

TAPAS

GYOZAS AL VAPOR

Gyozas de pollo y verduras con salsa asiática

GAMBAS AL AJILLO

En aceite de oliva, con chile tailandés, chips de ajo y perejil

ALBÓNDIGAS EN SALSA DE TOMATE

Picada de ternera en salsa de tomate

PATATAS BRAVAS

Con salsa de chile chipotle y alioli verde

FRITAS AL TARTUFO

Patatas cortadas a mano, parmesano y mayonesa de trufa

BRUSCHETTA MARINERA

Pan casero con berenjena ahumada y sardinas

13.00

16.00

10.00

9.00

11.00

BRUSCHETTA CON PESTO DE ACEITUNAS

Burrata, tomate cherry confitado y aceite de albahaca

12.00

13.00

PAN BAO DE ARROZ

Panceta, gambas en tempura, pepino, mermelada de piña y ají amarillo

16.00

ENTRANTES

ENSALADA CESAR

Lechuga romana, bacon, pollo, tomate cherry, láminas de zanahoria, crutones, parmesano y salsa cesar

17.00

ENSALADA DE QUESO DE CABRA

Espinaca baby, rulo de cabra caramelizado, vinagreta de fresa y mango frutos secos y mermelada de frutos rojos

17.00

POKE DE SALMÓN

Arroz de sushi, wakame, edamame, piña, mango y mayonesa sweet chillies

18.00

CHIPIRONES MEDITERRÁNEOS

Calamares fritos, mayonesa de wasabi, sesamo y lima

16.00

JAMÓN IBÉRICO

Jamón de Bellota, cortado a mano y pan con tomate

27.00

MEJILLONES A LA MARINERA

Mejillones con salsa de tomate y vino blanco

16.00

PASTA

TAGLIATELLE DI NONNA PINA

Tagliatelle caseros, ragú de carne y parmesano reggiano

18.00

SPAGHETTI ALLA CHITARRA

Spaghetti caseros, gambas, cigalas, mejillones, sepias

24.00

RIGATONI CON CREMA DE BOLETUS

Rigatoni caseros, crema de pistacho y crujiente de jamón

21.00



CARNE Y PESCADO

DORADA AL HORNO

Con patatas mini al horno, hinojo, aceite de albahaca y tomate cherry confitado

27.00

HAMBURGUESA

180g de carne, pan brioche, revuelto caramelizado de bacon, cebolla y champiñones, lechuga, tomate, queso cheddar y mayonesa ahumada picante

