & truffle cheese

CARNES

Rib eye 24,00
With café de Paris sauce

Steak tartare 14,00
With pata negra mayonnaise

Iberico BBQ ribs 16,00

Albóndigas 13,50
Meatballs in tomato sauce

Glazed chicken wings 10,00
With vermouth & orange

Torreznos 8,50
Deep fried pork belly with hoisin sauce

PESCADOS

Tuna tataki 22,00
With “ajoblanco” & mango chutney

Gambas al ajillo 16,00
With garlic & chili

Carpaccio de gambas 16,00
With curry oil & passion fruit

Puntillas a la andaluza 11,50
Deep fried baby squids with aioli

Pulpo a la gallega 15,50
Cooked squid on a sliced boiled patato

POSTRES

Nougat parfait 8,50
With toffee & salted peanuts

Muerte por chocolate 8,50
Chocolate cake with crumble & toffee

Cheesecake 9,00
Crema catalana with red fruits jam

Cheese degustation *Market price*

Vegetarian