

Fish and seafood

Pescados y Mariscos

37. **Zarzuela con mariscos** 80 pln
Seafood stew - salmon, shrimp, octopus, squid, mussels, saffron, white wine, garlic bread
38. **Filete de fletán al horno en salsa cremosa con cuellos de cigalas sobre puré de patatas** 55 pln
Baked halibut fillet in a creamy sauce with crayfish tails on mashed potatoes with young vegetables and carrot chips
39. **Filete de bacalao al horno sobre risotto de puerros** 54 pln
Baked cod fillet on leek risotto with broccoli, asparagus and rice chips
40. **Filete de gallineta nórdica frito sobre mousse de berenjena al horno con verduras** 53 pln
Fried rosefish fillet on baked eggplant mousse with vegetables and Serrano ham crisp

Desserts

Postres

41. **Tarta de queso con mousse de chocolate blanco y mousse de grosellas rojas vege** 30 pln
Cheesecake with white chocolate and red currant mousse
42. **Tartlet con crema de limón y mousse de chocolate blanco** 30 pln
Tartlet with lemon curd and white chocolate mousse
43. **Crema catalana con sabor a pistachio** 30 pln
Pistachio flavoured catalan cream

Children's dishes

Comidas de los niños



44. **Crispy chicken tenderloin with fries and salad** 35 pln
45. **Spaghetti with minced meat in tomato sauce** 35 pln



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Allergens list available at the staff.

We add 10% service cost for groups above 6 people.

 vegetarian  gluten free



menu



Tapas

Tapas

- 1. Carpaccio de ternera con mayonesa de trufa** 49 pln
Beef carpaccio with truffle mayonnaise, marinated onion, capers, arugula, parmesan flakes and garlic bread
- 2. Gambas al ajillo y chili** 49 pln
Shrimps in spicy garlic olive oil, bread
- 3. Camarones en salsa crema de curry** 44 pln
Shrimps in curry cream sauce with garlic bread
- 4. Tartar de carne de vaca** 44 pln
Beef tartare with onion and nut salsa, garlic bread
- 5. Plato de jamón serrano** 41 pln 
A plate of Serrano ham
- 6. Plato de jamón Ibérico** 49 pln 
A plate of Iberico ham
- 7. Plato de quesos con marmelada de fresa** 50 pln
A board of Spanish cheeses with strawberry jam
- 8. Plato de tapas para dos** 77 pln 
Cold tapas board for 2 people.
Chorizo gran vela rojo / Serrano / lomo curado tenderloin / marinated cheese / Manchego cheese / Manchego semi curado cheese / marinated peppers / marinated green olives / marinated black olives / pinchos with chickpea and bell pepper paste
- 9. Plato de tapas calientes para dos** 88 pln
Hot tapas board for 2 people.
Patatas bravas / baked tortilla with meat and vegetables / baked Serrano ham with feta cheese and jalapeno / baked chicken wings in bbq sauce / béchamel croquette with Serrano ham / padron peppers stuffed with cheddar cheese / breaded mozzarella / dumplings with feta cheese / dumplings with Serrano ham / pinchos with avocado paste and Serrano ham / pinchos with marinated peppers and goat cheese
- 10. Plato de tapas marineras para dos** 98 pln
Marinera tapas board for 2 people.
Squid churros / shrimps in coconut breading / salmon tartare with avocado and mango / fried baby octopuses / fried sardines / mussels in tomatoes / baked cod / garlic bread
- 11. Gambas rebosados con coco** 38 pln 
Shrimps in coconut breading with aioli
- 12. Empanadillas con camarones y chorizo con salsa de tomate** 32 pln
Fried dumplings with shrimp and chorizo with tomato salsa
- 13. Calamares fritos** 30 pln
Fried squid rings with aioli sauce
- 14. Sardinas fritas y pulpitos con aioli** 42 pln
Fried sardines and baby octopuses with aioli sauce
- 15. Pollo crujiente con salsa alioli** 30 pln
Crispy breaded chicken tenders with aioli sauce
- 16. Croquetas de jamón serrano con bechamel** 28 pln
Béchamel croquettes with Serrano ham and spicy aioli .
- 17. Calabacín al horno con tomate y mozzarella y salsa verde** 32 pln  
Baked zucchini slices with mozzarella, tomato and salsa verde
- 18. Jalapeños rellenos de queso** 31 pln 
Breaded jalapeño peppers stuffed with cheese
- 19. Patatas bravas con salsa pimentón** 28 pln 
Patatas bravas with pimentón sauce


Pinchos

Pinchos to choose from:

- Lomo curado sirloin / beef tartare / shrimp / beef carpaccio / grilled beef / octopus** 14 pln / pc
- Manchego cheese and pickled bell peppers / goat cheese and caramelized onion / baked chorizo and marinated bell peppers / marinated cheese / chickpea and bell pepper paste** 9 pln / pc



Soups

Sopas

- 20. Sopa de mariscos con jalapeños y fideos de calabacín** 48 pln
Seafood soup with spicy jalapeño pepper and zucchini noodles, garlic bread
- 21. Gazpacho**  26 pln
Andalusian tomato cold soup
- 22. Sopa de verduras tiernas con albóndigas y chorizo** 28 pln
Soup of young vegetables with chorizo meatballs




Salad

Ensaladas

- 23. Ensalada con pulpo** 49 pln
Salad with octopus – salad mix / spinach / cucumber / cherry tomatoes / melon / garlic flakes / lemon vinaigrette / garlic bread
- 24. Ensalada con pollo asado** 46 pln
Salad with grilled chicken - salad mix / cucumber / cherry tomatoes / red onion / olives / peppers / yogurt dressing / garlic breadh
- 25. Ensalada con mozzarella**   42 pln
Salad with mozzarella - young spinach / arugula / young beetroot leaves / melon / watermelon / pomegranate / honey vinaigrette / grissini

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 / peppers / zucchini / jalapeño
- 28. Paella campera**  45 / 83 pln
chicken / Serrano ham / chorizo / green peas 45/83


Pasta

Pasta

- 29. Espaguetis negros con gambas y chorizo en salsa de mantequilla al vino** 51 pln
Black spaghetti with shrimps and chorizo in a wine butter sauce with parmesan flakes
- 30. Tagliatelle de espinacas con pesto de tomate seco y pollo con piñones** 49 pln
Spinach flavoured tagliatelle with sun dried tomatoes pesto, chicken and pine nuts
- 31. Penne con salmón en salsa de crema con brocoli, tomate y queso parmesano** 49 pln
Penne with salmon in cream sauce with broccoli, tomato and parmesan

Meat dish

Carnes

- 32. Filete de lomo bajo con verduras al horno sobre patatas fritas con eneldo** 75 pln 
NY strip steak with roasted champignons, blanched asparagus and baby carrots on fried potatoes with dill and creamy green pepper sauce
- 33. Hamburguesa de ternera con mozzarella rebozada y mayonesa de trufa** 56 pln
Beef burger with breaded mozzarella, bacon, truffle mayonnaise, lettuce, pickles, tomato and crunchy french fries
- 34. San jacob de cerdo con jamón serrano y queso cheddar y papas fritas** 55 pln
San Jacobo pork cutlet with Serrano ham and cheddar cheese, crispy fries, pickled peppers, fried padron peppers and tomato salsa

Fajitas

The dish is served with wheat tortillas, guacamole and tomato salsa

- 35 . Pollo and chorizo** 55 pln
Chicken, chorizo, peppers, red onion and mozzarella
- 36. Carne de res y gambas** 65 pln
Beef, shrimp, peppers, red onion and mozzarella