18.00

ENTRECOT TRINCHADO

Entrecote de vaca nacional, patata y zanahoria baby, pad choi y chimichurri

29.00

ROLL DE GAMBAS

Pan brioche, gambas, ensalada de col y mayonesa trufada

19.00

LOMO DE SALMÓN

Acompañado de babaganoush de coliflor, hinojo rizado y salsa teriyaki de naranja

24.00

ARROZ

ARROZ A BANDA

Arroz de marisco con caldo de mar

25.00

PAELLA VEGETARIANA

Paella de verduras a base de caldo vegetal

25.00

PAELLA DE POLLO PAYÉS

Paella de pollo ibicenco a base de caldo de pollo

25.00

PAELLA MIXTA

Paella mixta de carne y pescado, marisco y crustáceos

25.00

PAELLA DEL MAR

Paella mixta de pescado, marisco y crustáceos

25.00

ARROZ CIEGO

Arroz mixto de pescado y marisco, con caldo de mar

25.00

ARROZ NEGRO

Arroz de marisco con tinta de calamar

25.00

FIDEUA

Mixta de pescado, marisco y fideos

25.00

ARROZ CON VOGABANTE

Arroz con sofrito de sepia y bogavante fresco

PRECIO SEGÚN MERCADO

PRECIO POR PERSONA Y MÍNIMO PARA 2 PERSONAS

POSTRES

TIRAMISÚ

Tiramisú casero al café

10.00

PANNACOTTA

Pannacotta de tarta tres leche mexi

10.00

TARTA DE QUESO DECONSTRUÍDA

Creoso de queso, salsa de fruta de la pasión y crumble aromatizado

10.00

BANOFFEE DE CHOCOLATE

Brownie relleno de plátano caramelizado, crema y dulce de leche

10.00

CARPACCIO DE PIÑA

Piña fresca caramelizada, fresas, mango y sorbete de frutas del bosque

10.00

CONSULTA NUESTRA TABLA DE ALÉRGENOS, SI TIENES DUDAS

TAPAS

STEAMED GYOZAS

Chicken and vegetable gyozas with asian sauce

GAMBAS AL AJILLO

In olive oil, Thai chilli, garlic and parsley chips

MEATBALLS

Meatballs in tomato sauce

PATATAS BRAVAS

With chipotle chilli sauce and green alioli

TRUFFLED FRIES

Hand cut potatoes, parmesan and truffle mayonnaise

BRUSCHETTA MARIENERA

Homemade bread with smockek auberginee and sardines

13.00

16.00

10.00

9.00

11.00

OLIVES PESTO BRUSCHETTA

Burrata, cherry tomato confit and basil oil

12.00

STEAM RICE BUN

Pancetta, tempura prawns, cucumber, pineapple jam and yellow chilli

13.00

16.00

STARTERS

CAESAR SALAD

Romaine lettuce, bacon, grilled chicken , cherry tomato, carrot slices, crutons, parmesan and caesar sauce

17.00

GOAT CHEESE SALAD

Baby spinach, caramelised goat cheese, strawberry - mango vinaigrette, dried fruit and red berries jam

17.00

SALMON POKE

Sushi rice, wakame, edamame, pineapple, mango and sweet chilli mayonnaise

18.00

FRIED SQUID

With wasabi mayonnaise, sesame and lime

16.00

IBERIAN HAM

Hand cut acorn fed ham with tomato bread

27.00

MEJILLONES A LA MARINERA

Steamed mussels with tomato and white wine souce

16.00

PASTA

TAGLIATELLE DI NONNA PINA

Homemade tagliatelle with meat ragú and parmagiano regiano

18.00

SPAGHETTI ALLA CHITARRA

Homemamde spaghetti with prawns, crayfish and cuttlefish

24.00

RIGATONI MUSHROOMS

Home made rigatoni with pistachio cream and crispy ham

21.00

ASK FOR OUR ALLERGENS LIST



FISH AND MEAT

SEA BREAM

With baked mini potatoes, fennel, basil oil and cherry tomato confit 27.00

BURGER

180g meat, brioche bread, caramelised mix of onion and mushrooms, lettuce, tomato Cheddar and spicy smoked mayonnaise 18.00

ENTRECOTE

Spanish beef entrecote, bok choi, baby potatoes and carrots and, chimichurri 29.00

