
















































































































































































































Starters

Serrano Ham & Cheese Platter (<i>Large</i>).....	<i>Lounge</i>
 	17,90 €
Serrano Ham & Cheese Platter (<i>Small</i>).....	11,60 €
 	
Serrano Ham (<i>100 grs.</i>).....	15,60 €
Iberian Cured Meat Platter (<i>100 grs.</i>) (<i>Recebo</i>).....	19,50 €
	
Iberian Cold Meat Platter (<i>Recebo</i>).....	17,50 €
	
Cantabrian Anchovies (<i>10 fillets</i>)	19,00 €
	
Cured Cheese (<i>Large</i>)	14,00 €
  	
Cured Cheese (<i>Small</i>)	9,50 €
  	
Parmesan Cheese (<i>100 grs.</i>)	12,00 €
  	
Roe & dried tuna	17,00 €
 	
Creole chorizo (<i>Unit</i>)	7,50 €
 	
Artichoke hearts with prawns (<i>seasonal</i>)	17,50 €
                         	
Poached Egg	8,50 €
  	
Scrambled Eggs with mixed vegetables, ham and prawns	14,40 €
                         	
Chicken croquette (<i>Unit</i>)	1,90 €
                         	
Ham croquette (<i>Unit</i>)	2,00 €
                         	
Mushroom croquette (<i>Unit</i>)	2,20 €
                         	













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Starters

	Lounge
Octopus drizzled with olive oil & paprika	20,00 €
	
Octopus grilled	20,00 €
	
Grilled Tiger Prawns (Dozen)	21,00 €
 	
Prawns in batter (Unit)	2,10 €
        	
Garlic prawns	19,00 €
 	
Deep fried Squid	16,00 €
        	
Deep fried Squid in batter	16,00 €
        	
Grilled Squid	21,00 €
	
Deep-Fried Baby Squid in batter	14,70 €
        	
Garlic Clams	18,00 €
 	
Clams in Seafood sauce	18,00 €
     	
Gula (little white fish) with Prawns	13,50 €
  	

























Vegans

	Salón
Spinach Lasagne	9,50 €
  	
Spinach, pine nuts and raisins sautéed	9,50 €
    	
Cous-cous (Preorder)	6,70 €
   	
Grilled Vegetables (portion)	11,00 €

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Salads

	Lounge
Tomato with tuna (per person)..... 	4,20 €
House Salad (Large).....	9,50 €
House Salad (Small)..... <i>Lettuce, tomato, onions and olives</i>	5,00 €
Mixed Salad (Large).....	11,50 €
Mixed Salad (Small)..... <i>Tomato, lettuce, red cabbage, green and red pepper, onion, carrot, tuna, egg, corn and olives</i>	5,50 €
 	
Patio Salad (Large).....	15,00 €
Patio Salad (Small)..... <i>Tomato, lettuce, red cabbage, green and red pepper, onion, carrot, tuna, egg, corn, asparagus, serrano ham and olives</i>	6,00 €
 	
Pepper Salad <i>Roasted peppers, olives, onions, and tuna fillets</i>	12,00 €
	
Country Salad <i>Endive, lamb's lettuce, oak leaf, rocket, chicken, feta cheese, croutons, bacon and Modena vinaigrette</i>	11,50 €
    croutons          	
Goat Curl Salad <i>Endive, oak leaf, lamb's lettuce, rocket, goat's curl cheese, walnuts, balsamic vinaigrette and honey</i>	12,90 €
   	



















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Potatoes

	Lounge
Roast Potatoes (Unit) (preorder).....	0,95 €
French Fries (Large).....	10,00 €
French Fries (Portion).....	4,50 €
Sautéed Potatoes (Large).....	11,00 €
Sautéed Potatoes (Portion)	5,00 €
Sautéed Potatoes with garlic and vinegar (Large).....	12,00 €
Sautéed Potatoes with garlic and vinegar (Portion)	5,50 €
	































Other Courses

	Lounge
Meatball Consommé	5,75 €
     	
Soap	7,00 €
     	
Gazpacho (Seasonal)	8,50 €
  (garnish)	
Garlic mayonnaise	2,30 €
	
Fried Eggs	1,90 €
	
French Omelette	3,30 €
	
Stew of the Day	8,50 €
Check with your waiter	
Bread (per person)	1,30 €
	
Gluten free bread (unit).....	2,20 €

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Meats

	Lounge
Grilled Fillet Steak	25,00 €
Grilled Fillet Steak in Pepper sauce.....	29,20 €
        	
Grilled Fillet Steak in Roquefort sauce	29,20 €
 	
Grilled Sirloin Steak	16,50 €
Grilled Angus Sirloin Steak	27,50 €
Grilled Sirloin Steak in Pepper sauce	20,70 €
        	
Grilled Sirloin Steak in Roquefort sauce	20,70 €
 	
Stone-grilled Beef (portion)	18,00 €
Grilled Chicken (portion)	9,00 €
Garlic Chicken (portion)	12,00 €
 	
