



menu



vegetarian



gluten free



Tapas

Tapas

- 1. Lonchas de ternera con boletus**
Fried beef slices with boletus 49 pln
- 2. Gambas al ajillo y chili**
Shrimps in spicy garlic olive oil, bread 49 pln
- 3. Gambas con salsa mango al curry**
Shrimps with mango-curry sauce, 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 41 pln
- 6. Plato de jamón Ibérico**
A plate of Iberico ham 49 pln
- 7. Plato de quesos con ciruelas con jengibre**
A board of Spanish cheeses with fried plums and ginger 50 pln
- 8. Plato de tapas para dos**
Cold tapas board for 2 people.
Chorizo gran vela rojo / Serrano / fuet / lomo curado sirloin / manchego cheese / mezcla cheese / marinated cheese / marinated bell pepper / hummus with baked pumpkin / bread 77 pln
- 9. Plato de tapas calientes para dos**
Hot tapas board for 2 people.
Wheat tortilla with chicken / baked Serrano ham with feta and jalapeno / grilled chicken wings in bbq / stewed chorizo with chickpeas / breaded chicken tenderloin / potato croquettes with chorizo / kofta / breaded mozzarella / dumplings with feta and spinach / dumplings with Serrano ham / pinchos with black pudding and marinated onion / pinchos with olive tapenade 88 pln
- 10. Plato de tapas marineras para dos**
Marinera tapas board for 2 people.
Squid rings / curry shrimps / fried baby octopuses / fried sardines / mussels in tomatoes / baked cod / pinchos with octopus / pinchos with tuna carpaccio 98 pln
- 11. Gambas rebosados con coco**
Shrimps in coconut breading with aioli 38 pln
- 12. Chorizo con vino tinto**
Chorizo stewed in red wine, bread 29 pln
- 13. Calamares fritos**
Squid rings with aioli sauce 30 pln
- 14. Sardinas fritas y pulpitos con aioli**
Fried sardines and baby octopus with aioli sauce 42 pln
- 15. Quesadilla con pollo desmenuzado, chorizo salsa and guacamole**
Quesadilla with pulled chicken, spicy chorizo salsa and guacamole 39 pln
- 16. Croquetas de chorizo**
Potato croquettes with chorizo and spicy aioli 32 pln
- 17. Tart con verduras**
Vegetable tart – eggplant / peppers / zucchini / onion 27 pln
- 18. Jalapeños rellenos de queso**
Breaded jalapeño peppers stuffed with cheese 31 pln
- 19. Patatas bravas con salsa pimentón**
Patatas bravas with pimentón sauce 28 pln

Pinchos

Pinchos to choose from:

Lomo curado sirloin / beef tartare / shrimp / carpaccio with tuna / grilled beef / octopus 14 pln / pcs.

manchego cheese and marinated peppers / goat cheese and caramelized onion / baked chorizo and marinated peppers / marinated cheese / olive tapenade 9 pln / pcs.

Soups

Sopas

- 20. Sopa de marisco**
Seafood soup with spicy jalapeño pepper and zucchini noodles, garlic bread 48 pln
- 21. Sopa crema de verduras blancas con chocolate blanco y chorizo**
Cream soup of white vegetables with white chocolate and baked chorizo 25 pln
- 22. Sopa con repollo y ternera**
Warming cabbage soup with beef 28 pln

Salads

Ensaladas

- 23. Ensalada con gambas**
Salad with shrimps – curly lettuce / spinach / cucumber / cherry tomatoes / red onion / garlic flakes / lemon vinaigrette / chili flakes 49 pln
- 24. Ensalada con remolacha marinada**
y queso de cabra
Salad with marinated beetroot and goat cheese - arugula / spinach / pear / walnut / cucumber / grape / balsamic cream 45 pln
- 25. Ensalada con Serrano**
Salad with Serrano ham - mix of lettuces / Serrano ham / cherry tomatoes / cucumber / red onion / olives / roasted sunflower seeds / mustard-orange vinaigrette 41 pln

Paellas

1 person / 2 people

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

Pasta

Paste

- 29. Penne con salchichas de cordero en salsa de tomate con verduras**
Penne with lamb sausages in tomato sauce with vegetables and parmesan shavings 49 pln
- 30. Tagliatelle con pollo y curry y espinacas**
Tagliatelle with curry chicken, spinach and parmesan 49 pln
- 31. Fusili con tomates secos, aceitunas, pipas de calabaza y espinacas**
Fusili with dried tomatoes, olives, tofu, pumpkin seeds and spinach 42 pln

Meat dish

Carens

- 32. Filete de lomo bajo y gratinado**
con remolacha caramelizada
NY strip steak with potato gratin and caramelized beetroot in whisky 75 pln
- 33. Filete de pierna de cordero con patatas al horno y verduras al romero**
Lamb leg steak with bone, baked potato and vegetables in rosemary with mushroom sauce and filo pastry crisp 72 pln
- 34. Soloillo de cerdo a la parilla**
con verduras y pure de patatas
Grilled pork tenderloin with vegetables on mashed potatoes with smoked plum sauce 52 pln
- 35. Hamburguesa con res**
Burger with lettuce, cucumber, tomato, bacon chips, spicy mayonnaise and fries 55 pln
- 36. Rollito de pollo relleno de salsa de chorizo y mozzarella**
Chicken roulade stuffed with chorizo salsa and mozzarella, sweet potato puree, vegetables and cheese sauce 49 pln

Seafood and fish

Pescados y Mariscos

- 37. Zarzuela con mariscos y salmon**
Seafood stew - salmon, shrimps, octopus, squid, mussels, saffron, white wine, garlic bread 80 pln
- 38. Filete de flut á n al horno sobre arroz jazm í n**
con verduraz y salsa de mango
Baked halibut fillet on jasmine rice with vegetables and mango salsa 54 pln
- 39. Filete de bacalo al horno con curry de calabaza**
y verduras
Baked cod fillet with pumpkin curry and vegetables with parmesan chips 54 pln
- 40. Gambas al vino blanco con risotto de azafr á n**
Shrimps in white wine with saffron risotto and Serrano chips 56 pln

Desserts

Postres

- 41. Tarta de queso con miel y canela**
Honey and cinnamon cheesecake 29 pln
- 42. Tartaleta con crema de pistacho**
Tartlet with pistachio cream and white chocolate mousse 30 pln
- 43. Crema catalana con naranja**
Orange flavoured catalan cream 30 pln
- 44. Pera al vino con brownie**
Pear in wine with crushed brownie and vanilla ice cream 30 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

