



menu



vegetarian



gluten free



Tapas

Tapas

1. **Carpaccio de salmon** 44 pln
Salmon carpaccio with red onion, pepper, olives, arugula and parmesan shavings
2. **Gambas al ajillo y chilli** 49 pln
Shrimps in spicy garlic oil, bread
3. **Gambas en salsa de naranja y lima** 41 pln
Shrimp in orange - lime sauce with coriander
4. **Tartar de carne de vaca** 44 pln
Beef tartare with onion and nut salsa, garlic bread
5. **Plato de jamón serrano** 37 pln
A plate of Serrano ham
6. **Plato de jamón Ibérico** 48 pln
A plate of Iberico ham
7. **Plato de quesos** 49 pln
A board of Spanish cheeses with cherry and almond jam
8. **Plato de tapas para dos** 75 pln
Cold tapas board for 2
Chorizo gran vela rojo / Serrano / fuet / sirloin lomo curado / cheese manchego / cheese mezcla / hummus with roasted carrots / pickled olives / bread
9. **Plato de tapas calientes para dos** 75 pln
Hot tapas board for 2 people
Grilled chorizo / wheat tortilla with chili con carne / roasted Serrano ham / baked wings in bbq / fabada / Serrano bechamel croquette / chicken souvlaki / breaded mozzarella / feta and spinach dumplings / chicken dumplings / pinchos with goat cheese and caramelized onion / pinchos with baked chorizo and marinated pepper
10. **Plato de tapas calientes para dos** 93 pln
Tapas board marinera for 2 people
Fried sardines / squid rings / baked cod / mussels in wine / fried baby octopus / New Zealand mussels in tomatoes / pinchos with shrimp in wine / pinchos with salmon tartare /
11. **Rodajas de calabacin con cordero a la plancha** 48 pln
Zucchini slices with grilled lamb and goat cheese
12. **Chorizo con vino tinto** 29 pln
Chorizo stewed in red wine and bread
13. **Calamares fritos** 28 pln
Squid rings with aioli sauce
14. **Sardinas fritas y pulpitos con aioli** 39 pln
Fried sardines and baby octopus with aioli sauce
15. **Quesadilla con pollo, chorizo y salsa de tomate** 35 pln
Quesadilla with chicken, chorizo, and tomato salsa
16. **Rodajas de berenjena al horno con tofu y tomate** 34 pln
Baked eggplant slices with tofu and tomato with yoghurt and mint sauce
17. **Chili con carne con chips de tortilla** 35 pln
Chili con carne with tortilla chips
18. **Jalapeños rellenos de queso** 29 pln
Breaded jalapeño peppers stuffed with cheese
19. **Patatas bravas con salsa pimentón** 26 pln
Patatas bravas with pimentón sauce

Pinchos

Pinchos to choose from:

- shrimp / octopus / Iberico ham / 14 pln / pc.
grilled beef / beef tartare /
truffle mayonnaise and lomo curado sirloin
- manchego cheese and marinated pepper / 9 pln / pc.
tomato salsa and grilled halloumi /
black pudding with caramelized onion /
spinach paste

Soups

Sopas

20. **Sopa de marisco** 46 pln
Seafood soup with spicy jalapeño and zucchini noodles, garlic bread
21. **Crema de frijoles negros** 28 pln
Black bean cream soup with paprika flavoured nachos
22. **Sopa de pollo al curry** 28 pln
Chicken soup in curry and roasted vegetables in sesame

Lettuces

Ensaladas

23. **Ensalada con pulpitos** 48 pln
Shrimp salad - mix of salad / cucumber / cherry tomatoes / garlic flakes / avocado / lemon vinaigrette / garlic bread
24. **Ensalada con gorgonzola** 40 pln
Salad with gorgonzola - mixed salad / gorgonzola / pomegranate / pear / red onion / sunflower seeds / honey-ginger vinaigrette / garlic bread
25. **Ensalada con pollo** 40 pln
Salad with grilled chicken - salad mix / chicken / red onion / roasted walnut / tomato / pepper / honey- mustard vinaigrette / garlic bread

Paellas

1 person / 2 people

26. **Paella marinera** 49 / 92 pln
octopus / New Zealand mussels / shrimps / squid / green peas
27. **Paella mixta** 49 / 92 pln
beef / shrimps / celery / pepper / zucchini / jalapeño
28. **Paella campera** 45 / 83 pln
chicken / Serrano ham / chorizo / green peas

Pasta

Pasta

29. **Papardelle con tofu** 38 pln
Pumpkin papardelle with marinated tofu, butternut squash and vegetables
30. **Espaguetis negros con gambas** 52 pln
Black spaghetti with shrimps, cherry tomatoes, garlic, parsley and parmesan shavings
31. **Tagliatelle con pollo** 46 pln
Tagliatelle with chicken, mushrooms in cream sauce and Parmesan cheese

Meat dish

Carens

32. **Filete de rostbief** 74 pln
Roast beef steak with grilled eggplant, zucchini, pepper and potato with parmesan chips
33. **Rebanadas de cordero** 59 pln
Lamb cutlets in mushroom sauce on baked celery mousse, cucumber salad and potato chips
34. **Solomillo de Cerdo a la Plancha** 50 pln
Grilled pork tenderloin on baked potato puree and green pepper sauce with vegetables
35. **Hamburguesa con mejilla de res** 54 pln
Burger with beef cheek, truffle mayonnaise, pickle, tomato and lettuce served with potato wedges
36. **Pollo ala parilla** 48 pln
Grilled chicken breast with tomato salsa and mozzarella on sweet potato puree and vegetables

Seafood fish

Pescados y Mariscos

37. **Zarzuela con mariscos y salmon** 79 pln
Seafood stew - salmon, shrimps, octopus, calamari, mussels, saffron, white wine, garlic bread
38. **Salmón con tagliatelle** 69 pln
Salmon on saffron tagliatelle with lettuce and cherry tomatoes
39. **Lomo de bacalao** 52 pln
Baked cod fillet on roasted carrot puree, lemon emulsion and vegetables
40. **Hamburgersa con pulpo** 74 pln
Burger with octopus, padrons, lettuce, tomato and fries

Desserts

Postres

41. **Profiteroles** 28 pln
Cream puff with vanilla ice cream and chocolate with orange
42. **Tarta de queso de caramelo y semillas de amapola** 26 pln
Butterscotch and poppy seed cheesecake
43. **Crema catalana de canela** 29 pln
Catalan cinnamon cream
44. **Pastel de zanahoria** 28 pln
Carrot cake with nut cream and fried plum sauce

Children's dishes

Comidas de los niños

45. **Pollo crujiente** 32 pln
Crispy chicken tenderloin with fries and salad
46. **Spaghetti con carne picada** 32 pln
Spaghetti with minced meat in tomato sauce

