



menu



Apetizer

Tapas

- 1. Carpaccio de atún** 32 pln
Tuna carpaccio with rocket lettuce and parmesan
- 2. Gambas al ajillo y chilli** 39 pln
Shrimps in spicy garlic olive oil
- 3. Gambas con vino de perejil con chorizo** 22 pln
Shrimps in parsley flavoured wine with roasted chorizo
- 4. Tartar de carne** 31 pln
Beef tartare with onion salsa
- 5. Plato de jamón serrano** 25 pln
Serrano ham plate
- 6. Plato de jamón Ibérico** 45 pln
Iberico ham plate
- 7. Plato de quesos** 42 pln
Spanish cheeseboard
- 8. Plato de tapas para dos** 49 pln
Cold tapas board for 2 people
Chorizo / Serrano / spanish cheeses / marinated olives / marinated cheese / toast with roasted bell pepper and walnut paste / toast with basil and sundried tomato paste
- 9. Plato de tapas calientes para dos** 49 pln
Warm tapas board for 2 people
Grilled chorizo / spanish tortilla / wheat tortilla with chicken / Roasted serrano ham / roasted chicken wings / chili con carne / Roasted potato with serrano and manchego cheese / duplings with feta cheese and spinach / dumplings with chicken / pinchos with grilled beef / pinchos with olive tapenade
- 10. Plato de tapas marineras para dos** 69 pln
Marinera tapas board for 2 people
Squid rings / roasted mussels with seafood / fried sardines / Mussels in tomato sauce / roasted salmon / shrimps in wine on toast / Salmon tartare on toast
- 11. Plato de pinchos** 42 pln
Pinchos board;
iberico blood sausage and goat's cheese / grilled beef with serrano and marinated olives with beef tartare / walnut and bell roasted pepper paste / basil and sundried tomato paste / salmon tartare
- 12. Chorizo con vino tino** 22 pln
Chorizo in red wine
- 13. Chorizo con frijoles** 22 pln
Stewed chorizo with beans
- 14. Calamares fritos** 19 pln
Squid rings with alioli sauce
- 15. Sardinas fritas con aioli** 19 pln
Fried sardines with alioli
- 16. Calabacín al horno con tomate** 26 pln
Roasted zucchini with tomato, olives, garlic flakes and basil, roasted with cheese
- 17. Alitas de pollo** 21 pln
Roasted chicken wings with romesco sauce
- 18. Empanadillas de pasta filo con salmón ahumado** 22 pln
Filo dumplings with smoked salmon, spinach and goat's cheese
- 19. Jalapeños rellenos de parmesano** 19 pln
Breaded jalapeno peppers stuffed with cheese
- 20. Carpaccio de tomate con burrata** 30 pln
Burrata on tomato carpaccio and rocket lettuce pesto

Soups

Sopas

- 21. Crema de lentejas rojas** 19 pln
Red lentil cream soup with carrot
- 22. Sopa de marisco** 32 pln
Sea food soup with jalapeno and zucchini pasta
- 23. Sopa goulash con carne de res, garbanzos y verduras** 21 pln
Warming pot of goulasch soup with beef, chickpeas and vegetables
- 24. Sopa de cebolla** 16 pln
Onion soup with cheese toast

Salads

Ensaladas

- 25. Ensalada con gambas** 32 pln
Salad with shrimps – salad mix / cucumber / cherry tomatoes / garlic flakes / orange fillet / lemon vinaigrette / garlic toast
- 26. Ensalada con pollo a la plancha** 26 pln
Salad with grilled chicken / roasted chorizo / egg / tomato / cucumber / red onion / dill / yoghurt dressing
- 27. Ensalada con remolacha en escabeche** 31 pln
Salad with marinated beetroot and goat's cheese / rocket lettuce / spinach / cashew / grape / balsamic cream

Paellas

- 28. Paella marinera** ③ 38 / 72 pln
octopus / New Zealand mussels / shrimps / squid / green pea
- 29. Paella mixta** ③ 38 / 72 pln
beef / shrimps / celery stick / bell pepper / zucchini / jalapeno
- 30. Paella campera** ③ 35 / 65 pln
chicken / serrano / chorizo / green pea

Pasta

Pasta

- 31. Spaghetti con pollo** 28 pln
Spaghetti / chicken / dried tomatoes / broccoli / mascarpone
- 32. Tagliatelle nero con mariscos** 39 pln
Black tagliatelle / shrimps / New Zealand's mussels / baby calamari / octopus tentacle / wine
- 33. Pappardelle de espinacas** 32 pln
Spinach pappardelle / zucchini / bell pepper / red onion / green olives / sundried tomatoes

Meat dish

Carnes

- 34. Solomillo de ternera** 87 pln
Beef tenderloin steak on herb potatoes with caramelized beetroot
- 35. Filete de rostbief** 54 pln
Roastbeef steak on thyme gnocchi, parsnip chips and forest mushrooms sauce
- 36. Costillas de res al horno con puree** 42 pln
Confited beef ribs on horseradish puree, kohlrabi chips, carrot in bbq
- 37. Confit de pato** 39 pln
Slow cooked duck leg on red cabbage with potato cake with chorizo
- 38. Rollo de pollo** 33 pln
Chicken roulade stuffed with dried plum and serrano ham on roasted herb potatoes and gorgonzola sauce
- 39. Hamburguesa con rebanadas de carne** 38 pln
Burger with grilled beef slices, bacon and onion jam, pickles, tomatoes, fresh salad and sweet potato fries

Seafood fish

Pescados y Mariscos

- 40. Zarzuela** 64 pln
Zarzuela
- 41. Filete de salmón** 44 pln
Salmon steak on green pea and mint puree with pineapple chutney
- 42. Tentáculos de pulpo** 56 pln
Octopus tentacle in wine with shrimps on potato nest
- 43. Camarones al curry** 52 pln
Shrimps in curry with cheese risotto
- 44. Caballa al horno** 36 pln
Roasted mackerel, celery root, jerusalem artichoke, pumpkin and blue cheese puree, caramelized carrot julienne

Desserts

Postres

- 45. Tarta de manzana** 19 pln
Warm apple tart with vanilla ice poured with honey
- 46. Mousse de chocolate negro** 21 pln
Dark chocolate mousse, cherry in porto on sable cookie
- 47. Tarta de queso halva** 20 pln
Halva cheesecake with plum mousse
- 48. Crema catalana** 18 pln
Catalan cream

Children's meals

Comidas de los niños

- 49. Tagliatelle de tomate con pollo y queso** 15 pln
Tomato tagliatelle with chicken and cheese
- 50. Pechuga de pollo con patatas fritas y ensalada** 18 pln
Grilled chicken breast with fries and salad