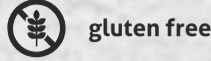


menu



vegetarian



gluten free



Apetizer

- 1. Carpaccio de salmon** 35 pln
Salmon carpaccio with olivs, red onion, bell pepper and rocket lettuce
- 2. Gambas al ajillo y chilli** 42 pln
Shrimps in spicy garlic olive oil
- 3. Gambas con mango** 27 pln
Shrimps in mango sauce
- 4. Tartar de carne de vaca** 33 pln
Beef tartar with onion and peanuts salsa
- 5. Plato de jamón serrano** 29 pln
Serrano ham plate
- 6. Plato de jamón Ibérico** 46 pln
Iberico ham plate
- 7. Plato de quesos** 49 pln
Spanish cheeseboard with cherry and almond jam
- 8. Plato de tapas para dos** 49 pln
Cold tapas board for 2 people.
Chorizo / serrano / fuet / lomo curado / manchego cheese / marinated olives / beetroot hummus
- 9. Plato de tapas calientes para dos** 49 pln
Warm tapas board for 2 people
Bechamel croquettes with lamb / chicken wings with romesco / stewed chorizo with chickpea / potatoes croquettes with lamb / wheat tortilla / Serrano with feta cheese / pinchos with black pudding / pinchos with chorizo salsa / spanish tortilla / dumplings with serrano ham / dumplings with feta and spinach
- 10. Plato de tapas marineras para dos** 72 pln
Marinera tapas board for 2 people
Fried sardines / squid rings / donuts with cod / roasted octopus in tomatoes / New Zealand's mussels in tomatoes / pinchos with shrimp / pinchos with octopus / baked salmon
- 11. Plato de pinchos** 28 pln
Pinchos board
- with cheese
- with chorizo
- beetroot hummus
- marinated olives
- with beef and caramelized onion
- with blackpudding and goat's cheese
- with fuet
- aioli sauce
- 12. Tarta con champiniones** 25 pln
Mushroom tart with bacon
- 13. Chorizo con vino tinto** 26 pln
Chorizo in red wine
- 14. Calamares fritos** 21 pln
Squid rings with aioli sauce
- 15. Sardinas fritas con aioli** 19 pln
Fried sardines with aioli sauce
- 16. Rodajas de berenjena** 31 pln
Aubergine slices with grilled tofu and tomato salsa
- 17. Alitas de pollo** 22 pln
Roasted chicken wings with bbq sauce
- 18. Tumbet** 19 pln
Bechamel croquettes with Serrano ham and bell pepper aioli
- 19. Jalapeños rellenos de parmesano** 21 pln
Breaded jalapenos stuffed with cheese
- 20. Empanadas con chorizo e tomate** 29 pln
Empanadas with smoked salmon and spinach

Soups

Sopas

- 21. Crema di remolacha** 20 pln
Beetroot cream soup with caramelized pear and goat's cheese
- 22. Sopa de marisco** 35 pln
Seafood soup with jalapeno and courgette pasta
- 23. Sopa de champiniones** 21 pln
Mushroom soup with fresh pasta
- 24. Sopa de gulash** 22 pln
Goulash soup with chickpea

Salads

Ensaladas

- 25. Ensalada con gambas** 35 pln
Salad with shrimps – salad mix / mini mozzarella / mango / orange and chilli vinaigrette
- 26. Ensalada con remolacha** 30 pln
Salad with roasted beetroot – pear / smoked feta cheese / cashew nuts / rocket lettuce / lamb's lettuce / baby spinach / honey-mustard vinaigrette
- 27. Ensalada con pollo** 32 pln
Lettuce with grilled chicken - a mix of lettuces / cucumber / tomato / red onion / mayonnaise sauce

Paellas

1 os. / 2 os.

- 28. Paella marinera** 38 / 72 pln
Octopus / Nea Zealand's mussels / shrimps / squid / green
- 29. Paella mixta** 38 / 72 pln
Beef / shrimps / stick celery / bell pepper / courgette / jalapeno
- 30. Paella campera** 35 / 65 pln
Chicken / Serrano ham / chorizo / green pea

Pasta

Pasta

- 31. Papardelle con ternera** 39 pln
Papardelle with boletus, grilled beef and fresh spinach with parmesan shavings
- 32. Fusili con pesto de tomato** 31 pln
Fusili with tomato pesto and tofu
- 33. Spaghetti con pollo** 30 pln
Spaghetti with chicken in curry, sun dried tomatoes and parmesan

Meat dishes

Carnes

- 34. Solomillo de ternera** 99 pln
Tenderloin steak on truffle flavoured potato dumplings with boletus sauce
- 35. Filete de rostbef** 58 pln
Striploin steak with roasted potatoes with herb butter, root vegetables julienne
- 36. Soloillo de Cerdo a la Plancha** 42 pln
Grilled pork loin with potato gratine and honey-mustard sauce
- 37. Hamburguesa con carne desmenuzada** 45 pln
Burger with pulled beef, chorizo salsa, pickled cucumbers, tomatoes, salad and potato wedges
- 38. Rollo de pollo** 38 pln
Chicken roulade stuffed with chorizo and mushrooms on potato puree with roasted vegetables

Fish and sea food

Pescados y Mariscos

- 39. Zarzuela** 65 pln
Zarzuela – salmon, shrimps, octopus, squid, mussels, saffron, white wine
- 40. Filete de salmon** 48 pln
Glazed salmon on sesame spaghetti with vegetables
- 41. Felete de bacalao** 42 pln
Cod fillet on potato and chives puree with mussels and white wine sauce
- 42. Gambas con calabaza** 58 pln
Shrimps with pumpkin mousse, jasmine rice and Serrano chips

Desserts

Postres

- 43. Profiteroles** 21 pln
Mini profiteroles with passion fruit pudding and vanilla ice cream
- 44. Tarta de queso de calabaza** 22 pln
Pumpkin cheesecake with pumpkin mousse and salted caramel
- 45. Crema catalana** 21 pln
Catalan cream with meringue and fruits
- 46. Mousse de chocolate** 21 pln
Milk chocolate mousse with mango on biscuit with hazelnuts

Children's meals

Comidas de los niños

- 47. Crispy chicken tenderloin with french fries and salad** 25 pln
- 48. Tagliatelle with chicken in tomato sauce** 25 pln