

S T A R T E R S

	CASSEROLE WITH EGG, TOMATO SAUCE, SOBRASADA AND CHORIZO	16€
🍴	CARAMELIZED RED ONIONS & BELL PEPPERS TART, TOASTED GOAT CHEESE, ROCKET SALAD	16€
🍴	FRESH ZUCCHINI WITH SOFT GOAT CHEESE, LIME, GRILLED ALMONDS, SATAY SAUCE	18€
🍴	GREEN ASPARAGUS JUST SNACKED, ROCKET SALAD, PARMESAN AND GINGER	18€
🌱	ANDALUSIAN TOMATO GAZPACHO, TOASTED BREAD WITH ITS SEASONING	18€
	BURRATA, TOMATO DUO, SMOKED SARDINA, ROCKET SALAD, PESTO AND OLIVE OIL CAVIAR	22€
	FOIE GRAS "MI-CUIT", FIGS JAM	23€
	SPICED PULLED CONFIT DUCK, GREEK YOGURT SAUCE WITH MINT AND CUCUMBER, CRISPY FAJITAS	23€
	SEA BASS TARTARE, TOMATO, CUCUMBER AND RED ONIONS AND LIME	23€
	TUNA CEVICHE, GREEN PAPAYA, CORIANDER, PEPPERS, COCONUT TIGRE MILK	25€
	IBERIC HAM FROM BELLOTA, BREAD AND TOMATOES	30€

P A S T A S A N D R I S O T T O

	HOMEMADE BOLOGNESE LASAGNA, BEEF AND MESCLUN SALAD	21€
🍴	PESTO SPAGHETTI, FETA, TOMATO, BLACK OLIVES AND TOASTED PINE NUTS	25€
	GNOCCHI, TOMATO SAUCE, FRESH BASIL AND PARMESAN	25€
	SEAFOOD SPAGHETTI	28€
	RISOTTO «PAELLA» STYLE	28€
(🍴)	RISOTTO WITH BLACK SUMMER TRUFFLE AND PARMESAN	31€
	LINGUINI WITH LOBSTER AND TOMATO SAUCE	36€

M E A T S

	BEEF BURGER, SMOKED RICOTTA, CHEESE, TOMATO, CARAMELIZED ONIONS AND FRIES	22€
	ORGANIC CHICKEN BREAST, YELLOW CURRY SAUCE, BASMATI RICE, WOK VEGETABLES	25€
	PLUMA IBERICA WITH POTATOES AND CARAMELIZED APPLES, APPLE SAUCE	31€
	BLACK ANGUS GRILLED BEEF STEAK ENTRECOT, 300GR, WITH HOMEMADE FRENCH FRIES	35€
	LAMB SHANK WITH MASHED POTATOES AND ROSEMARY	35€

F I S H A N D S E A F O O D

	SHRIMP PASTILLA, CORIANDER, PRESERVED LEMON, SPICES & ROCKET	24€
	SEA BASS FILLET, FRESH TOMATOES, CAPERS, THYME, BASIL, OLIVE TAPENADE AND RICE	28€
	RED TUNA TATAKI, CREAMY AVOCADO, MUSHROOMS, PONZU SAUCE	34€
	GRILLED OCTOPUS, CRUSHED POTATOES, SMOKED PIMENTÓN DE LA VERA	35€
	FISH OF THE DAY (PRICE PER PERSON - MINIMUM 2 PERSONS)	39€



VEGETARIAN



VEGAN



ON REQUEST

IVA INCLUDED - BREAD AND AIOLI - 3€ PER PERSON
SPECIAL OLIVE OIL - 3,5€ PER PERSON