Grilled Chicken Breast (portion)	11,00 €
Pork Chop (portion)	7,50 €
Grilled Lamb Chops (portion)	18,00 €
Grilled Lamb Chops (kg)	44,00 €
Grilled Rabbit (portion)	11,50 €
Garlic Rabbit (portion)	13,00 €
 	
Roast Lamb Shoulder (preorder)	23,00 €
 	
Roast Cabrito (goat's kid) Shoulder (preorder)	26,00 €
 	
Suckling-Pig (portion) (preorder Minimum 3 portions)...	23,00 €

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Our Special Meats Cuts

Veal T-Bone Steak	20,00 €
Beef T-Bone Steak (kg).....	42,00 €
Selection Beef T- Bone Steak (kg)	58,00 €
Bellota Beef T-Bone Steak (kg)	78,00 €
Tomahawk Beef T-Bone Steak (kg)	58,00 €
Rubia Beef T-Bone Steak (kg)	55,00 €
“Chato Murciano” Pork Steak with Bone (kg)	36,00 €
Premium Cow Steak with Bone (kg)	55,00 €
Pais Vasco Dry Aged Premium Cow (kg)	58,00 €
Angus Cow with Bone (kg)	68,00 €
Buey with Bone (kg)	95,00 €

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CRUSTACEAN
CRUSTÁCEOS



SESAME
SESAMO



NUTS
FRUTOS DE
CÁSCARA



GLUTEN
GLUTEN



EGG
HUEVO



FISH
PESCADO



SHELLFISH
MOLUSCOS



MUSTARD
MOSTAZA



CELERY
APIO



PEANUTS
CACAHUETES



MILK
LÁCTEOS



SULPHITE
SULFITO































SOYA
SOJA





LUPINS
ALTRAMUJECES

Fish

	Lounge
Gilthead with garlic & vinegar	17,00 €
  	
Sea bass cooked with garlic & vinegar	17,00 €
  	
Hake with prawns, garlic & oil sauce	17,50 €
  	
Hake in batter	15,00 €
           	
Grilled Hake	14,00 €
	
Grilled Swordfish	11,00 €
	
Swordfish with parsley, garlic and olive oil	12,00 €
 	
Baked Cod	17,00 €
 	
Grilled Salmon	16,00 €
	

Paellas (preorder)


























































Price per person. Minimum 2 portions

	Lounge
Seafood Paella (30 minutes).....	18,00 €
      	
Octopus Paella (30 minutes).....	16,00 €
      	
Vegetable Paella (30 minutes)	11,55 €
   	
Chicken Paella (30 minutes)	12,00 €
   	
Rabbit Paella (30 minutes).....	14,00 €
   	
Mixed Paella (30 minutes).....	17,00 €
      	

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Homemade Desserts

Creme caramel	3,45 €
 	
Rice pudding	4,10 €
	
Sweet custard	5,40 €
	
Calatrava Bread (Cream caramel with a sponge base)	4,50 €
  	
Calatrava Bread with fresh cream	5,70 €
  	
Creme brulee.....	3,80 €
    	
Cheese cake	5,80 €
      	
Fried milk with sugar & ice cream (adaptable)	6,80 €
  (ice cream:   )	
Chocolate cake with biscuits	5,50 €
      	
Tiramisú	5,10 €
      	
Almond cake	6,30 €
    	
Lemon sorbet with cava	4,50 €
    	
Toffe Cheese Cake	5,70 €
     	















Fresh Fruit

	Seasonly
Pineapple	4,00 €
Melon	3,50 €
Watermelon	3,50 €
Orange juice	3,70 €

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Beverages

Water 0,5l	1,60 €
Water 1,l	2,30 €
Vichy	2,30 €
Vichy small	1,90 €
Beer cane	1,60 €
 Soft Drinks	2,50 €
Choleck	2,00 €
 Radler	3,00 €
 Clara	2,50 €
 Heineken	3,00 €
 Mahou 5 estrellas	3,00 €
 Paulaner	4,00 €
 Alhambra	2,60 €
 Cruzcampo Especial	3,75 €
 Soda 0,5l	2,30 €
 Pint of Beer	3,85 €
 Tinto de verano	3,80 €
 Glass of house wine	3,15 €
 Glass of Rioja	3,90 €
 Glass of Ribera del Duero	3,90 €







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Beverages

Bottled Juice	1,70 €
Special Sangría Jug	9,50 €
 Wine Jug	9,80 €
 Tinto de verano Jug	8,00 €
 Beer Jug	9,00 €
 ½ Wine Jug	6,30 €
 Vermouth	4,50 €
 Martini	4,50 €