PRAWNS ROLL

Brioche bread, king prawns, coleslaw and truffled mayonnaise 19.00

SALMON FILLET

With cauliflower babaganoush, curly fennel and orange teriyaki sauce 24.00

RICE

A BANDA PAELLA

Mixed fish and seafood rice with fish broth

25.00

VEGETARIAN PAELLA

Vegetable paella with vegetable broth

25.00

MIXED PAELLA

Mixed paella with meat and fish, seafood and crustaceans

25.00

SEAFOOD PAELLA

Mixed paella with fish, shellfish and crustaceans

25.00

EASY RICE

Mixed fish and seafood rice without shells

25.00

BLACK RICE

Sea food rice with squid ink

25.00

FIDEUÁ

Mixed fish and sea food angel air

25.00

LOBSTER PAELLA

Mixed fish and seafood rice with fresh lobster

AT MARKET PRICE

PRICE PER PERSON, MINIMUM 2PAX

DESERTS

TIRAMISÚ

Homemade tiramisu with coffee 10.00

PANNACOTTA

"Tres leches" mexican style panacota 10.00

DECONSTRUCTED CHEESE CAKE

Cheese cream, passion fruit sauce and flavoured crumble 10.00

CHOCOLATE BANOFFEE

Brownie with caramelised banana, cream and "dulce de leche" 10.00

PINEAPPLE CARPACCIO

Fresh caramelised pineapple, strawberries, mango and berries sorbet 10.00

ASK FOR OUR ALLERGENS LIST

COCKTAILS

MOJITO

Bacardi rum, brown sugar, lime, fresh mint and soda 10.00

CAIPIRINHA

Cachaca, ypioca, sugar, lime 10.00

CAIPIROSKA

Vodka, sugar, lime 10.00

DARK & STORMI

Captain Morgan rum, lime, sugar, ginger beer 12.00

FROZEN MARGARITA / STRAWBERRY

Tequila, cointreau, lime juice 12.00

FROZEN STRAWBERRY DAIQUIRI

Bacardi rum, fresh strawberry, lime juice, liquid sugar 12.00

SPRITZ

Aperol, prosecco, soda 9.00

NEGRONI

Campari, red vermouth, dry gin 12.00

NEGRONI SBAGLIATO

Campari, red vermouth, prosecco 12.00

MOSCOW MULE

Vodka, lime, ginger beer 12.00

PIÑA COLADA

Bacardi rum, coconut milk, pineapple juice 12.00

COSMOPOLITAN

Vodka, cointreau, cranberry juice, lemon 12.00

MANHATTAN

Bourbon whiskey, red vermouth, angostura 12.00

ESPRESSO MARTINI

Fresh coffee, vodka, coffee liquor 12.00

LONG ISLAND ICE TEA

Gin, rum, vodka, tequila, triple sec, sweet and sour mix, coca cola, lemon 12.00

PORN STAR MARTINI

Vodka premium Passoa, zumo de lima, sirope de maracuyá, esencia de vainilla y 1/2 copa de cava 15.00

MAI TAI

White dark rum, orange curaçao, lime juice 12.00

PASSION FRUIT BASIL CAIPIRÍÑA

Cachaça 51, azucar de lima, fresh lima, fresh basil, passion fruit 12.00

MOCKTAILS

VIRGIN MOJITO

Lime, fresh mint, sugar, soda

9.00

SAN FRANCISCO

Orange Juice, pineapple juice, grapefruit juice, granadine

9.00

CINDERELLA

Orange juice, apple juice, lemon juice, liquid sugar, sprite

9.00

SANGRIA

RED SANGRIA

Red wine, banana liqueur, triple sec, fresh fruits

21.00

WHITE SANGRIA

White wine, banana liqueur, triple sec, fresh fruits

21.00

SANGRIA DE CAVA

Cava, brandy, triple sec, orange juice, lemon juice, fresh fruits

29.00

GIN & TONIC

BEEFEATER

10.00

SEAGRAMS

14.00

BULLDOG

14.00

HENDRICKS

14.00

BOMBAY SAPPHIRE

12.00

TANQUERAY TEN

12.00

GIN MARE

14.00

G'VINE

14.00

BROCKMANS

14.00

SOFT DRINKS

3.50



ESPUMOSO

Lácrima Baccus Cava Brut España nv	gl 5	25
Torre Sella Prosecco Italia 2021		29
Juvé & Camps Brut Nature Gran Reserva España 2017		39
GM Mumm Brut France nv		90
GM Mumm Rosé France nv		110
Veuve Cliquot Brut Remy France nv		120
Dom Perignon Millesime Vintage Champagne France 2006		330
Dom Perignon Millesime Vintage Champagne France 2005		500

