



menu



vegetarian



gluten free



Tapas

Tapas

- 1. Carpaccio carne de res**
Beef carpaccio with balsamic onion, capers, arugula, Parmesan cheese shavings and garlic bread 39 pln
- 2. Gambas al ajillo y chilli**
Shrimps in spicy garlic olive oil with bread 49 pln
- 3. Gambas al. vino blanco con ajo y perejil**
Shrimps in white wine with garlic and parsley served with garlic bread 43 pln
- 4. Tartar de carne de vaca**
Beef tartare with onion and nut salsa, garlic bread 44 pln
- 5. Plato de jamón serrano**
A plate of Serrano ham 39 pln
- 6. Plato de jamón Ibérico**
A plate of Iberico ham 49 pln
- 7. Plato de quesos**
Board of Spanish cheeses with honey 50 pln
- 8. Plato de tapas para dos**
Cold tapas board for 2
Chorizo gran vela rojo / Serrano / fuet / lomo curado sirloin / manchego cheese / mezcla cheese / marinated cheese / marinated peppers / marinated olives / bread 77pln
- 9. Plato de tapas calientes para dos**
Hot tapas board for 2 people
Wheat tortilla with chicken / baked Serrano ham with feta and jalapeño / baked chicken wings in bbq / meatballs in tomato sauce with dill / bechamel croquettes with blue cheese / kofta / breaded mozzarella / dumplings with feta and spinach / chicken dumplings / pinchos with halloumi and marinated onion / pinchos with chorizo tomato salsa and olive 85 pln
- 10. Plato de tapas marineras para dos**
Marinera tapas board for 2 people
Squid rings / shrimps in mango / fried baby octopus / fried sardines / mussels in tomatoes / baked cod / pinchos with salmon paste / pinchos with tuna carpaccio 98 pln
- 11. Gambas rebosados con coco**
Shrimps in coconut coating with mango-curry mayonnaise 38 pln
- 12. Chorizo con vino tinto**
Chorizo stewed in red wine with bread 29 pln
- 13. Calamares fritos**
Squid rings with aioli sauce 29 pln
- 14. Sardinas fritas y pulpitos con aioli**
Fried sardines and baby octopus with aioli sauce 42 pln
- 15. Quesadilla con puerco desmenuzado**
Quesadilla with pulled pork, lettuce, red onion, and guacamole 39 pln
- 16. Tofu picante con verduras**
Tofu with eggplant, zucchini, pepper, red onion, garlic, black olives on spicy tomato salsa 32 pln
- 17. Seta de ostra con Jamón Serr**
Oyster mushrooms with Serrano ham and garlic bread 40 pln
- 18. Jalapeños rellenos de que**
Breaded jalapeño peppers stuffed with cheese 31 pln
- 19. Patatas bravas con salsa pimentón**
Patatas bravas with pimenton sauce 28 pln

Pinchos

Pinchos to choose:

Lomo curado sirloin / beef tartare / shrimp / roasted salmon paste / tuna carpaccio / grilled beef / octopus 14 pln / pcs.

manchego cheese and marinated pepper / goat cheese and caramelized onion / baked chorizo and marinated pepper / marinated cheese 9pln / pcs.

Soups

Sopas

- 20. Sopa de marisco**
Seafood soup with spicy jalapeño pepper and zucchini noodles with garlic bread 48 pln
- 21. Gazpacho de tomate**
Tomato gazpacho 25 pln
- 22. Sopa de repollo con chorizo**
Young cabbage soup with chorizo 28 pln

Salads

Ensaladas

- 23. Ensalada con chipirones**
Lettuce with baby squid - batavia lettuce / spinach / cucumber / cherry tomatoes / red onion / garlic flakes / olive oil / chilli flakes / garlic bread 49 pln
- 24. Ensalada con halloumi**
Halloumi lettuce - mix of lettuces / halloumi / cherry tomato / cucumber / avocado / radish / olive oil / fresh oregano / garlic bread 41 pln
- 25. Ensalada con pollo**
Lettuce with grilled chicken - batavia lettuce / iceberg lettuce / grilled chicken / tomato / cucumber / black olives / roasted sunflower seeds / honey-mustard sauce / garlic bread 44 pln

Paellas

1 person / 2 people

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

Pasta

Paste

- 29. Papardelle con pollo**
Papardelle with chicken, capers and fennel in cream sauce with parmesan cheese 49 pln
- 30. Espaguetis con Jamón Serrano**
Spaghetti with Serrano ham, gorgonzola in cream sauce and filo pastry chips 49 pln
- 31. Tagliatelle con tofu**
Tagliatelle with tofu, sun-dried tomatoes and olives 42 pln

Meat dish

Carens

- 32. Filete de lomo bajo**
Strip steak with grilled zucchini and truffle potato with phyllo dough chip 75 pln
- 33. Rollito de ternera estofado a fuego lento**
Slow-stewed beef roulade with Serrano ham, onion on mustard puree with pickled cucumber salad and carrot chips 56 pln
- 34. Soloillo de cerdo en salsa de puerros**
Pork tenderloin in leek sauce with mashed potatoes and salad 48 pln
- 35. Hamburguesa con res**
Beef burger with lettuce, cucumber, tomato, bacon mayonnaise, and french fries 56 pln
- 36. Brocheta de pollo**
Chicken skewers with vegetables with chipotle salsa and potato salad 49 pln

Seafood and fish

Pescados y Mariscos

- 37. Zarzuela con mariscos y salmon**
Seafood stew with salmon - salmon, shrimps, octopus, calamari, mussels, saffron, white wine, garlic bread 80 pln
- 38. Filete de lubina con risotto negra**
Sea bass fillet on black risotto with vegetables and parmesan cheese chip 54 pln
- 39. Lomo de bacalao**
Baked cod fillet on puree with chives and vegetables 54 pln
- 40. Filete de calmar a la parrilla**
Grilled squid steak on vegetable ratatouille with orange sauce 74 pln

Desserts

Postres

- 41. Profiteroles**
Profiteroles with passion fruit cream, vanilla ice cream topped with chocolate 29 pln
- 42. Tarta de queso con mango**
Mango cheesecake 29 pln
- 43. Crema catalana con vainilla**
Vanilla Catalan cream 30 pln
- 44. Mousse de chocolate con leche**
Milk chocolate mousse with strawberry foam 28 pln

Children's dishes

Comidas de los niños

- 45. Pollo crujiente**
Crispy chicken tenderloins with fries and salad 35 pln
- 46. Spaghetti con carne picada**
Spaghetti with minced meat in tomato sauce 35 pln