Coffees

Expresso Coffee	1,30 €
Coffee with a bit of milk	1,55 €
 Coffee with milk	1,80 €
 Condensed Milk, Brandy & Coffee	2,40 €
 Brandy with Coffee	2,10 €
 Asiático	3,15 €
 Infusion	1,50 €
Special Infusion	2,10 €
Alcohol Infusion	1,95 €
	

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Rosé Wines

All wines contain sulphites

Lambrusco (Italia)	8,00 €
Viña Real (Rioja, Viura y Tempranillo)	16,00 €
Salto del Usero (Bullas, Monastrell)	22,00 €
Jose Pariente Victoria (Castilla y León, Garnacha, Tempranillo Viognier 4 meses sobre lías)	23,00 €

White Wines

All wines contain sulphites

Solar de la Vega (Rueda, Verdejo)	10,50 €
Barahonda orgánico (Yecla, Verdejo, Sauvignon blanc)	11,00 €
Viñas del Vero (Somontano, Chardonnay)	15,00 €
Martín Codax (Rías Baixas, Albariño)	18,00 €
Zárate (Rías Baixas, Albariño 3 meses sobre lías)	25,00 €

Champagne, Cavas and Ciders

All wines contain sulphites

Sidra El Gaitero	7,00 €
Jaume Serra brut nature	13,00 €
Freixenet Brut	12,00 €
Freixenet Cordon Negro	14,00 €
Freixenet Gran Cuvee	16,00 €
Juve y Camps Brut	27,00 €
Gramona Imperial	50,00 €
Dos Lustros Brut nature Reserva	16,00 €
Moët & Chandon Brut	58,00 €

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Red Wines – Jumilla

All wines contain sulphites

Mayoral (Reservado)	9,80 €
Carchelo (6 meses barrica 2022)	12,00 €
Altico (Crianza 2019)	15,00 €
Juan Gil (Cosecha 2023)	15,00 €
Juan Gil (Crianza 2022)	20,00 €
Alceño 12 (Cosecha 2022)	17,00 €
Carchelo Selecto (Crianza 2015)	26,50 €

Red Wines – Yecla

All wines contain sulphites

Barahonda Orgánico (Barrica 2023)	14,00 €
Summum (Crianza 2020)	23,00 €
De Nariz (Roble 2021)	26,00 €
Lualma (Crianza 2020)	33,00 €

Red Wines – Autor

David Wine chic Monastrell	22,00 €
Jorge Sanchez	20,00 €
Tocando el Suelo (añada 2022)	29,00 €

For greater peace of mind, if you are allergic or intolerant to any food,
please inform your waiter to activate the protocol to be followed in our kitchen,



Red Wines – Ribera del Duero

All wines contain sulphites

Rivendel (Roble 2022)	12,00 €
Rivendel Tercer año (Cosecha 2021)	20,00 €
Viña Arnaiz (Crianza 2020)	14,00 €
Hito (Cosecha 2023)	15,00 €
912 de Altitud (Cosecha 2023)	15,00 €
Melior (Cosecha 2022)	15,00 €
Finca Resalso (Cosecha 2023)	16,00 €
Carmelo Rodero (Cosecha 2023)	18,00 €
Carmelo Rodero (Crianza 2021)	30,00 €
Balbas (Crianza 2020)	23,00 €
Celeste (Roble Cosecha 2023)	16,00 €
Celeste (Crianza 2021)	23,00 €
Protos (Crianza 2019)	23,00 €
Cepa 21 (Cosecha 2021)	26,00 €
Emilio Moro (Añada 2022)	28,00 €
Dehesa de los canónigos (Cosecha 2020)	30,00 €
Matarromera (Crianza 2019)	31,00 €
Abadía de Retuerta (Selección 2019)	39,00 €
Tomás Postigo (Cosecha 2021)	40,00 €
Aalto (Crianza media 16 meses - 2021)	55,00 €
Valduero (Reserva 2016)	100,00 €

Lopez Cristobal ¾ (Roble 2019)	9,00 €
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Red Wines – D.O Toro

Victorino (Toro 2022)	90,00 €
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Red Wines – Rioja

All wines contain sulphites

Antaño (Crianza 2018)	11,00 €
Malpastor (crianza 2020)	15,00 €
Luis Cañas (Crianza 2021)	16,50 €
Viña Izadi (Crianza 2020)	18,00 €
Sierra Cantabria (Cosecha 2019)	22,00 €
Muga (Crianza 2021)	26,00 €
Lindes de Remilluri (Cosecha 2019)	30,00 €
Ysios (Selección 2016)	35,00 €
Remilluri (Reserva 2015)	45,00 €
Viña Ardanza (Reserva 2017)	37,00 €
La Nieta (Cosecha 2022)	190,00 €
Viña Izadi ⅓ (Crianza 2017)	9,00 €
Muga ⅓ (Crianza 2017)	16,00 €

Vinos de Postre

All wines contain sulphites

Bellum El Remate (2017) (glass)	4,50 €
Bellum El Remate (2017) (bottle)	23,00 €

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