BLANCO

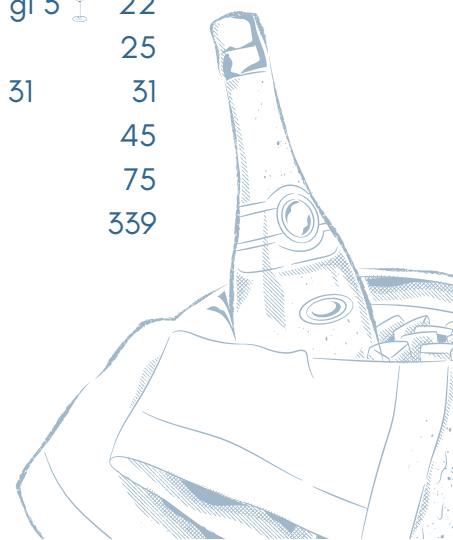
Viña Lobera Verdejo Ecologico Casilla y León España 2020	gl 5	22
Palomo Cojo Verdejo Rueda España 2020		23
Errazuriz estate Sauvignon Blanc 2018 Chile 2018		33
Torre Varano Falanghina Italy 2020		35
Paco & Lola Albariño Rias Baixas España 2020		37
Ca'n Verdura Supernova Moll Premsal España 2020		41
Ca'n Verdura Supernova Moll Premsal España 2020		69

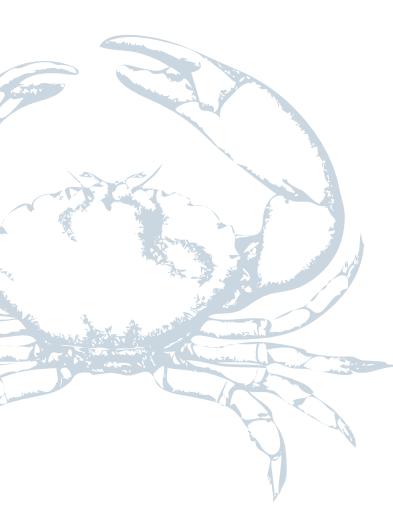
ROSAZO

Ramon Bilbao Rosado España 2021	gl 5	22
Studio by Miraval Méditerranée France 2021		45
Whispering Angel Côte de Provance France 2021		55
By Ott Rose' Côte de Provance France 2020		75

TINTO

Cune Crianza Tempranillo Rioja España 2018	gl 5	22
Bruma del Estrecho Paraje Marín Jumilla España 2020		25
Pago del Cielo Celeste Roble Ribera del Duero España 2020		31
Torres Secret del Priorat España 2019		45
Requiem Bodegas Requiem Ribera del Duero España 2017		75
Vega Sicilia Valbuena 5 Ribera del Duero España 2021		339





MENU 35€

COMIDA:

PAN ALLIOLI

PAELLA MIXTA DE CARNE Y MARISCOS

BEBIDA:

1 LT DE SANGRIA O BOTELLA DE VINO O LT DE CERVEZA CADA 3 PERSONAS

1 BOTELLA DE AGUA O REFRESCOS CADA PERSONA

CAFFE

MENU 45€

ENTRANTES A COMPARTIR:

PAN ALLIOLI

CHIPIRONES FRITOS CON SALSA TARTAR

MEJILLONES A LA MARINERA

PLATO PRINCIPAL:

PAELLA MIXTA DE CARNE Y MARISCOS

BEBIDAS:

1 LT DE SANGRIA O BOTELLA DE VINO O LT DE CERVEZA CADA 3 PERSONAS

1 BOTELLA DE AGUA O REFRESCOS CADA PERSONA

CAFFE

MENU 55€

ENTRANTES A COMPARTIR:

PAN ALLIOLI

CHIPIRONES FRITOS CON SALSA TARTAR

MEJILLONES A LA MARINERA

JAMON IBERICO CON PAN CON TOMATE

PLATO PRINCIPAL:

PAELLA MIXTA DE PESCADO Y MARISCOS

POSTRE:

TIRAMISU CASERO

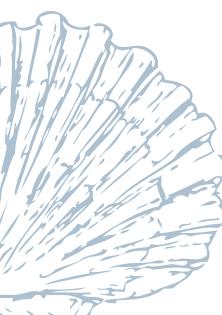
BEBIDAS:

