



CONDAL

Spanish Tapas Restaurant



Welcome to Condal

Nestled in the vibrant heart of San Juan, Condal Tapas Restaurant is a tribute to the rich culinary heritage shared between Puerto Rico and Spain. Inspired by the timeless traditions of Spanish cuisine, our menu offers a thoughtfully curated selection of tapas, paellas, and coastal delicacies – each prepared with the finest ingredients and a touch of creative flair.

Here at Condal, we celebrate more than flavor; we honor a cultural connection. Puerto Rico's deep-rooted ties to Spain have shaped its food, language, and traditions – and it is that spirit of fusion and history that comes to life in every dish we serve. Whether you choose to dine at our lively bar, indulge in a full meal in our dining room, or enjoy a sunset on our rooftop terrace, we invite you to savor this journey with us.

House Cocktails

Spanish Tinto de Verano

Rioja Wine, Lemon Soda

\$14

Barcelona New York

Whiskey, Citrus, Rioja Wine

\$16

La Flor Roja

Rum, Passion Fruit, Hibiscus, Citrus

\$15

Malibu Martini

Malibu Rum, Coconut Liqueur, Pineapple

\$13

Agua de Valencia

Vodka, Gin, Orange Cava

\$17

Sangria Condal

*Rioja Wine, Brandy, range
Liqueur, Citrus*

Glass

\$18

Pitcher

\$39

"ENJOY RESPONSIBLY. PLEASE BE AWARE THAT CONSUMING ALCOHOL IMPAIRS YOUR ABILITY TO DRIVE AND MAY CAUSE HEALTH PROBLEMS. IF YOU CHOOSE TO DRINK, PLEASE DO SO IN MODERATION AND ARRANGE FOR SAFE TRANSPORTATION IF NEEDED."



Tapas

Spanish Fried Calamari \$14

*Breaded calamari rings
with marinara sauce*

Garlic Butter Shrimp \$18

*Sauté shrimp in garlic sauce served
with French baguettes*

Catalan Meatballs \$17

*House-made veal meatballs stuffed
with olives in Catalan marinara
sauce served with French baguettes*

Condal Arancin's \$14

*Risotto balls stuffed with spanish
chorizo & fresh pigeon peas*

Spanish Chorizo & Chickenpeas \$16

*Sauté spanish chorizo & chicken peas
stew served with French baguettes*

Manchego Cheese Board \$17

Manchego cheese with queen olives

Pulpo a la Brasa \$35

*Grilled spanish octopus served fried
potatoes on top with condal spicy sauce
for two people*





Tapas

Condal Scallop \$23

Wild caught Alaskan sea scallops seared with garlic butter sauce on a bed of mashed potatoes

Spanish Boquerones \$19

Spanish white anchovies marinated with vinegar, olive oil & fresh parsley

Condal Croquettes \$14

Choose between iberic ham, manchego cheese, atlantic cod Fish

Patatas Bravas \$13

Spanish fried potatoes tossed with spicy bravo sauce and on top garlic aioli

Chorizo in Red Wine \$15

Spanish chorizo sautéed in Tempranillo wine sauce with fresh parsley lerved with French boquettes

Spinach & Cheese Empanados \$13

Fried spinach and cheese cocktail empanadas

Spanish Tomato Bread \$10

Ciabatta bread, spanish tomatoes, olive oil & sea salt





Salads

Classic Caesar Salad \$16

*Romaine salad, red onions and anchovy dressing served, parmesan cheese.
Add Chicken \$10 | Shrimp \$12 | Churrasco \$14*

Condal Salad \$15

*Mixed green salad with carrots, red onions, cherry tomatoes, parmesan cheese & citrus vinaigrette.
Add Chicken \$10 | Shrimp \$12 Churrasco \$14*

Soups

Soup of the day \$12

Ask your server for the daily special soup of the day

Ham Cuts

Spanish Serrano \$14

Spanish Serrano ham sliced and served with French baguettes

5J Iberico Bellota (Market Price)

5J Iberico Bellota ham sliced and served with French boguettes



Paellas

Black Paella

\$31

Arroz negro is a traditional Spanish specialty originating from the Valencia and Catalan regions made with, shrimp, fish, calamari and squid ink rice

Mediterranean Paella

\$32

Bomba rice, clams, mussels, calamari, fish, shrimp, fresh parsley & piquillo peppers

Meat Paella

\$31

Bomba rice, slow cooker stew of veal, beef and port with sweet peas piquillo peppers

Mixed Paella

\$32

Bomba rice, clams, mussels, calamari, fish, shrimp, veal, beef and pork with sweet peas and piquillo peppers

Vegetarian Paella

\$28

Bomba rice, carrot, mushrooms, zucchini, bell peppers, red onion, fresh parsley & piquillo peppers

Chicken Paella

\$30

Bomba rice, slowly cook chicken, fresh parsley & piquillo peppers



Main Courses

Classic Breaded Chicken \$25

Bread chicken breast, arugula, cherry tomatoes served with white latin rice & pink beans

Fideua Catalana \$30

Fideua pasta, clams, mussels, calamari, fish, shrimp, fresh parsley & piquillo peppers

Lobster & Shrimp Risotto \$55

Arborio risotto, lobster and shrimp with creamy parmesan cheese

Salmon Filet with Condal Salad \$32

Wild caught Alaskan Salmon in creamy vegetable sauce accompanied with Condal salad

Stew of the Seven Seas \$59

Slow cook stew of lobster, clams, mussels, calamari, fish, shrimp, fresh parsley, piquillo peppers served with white latin rice

Mahi Mahi Filet with Piquillo Sauce \$32

Fresh local Mahi Mahi fillet with Spanish piquillo sauce with root vegetables mash



Filet Mignon & Wild Mushroom Risotto \$48

Prime Filet Mignon served with red wine Tempranillo reduction sauce accompanied with wild mushroom risotto Add a Lobster Tail (Market Price)

Prime Short Ribs & Potato Mash \$48

Black beer braided and stewed Prime Short Ribs served with potato mash

New York Steak & Truffle French Fries \$48

Prime New York Steak served with red wine tempranillo reduction sauce & white truffle oil french fries. Add a Lobster Tail (Market Price)

Iberian Sirloin a la Pedro Ximenez & Fried Plantain Arañitas \$45

Iberian Sirloin in Pedro Ximenez Jerez-Xeres-Sherry red wine reduction with orange, raisin, red onion accompanied with fried plantain arañitas

Lamb Chops & Wild Mushroom Risotto \$48

New Zealand Lamb Chops infused with rosemary butter accompanied with wild mushroom arborio risotto

Churrasco in Green Sauce & Parmesan Risotto \$32

Prime Skirt Steak in a chimichurri sauce served with creamy parmesan arborio risotto Add a Lobster Tail (Market Price)

Red Wine Braised Lamb Shank & Potato Mash \$48

Braided and stewed Prime Lamb Shank in red wine served with potato mash



C O N D A L

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Scan for Menu

