

APPETIZERS & SALADS

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\$24

Grilled octopus with truffle parmentier, smoked paprika of la vera, maldon salt and olive oil.



Gambas al ajillo 😝 🚭 🕖

\$24

Fried prawns with olive oil, garlic and paprika, served with a grilled rustic bread



Tartar De Remolacha 🕡



\$18

Beetroot tartar, seasonal vegetarian chips, carrot gel



Croquetas De Pollo O (1909)



\$24

Tender chicken breast with aromatic herbs filling coated in a crispy golden breadcrumb



Crema de Zanahoria 😈



Carrot soup with a touch of ginger accompanied by nuts, zucchini, green oil























Menu is inclusive of WOW selection.





Strawberry Salmorejo



\$20

Traditional chilled tomato and strawberry soup, tuna, green olives, boil egg, herb oil, maldon salt



Ensalada De La Huerta

\$28

Garden salad with mixed lettuce and tuna in olive oil, green olives, carrots, anchovies, eggs, sweet onion, cherry tomato, strawberry, vinaigrette



PAELLAS

Paella De Marisco



\$60

Traditional paella rice with black mussels, prawns, clams, calamari



Paella De Montaña 🔾 🕻



\$55

Paella rice with chicken, pork ribs and assorted mushrooms



MAIN COURSE

Muslo De Pollo A La Catalana



\$36

Chicken thigh roll fill with dried fruits with his jus, apple tear and seasonal grill vegetables























Menu is inclusive of WOW selection.



Solomillo De Ternera Con Salsa De Setas

\$52

Beef tenderloin, wild mushroom sauce, potato terrine



Pisto Manchego

\$28

Eggplant roll, stew vegetables with mosaic of colors



Paella De La Huerta



\$60

Vegetarian paella rice with mixed vegetables and mushrooms



Lubina en salsa verde







Sea bass in green spanish sauce, crunchy white asparagus and clams



PAELLA ARE FOR A MINIMUM OF TWO PEOPLE, AND ARE COOKED TO ORDER TO OBTAIN THE TEXTURE AND DEPTH OF FLAVORS THAT MAKE THIS DISH ONE OF SPAIN'S FAVORITES. THE COOKING TIME IS A MINIMUM OF 25 MINUTES.

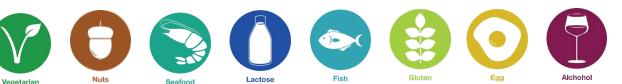




















Menu is inclusive of WOW selection.



DESSERTS

Crema Catalana (1) (1) (1)

\$20

Catalonia crème brûlée with white chocolate and carquinyoli cookie



San Marcos O O



\$20

San Marcos cake filled with cream and chocolate truffle, covered with burnt yolk

Pastel De Queso O O



\$18

Burnt Basque cheesecake, crumble and sakura icecream



Ensalada De Frutas







Fruit seasonal salad, homemade crumble, orange juice, mango sorbet



