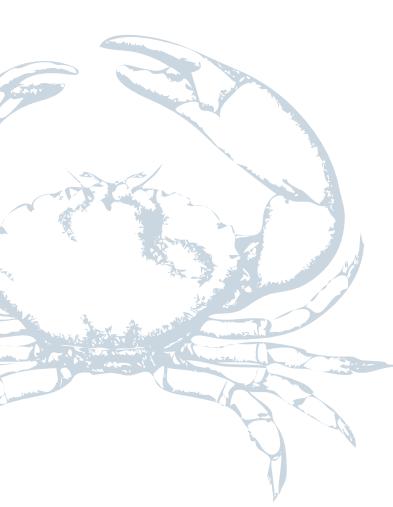
1 LT DE SANGRIA O BOTELLA DE VINO O LT DE CERVEZA CADA 3 PERSONAS

1 BOTELLA DE AGUA O REFRESCOS CADA PERSONA

CAFFE

CONSULTA NUESTRA TABLA DE ALÉRGENOS, SI TIENES DUDAS





MENU 60€

ENTRANTES A COMPARTIR:

- PAN ALLIOLI
- CHIPIRONES FRITOS CON SALSA TARTAR
- BRUSCHETTA CON SOBRASSADA Y BERENJENA
- JAMON IBERICO CON PAN CON TOMATE

PLATO PRINCIPAL A ELEJIR:

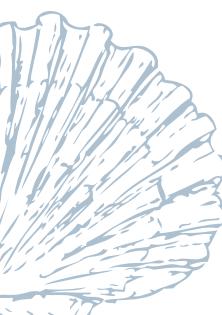
- TAGLIATELLE CASERAS CON RAGU DE CARNE
- DORADA AL HORNO CON PATATAS Y CEBOLLAS
- OSSOBUCO A LA FLORENTINA CON PATATAS AL HORNO

POSTRE:

- TIRAMISU`CASERO

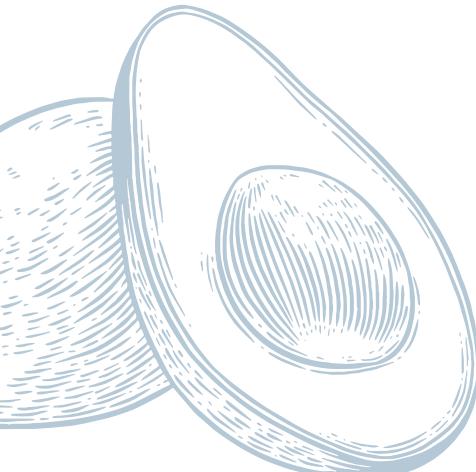
BEBIDAS:

- 1 LT DE SANGRIA O BOTELLA DE VINO O LT DE CERVEZA CADA 3 PERSONAS
- 1 BOTELLA DE AGUA O REFRESCOS CADA PERSONA
- CAFFE



DESAYUNO

Tostada con tomate	3.00
Tostada con tomate y queso	3.50
Tostada con tomate queso y Jamón York	4.00
Tostada con tomate y Jamón	4.00
Tostada con tomate Jamón York y aguacate	5.00
Tostada con tomate Jamón y aguacate	5.00
Tostada con tomate y aguacate	3.50
Tostada con tomate y salmón ahumado	5.00
Tostada con tomate, salmón ahumado y aguacate	6.00



Tapas

MIXED FRIES*Meat and fish mixed croquettes*

11.00

GAMBAS AL AJILLO*In olive oil, Thai chilli, garlic and parsley chips*

16.00

MEATBALLS*Meatballs in tomato sauce*

9.00

PATATAS BRAVAS*With chipotle chilli sauce and green alioli*

9.00

TRUFFLED FRIES*Hand cut potatoes, parmesan and truffle mayonnaise*

11.00

BRUSCHETTA MARIENRA*Homemade bread with smockek auberginee and sardines*

12.00

OLIVES PESTO BRUSCHETTA*Burrata, cherry tomato confit and basil oil*

13.00

Starters

CAESAR SALAD*Romaine lettuce, bacon, grilled chicken , cherry tomato, carrot slices, crutons, parmesan and caesar sauce*

