



WOULD YOU LIKE A GOOD BEER TO GO WITH YOUR MEAL?

BOTTLES

· Heineken 33 cl	4,00€
· Heineken 0,0 33 cl.....	4,00€
· Radler 33 cl.	4,20€
· Amstel Oro 33 cl.....	4,50€
· Affligem blonde 33 cl.....	4,80€
· Desperados 33 cl.....	4,80€
· Cruzcampo Especial 33 cl.....	4,00€
· El Águila Sin Filtrar 33 cl.....	4,20€
· Ladrón de Manzanas 33cl.....	4,90€

DRAUGHT

· Heineken.....	3,90€
· Heineken pint.....	4,40€



· Sodas	3,90€
· Water 1/2 L	2,20€
· Perrier Water.....	3,85€

STARTERS

- Guillardeau oyster with cider and apple10.20€
- Lightly smoked tuna with parmesane and olive oil caviar16.90 €
- Our very own russian salad with creamed and crunchy cod and white parwn.....10.90€
- Open fire cooked octopus with parmentiere potatoe and paprika sand16.20€
- Squid ragout with fresh artichokes10.90€
- Roasted foie gras with sweetcorn, sultanas and a sherry sauce14.00€
- Dim sum of black pudding, iberian "sobrasada" and honey with a Taleggio cheese mornay12.50€

FISH

- Spike caught hake with a sweet pea pesto and vegetable tallarines24.20€
- Open fire cooked grouper with sweet fried med vegetables and a White butter sauce.....25.50€
- Monkfish with prawns and romescu sauce.....24.90€

MEATS

- Duck breast with sauerkraut and a Orange reducción.....21.50€
- Beef loin open fire with gnoccis and ratti potatoe chips25.50€
- Spring leg of Lamb with a smoked aubergine tartar.....26.90€

RICE

- Valencian paella18.50€
- Seafood paella.....20.20€
- King prawn and garlic shoot paella s / m €
- Lobster paella24.20 €
- Fideuá (noodle paella).....20.20€
- Wet duck and mushroom rice19.20 €
- Mountain rice (creamy rabbit rice with boletus, foie and truffle)20.00€
- Trumpet and smoked venioson rice.....21.30€

DESERTS

- 100% of cocoa.....7.20€
- Chufa, chocolate and coconut7.20€
- Golden lingot of bananna and cinamon with toffee an vainilla.....7.20 €
- Our very own apple tatin cooked on a open firel.....7.20 €

COMPLETE TASTING MENU

House apperitive

Guillardeau oyster with apple and cider

Open fire cooked octopus with parmentier potatoe and paprika sand

Roasted foie gras with sweetcorn, sultanas and a sherry sauce

Spike caught hake with sweet pea pesto and vegetable tallarines

Beef loin open fire with gnoccis and ratti potatoe chips

100% cocoa in a glass

Golden ingot of banana and cinamon with toffee and vainilla

55,00€

(VAT included, first service of bread included)
Drinks not included

Pairing service; wine tasting to accompany our menu:
15€

VEGETARIAN MENU

STARTER

Warm baby gem salad with pinenuts, flowers and a
parmesan cream sauce

MAIN COURSE

Wet rice with wild mushrooms and seasonal vegetables

DESSERT

Our very own apple tatin cooked on a open fire

30,00€

(VAT included, first service of bread included)

CHILDREN MENU

STARTER

Our own iberian ham croquettes

MAIN COURSE TO CHOOSE:

Pasta with bolognaise ot tomatoe sauce

or

Hamburger with oven baked bread and chips

or

Valencian paella, seafood paella, mountain rice or duck and
wild mushrroms rice

DESSERT

Chocolate brownie with vainilla ice cream

20,00€

(VAT included, first service of bread included)

MENÚS FOR LUNCH

CHOOSE 2 STARTERS AND A DESSERT WITH YOUR MENU + A MAIN DISH

MENU 1 MAIN COURSES37,00€

- Spike caught hake with a sweet pea pesto and vegetable tallarines
- Duck breast with sauerkraut and a Orange reducción
- Valencian paells
- Wet duck and mushroom rice

MENU 2 MAIN COURSES40,00€

- Monkfish with prawns and romescu sauce
- Beef loin open fire with gnoccis and ratti potatoe chips
- Seafood paella
- Fideua (noodle paella)
- Mountain rice

MENU 3 MAIN COURSES47,00€

- Open fire cooked grouper with sweet fried med vegetables and a White butter sauce
- Spring leg of Lamb with a smoked aubergine tartar
- Lobster paella
- Trumpet and smoked venioson rice

