

El Garaje Bar

Pl. Gabriel Miró, 14 · Alicante
Av. Alfonso El Sabio, 18 · Alicante

Travessia de les Barques, 2 · Elx
C. General Prim, 5 - Sant Vicent del Raspeig

Let's get started!

NACHOS ROCKDELUX 🌾	15.00
Natural corn cake nachos with cheddar cheese, pulled pork, pico de gallo, guacamole, fresh cream, jalapeños, camembert cream and cilantro. (4)	
NACHOS GREEN DAY 🌱	15.00
Natural corn tortilla chips with melted cheddar cheese, vegan chilli, pico de gallo, guacamole, jalapeños, camembert cream and fresh cream with chopped cilantro. (4, 5)	
LA ABUELA 🌾	14.50
Pork crackling cooked at two temperatures with eggs, Iberian ham, pasteurised egg yolk and black salt flakes. (2)	
LOS RAMONES	14.50
Truffled scrambled eggs with Iberian ham and poached onions. (1, 2, 3, 5, 7, 9, 10)	
PIZZICATO FIVE 🌾	12.50
Just imagine, the same old huevos rotos but with bacon and camember cream... (2, 4, 5, 7)	
POLLO CONFETTI 🌾	9.90
Crispy chicken on our roll, over 30,000 dishes sold in 2024, WOW! (7) (5T, 6T)	
TARANTINO 🌱 🌾	9.50
A pure fried fresh goat's cheese covered with tomato jam. (4, 8)	
PATATAS STROGONOFF 🌾	9.50
Grandma's cut potatoes, with stroganoff sauce based on beef, mushroom, onion and spices. (4)	
SUPER 8 🌾	8.50
Will it be the usual bravas? Or not? (1, 4, 5)	

BERENJENA MOLONA 🌱 7.20
Delicious eggplant sticks, drizzled with Mrs. Carmen's cane honey. (1)

MARINERA MADE IN MURCIA 3.10
¡Acho! Salad with Cantabrian anchovy. (1, 2, 3)

SMOKED MARINERA 4.00
Crispy toast, garaje salad and XL smoked sardine. (1, 3)

Salads

THE SALMON DANCE 13.00
Salmon with tomato, wakame, onion, young shoots, olives and soy. (3, 5, 8)

BAJA CALIFORNIA 12.50
Young lettuce shoots, corn tortilla chip, red and green bell peppers, tomato, olives, black beans, pickled onions, avocado with balsamic and lime sauce. (5, 8)

LA GARAJE 11.00
With crispy chicken, lettuce, tomato, parmesan, croutons and our tartar or caesar sauce. (2, 3, 4, 5, 6, 7)

Montaditos

DON PEPITO 6.90
Beef tenderloin, melted butter and Italian parmesan flakes. (1, 4)

BITELCHUS 5.00
Chicken breast, Manchego cheese, tomato, egg, bacon, lettuce and mayonnaise. (1, 2, 3, 4, 5, 6, 7, 9)

TRÍCEPS 4.80
Secreto ibérico, goat roll and crispy onion. (1, 4)

MALASAÑA 4.80
Iberian cured pork shoulder, guacamole, bacon, peppers and chilli oil. (1, 5, 7)

APU 4.80
Fresh chicken breast, turmeric an mustard sauce, Italian tomato, parmesan, rocket and old mustard butter. (1, 3, 4, 5, 6, 7, 9, 13)

WEIRD FISHES 4.90
Smoked salmon, onion in wine, tomato and black olive powder. (1, 3)

SIMBA 4.50
Criollo meat with smooth peanut butter diced natural tomato and chopped sweet red onion. A simple combination... more than surprising! (1, 2, 4, 7, 11, 14) (5T, 6T)

BONILLA 4.50
Iberian ham, tomato, parmesan and extra virgin olive oil. (1, 4)

OBI WAN 3.50
Montadito of sundried tomato, red onion, gherkin, fresh cheese, honey and arugula. (1, 4)

We have gluten-free bread.

Tacos & Baos

TACO ROJO 5.00
Wheat tortilla with chipotle mayo, fresh tuna chunks sautéed just right, avocado and crispy leek strips. (1, 2, 3)

THE SALMON 5.00
Bao filled with fresh grilled salmon, cream cheese, wild rocket and teriyaki sauce. (1, 3, 4, 5)

TACO 366 4.90
Wheat tortilla with jalapeño and coriander mayo, pulled pork, pickled red onion, fresh coriander and black salt flakes. (1, 2)

THE BEST 5.00
Bao filled with a fresh tuna loin in sesame batter, crispy onion and hoisin sauce. (1, 3, 4, 5, 8)

TACO JOKER 4.60
Wheat tortilla filled with our own vegan chilli, pickled onion, avocado, chopped jalapeños and coriander. (1, 2)

CADAMUNT 4.90
Bao stuffed with braised cheek and caramelised pine nuts. (1, 4, 5, 7, 14)

Croquettes

GARLIC PRAWN 2.50
(1, 4, 12) (2T, 3T, 10T)

THE ONE OF THE MODERN, OF BOLETUS 2.20
With a brake of peppers mayonnaise. (1, 4, 5, 7, 9, 12, 13) (2T, 3T, 10T)

IBERIAN PORK CHEEK 🌾 2.50
With pine nuts. (2, 4)

THE TYPICAL ONE, OF IBERIAN 2.10
With ham and coñac. (1, 4, 5, 7, 9, 12, 13) (2T, 3T, 10T)

RIB STEAK CROQUETTE 2.50
(1, 2, 3, 4, 5, 6, 7, 10, 12)

Hamburgers

THE BACON BROTHERS 7.50 10.50
100 grams of Galician beef matured for 35 days in a smash style with extra cheddar, extra bacon, and bacon sauce. (1, 2, 4, 5, 6, 7, 8, 9)

DAISY JONES 7.50 10.50
100g of 35-day aged beef, cheddar cheese, gherkins, caramelised onion, smoked bacon and sweet mustard. (1, 4, 5, 6, 7)

OLD LEGEND 6.50 9.50
100 grams of Galician beef matured for 35 days with tomato, melted cheddar, red onion, pickle, bacon and bbq sauce with bourbon and mayonainaise. (1, 2, 4, 5, 7, 8)

SOUND AND VISION XL 🌱 11.00 13.00
Vegetarian hamburger in smoked butter, crispy onion, grilled tomato, cheddar cheese crispy onion, our lettuce, red onion and truffled tartar sauce on red brioche bread, accompanied by french fries. (1, 2, 4, 7, 8) (5T)

Happy Ending

CHEESECAKE 🌾 6.50
Baked cheesecake on dulce de leche with a hint of vanilla.. (2, 4)

BROWNIE 6.50
Made with KitKat spread, served with plain ice cream and homemade chocolate ganache. (1, 2, 4, 14)

RICE PUDDING FOR SERGILO 🌾 6.00
Arroz con leche cremoso encapsulado en chocolate blanco con helado de leche merengada. (4)

ALLERGENS

(1) gluten

(2) egg

(3) fish

(4) dairy

(5) soy

(6) mustard

(7) shulphites

(8) sesame

(9) celery

(10) crustaceans

(11) peanuts

(12) molluscs

(13) lupins

(14) nuts

(NT) traces

🌾 Gluten-Free

🌱 Vegetarian

We have gluten-free options, please ask your server.