16.00

GOAT CHEESE SALAD*Baby spinach, caramelised goat's cheese, strawberry - mango vinaigrette, dried fruit and red berries jam*

16.00

FRIED SQUID*With wasabi mayonnaise, sesame and lime*

16.00

IBERIAN HAM*Hand cut acorn fed ham with tomato bread*

27.00

MEJILLONES A LA MARINERA*Steamed mussels with tomato and white wine souce*

16.00

Pasta

TAGLIATELLE DI NONNA PINA*Homemade tagliatelle with meat ragú and parmigiano regiano*

18.00

SPAGHETTI ALLA CHITARRA*Homemamde spaghetti with prawns, crayfish and cuttlefish*

24.00

RIGATONI MUSHROOMS*Home made rigatoni with pistachio cream and crispy ham*

21.00

Fish and meat

SEA BREAM

Whith baked mini potatoes, fennel, basil oil and cherry tomato confit

26.00

BURGER

180g meat, briche bread, caramelised mix of onion and mushrooms, lettuce, tomato

17.00

Cheddar and spicy smoked mayonnaise

ENTRECOTE

Spanish beef entrecote, bok choi, baby potatoes and carrots and, chimichurri

29.00

PRAWNS ROLL

Brioche bread, king prawns, coleslaw and truffled mayonnaise

19.00

Rice

A BANDA PAELLA

Mixed fish and seafood rice with fish broth

25.00

VEGETARIAN PAELLA

Vegetable paella with vegetable broth

25.00

MIXED PAELLA

Mixed paella with meat and fish, seafood and crustaceans

25.00

SEAFOOD PAELLA

Mixed paella with fish, shellfish and crustaceans

25.00

EASY RICE

Mixed fish and seafood rice without shells

25.00

BLACK RICE

Sea food rice with squid ink

25.00

FIDEUÁ

Mixed fish and sea food angel air

25.00

LOBSTER PAELLA

Mixed fish and seafood rice with fresh lobster

AT MARKET PRICE

PRICE PER PERSON, MINIMUM 2PAX

Deserts

TIRAMISÚ

Homemade tiramisu with coffee

9.00

PANNACOTTA

"Tres leches" mexican style panacota

9.00

TARTA DE QUESO DECONSTRUÍDA

Cheese cream, passion fruit sauce and flavoured crumble

9.00

ASK FOR OUR ALLERGENS LIST

**GYOZAS AL VAPOR**

Gyozas de pollo y verduras con salsa asiática

GAMBAS AL AJILLO

En aceite de oliva, con chile tailandés, chips de ajo y perejil

ALBÓNDIGAS EN SALSA DE TOMATE

Picada de ternera en salsa de tomate

PATATAS BRAVAS

Con salsa de chile chipotle y alioli verde

FRITAS AL TARTUFO

Patatas cortadas a mano, parmesano y mayonesa de trufa

BRUSCHETTA MARINERA

Pan casero con berenjena ahumada y sardinas

BRUSCHETTA CON PESTO DE ACEITUNAS

Burrata, tomate cherry confitado y aceite de albahaca

PAN BAO DE ARROZ

Panceta, gambas en tempura, pepino , mermelada de piña y ají amarillo

Viña Lobera Verdejo Ecológico Casilla y León España

Palomo Cojo Verdejo Rueda España

Paco & Lola Albariño Rias Baixas España

Cune Crianza Tempranillo Rioja España

Bruma del Estrecho Paraje Marín Jumilla España

Pago del Cielo Celeste Roble Ribera del Duero España