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Marinated Salmon Tartare with Avocado and Lime Vinaigrette	16,50 €	 
Tuna Belly Salad in Olive Oil with Roasted Peppers and Grilled White Asparagus	16,50 €	 
Foie Micuit Salad with Red Berries and Raspberry Vinaigrette	17,50 €	
Tender Wheat Timbale with Sautéed Vegetables and Pil-Pil Prawns	16,50 €	



## TO SHARE

Aged Payoya Goat Cheese with Paprika (D.O. Sierra de Málaga) – 180g	15,50 €	
Iberian Ham Board from Huelva – 100g	26,00 €	 
Cantabrian Anchovy Toast with Avocado Cream and Sundried Tomatoes (4 pcs)	16,50 €	
Iberian Ham Croquettes (6 pcs)	12,00 €	  
Pil-Pil Prawn Bombs (6 pcs)	12,00 €	    
Mini Vegetable Samosas with Curry Touch and Red Pepper Marmalade (6 pcs)	10,50 €	     











## PASTAS, RICE & SCRAMBLED EGGS

Nest Pasta with Creamy Mushrooms and Grated Zamora Cheese	18,50 €	  
Stir-Fried Rice Noodles with Prawns and Seasonal Vegetables in Sweet Soy Sauce	19,00 €	    
Scallop Risotto with Sundried Tomatoes and Toasted Pine Nuts	19,50 €	  
Scrambled Eggs with Iberian Ham, Wild Mushrooms and Gratinated Foie Micuit	19,50 €	




















## MEATS

Grilled Beef Tataki with Argentinian Sauce	28,00 €	
Grilled Iberian Pork with Green Asparagus and Romesco Sauce	28,00 €	 
Grilled Suckling Lamb Chops with Wedges and Padrón Peppers	26,00 €	

## FISH

Grilled Octopus over Truffled Duchess Potatoes with Piquillo Pepper Aioli	24,50 €	   
Monkfish Medallions in Almond Sauce	28,00 €	  
Salmon Loin in Saffron Velouté with Sautéed Spinach	24,00 €	  

## DESSERTS

Fruit Cocktail with Fresh Orange Juice	6,50 €	
Homemade Carob Cake Ice Cream	7,50 €	    
White Chocolate Brownie with Raspberry Sorbet	7,50 €	   
Chocolate Coulant with Vanilla Ice Cream	7,50 €	    
Cheesecake with Strawberry Jam	6,50 €	    

VAT included - People with allergies or intolerances please ask our staff.



SULFUR DIOXIDE  
AND SULPHITES