

Ronda Cocina Española Menu

ADDRESS : C. JUSTO SIERRA 2047, LADRÓN DE GUEVARA, LAFAYETTE, 44600 GUADALAJARA, JAL., MEXICO

PHONE : +52 33 2303 3019

OPENING TIMES : 09:30 AM - 12:00 AM

POSTRES

Pay Nuez De La India	MX\$120.00	Flan Casero	MX\$120.00
Churros	MX\$112.00		

BOCATAS

Trío Mini Hamburguesas	MX\$260.00	Bocata Capresse	MX\$230.00
Bocata Carnes Frías	MX\$240.00	Bocata Escalivada	MX\$225.00
Bocata Jamón Serrano	MX\$250.00		

FUERTES

Paella Ituarte	MX\$360.00
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ENSALADAS

Ensalada De Pera	MX\$180.00	Ensalada Serrano	MX\$210.00
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BEBIDAS CON ALCOHOL

Pacífico Clara 355 Ml	MX\$65.00	Victoria 355 Ml	MX\$65.00
Michelob Ultra 355 Ml	MX\$65.00	Negra Modelo 355 Ml	MX\$65.00
Corona Light Lata 355 Ml	MX\$65.00		

BEBIDAS

Coca-Cola Original 355 Ml	MX\$50.00	Limonada 480 Ml	MX\$60.00
Coca-Cola Light 355 Ml	MX\$50.00	Manzanita Lift 355 Ml	MX\$50.00
Sprite 355 Ml	MX\$50.00		

ENTRADAS

Tabla De Quesos	MX\$420.00	Tortilla Española	MX\$140.00
Papas Alioli	MX\$133.00	Papas Con Huevos Rotos	MX\$175.00
Champiñones Al Ajillo	MX\$160.00		

Objective Review

The menu at **Ronda Cocina Española** in Guadalajara offers a delightful variety of authentic Spanish dishes, each crafted with a focus on bold flavors and traditional ingredients. The **Postres** section features classic Spanish desserts like the rich **Flan Casero**, a smooth caramel custard that's a favorite among dessert lovers. Another sweet treat is the **Pay Nuez De La India**, a decadent dessert made with Indian nuts that adds a unique twist to the typical Spanish offerings. For those craving a crispy bite, the **Churros**, golden and dusted with sugar, are perfect for a sweet finish.

The **Bocatas** (sandwiches) section brings a fusion of traditional and contemporary flavors. The **Trío Mini Hamburguesas** offers three bite-sized burgers, each packed with juicy flavors, perfect for sharing. For a more Mediterranean touch, the **Bocata Capresse** combines fresh mozzarella, tomatoes, and basil, while the **Bocata Carnes Frías** offers a delicious mix of cold cuts. The **Bocata Escalivada**, featuring smoky roasted vegetables, is a vegetarian delight, and the **Bocata Jamón Serrano** presents a savory experience with Spain's famous cured ham.

The **Fuertes** (main courses) include the **Paella Ituarte**, a signature dish that highlights the essence of Spanish cuisine with its perfectly seasoned rice and rich seafood or meat, depending on your preference. This dish is a must-try for anyone seeking a hearty and flavorful meal.

For lighter options, the **Ensaladas** (salads) provide refreshing choices like the **Ensalada De Pera**, a pear salad that pairs beautifully with cheese and nuts, and the **Ensalada Serrano**, which brings together fresh greens and Spain's famous Serrano ham for a delightful balance of textures and flavors.

To complement the meal, the **Bebidas con Alcohol** menu features a selection of beers, including **Pacífico Clara** and **Victoria**, both classic Mexican brews that pair wonderfully with the bold Spanish flavors. The **Michelob Ultra** and **Negra Modelo** offer more variety for beer enthusiasts, while the **Corona Light** is a lighter, refreshing choice for those looking for a crisp drink to accompany their meal.

Overall, **Ronda Cocina Española** offers a fantastic combination of traditional Spanish dishes with a touch of local flair, making it a great spot for anyone looking to explore Spanish cuisine in Guadalajara.

