WELCOME & ENJOY!

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ENTREES

Our Croquettess 13 €

'Gazpacho' -cold vegetable soup- 12 €

'Ensaladilla' -Spanish potato salad- 15 €

Spanish cured Iberian Ham -Jabugo- with Crystal Bread 31 €

Fresh Seasonal Vegetables (market price)

Big Red Shrimp Ravioli with Seafood Sauce 24 €

Lamb Sweetbreads 22 €

Chickpea Stew with Lobster 22 €

Grilled Piquillo Red Peppers 11 €

Norway Lobster Carpaccio 24 €

Big Red Shrimp Carpaccio 24 €

Lobster Salad 38 €

Warm Squid and Norway Lobster Salad 18 €

Lettuce and Spring Onions Salad 10 €

Curly Endive Salad 10 €



SEAFOOD

From the kitchen:

Hake in Batter 24 €

Cod with Tomato sauce and Lobster 31 €

Clams, Steamed or Marinière 24 €

From the grill:

Grouper (market price)

Hake (market price)

Sole (market price)

Turbot (serving) (market price)

Sea Bream (2 people) serving (market price)

'Cogote' -Hake Nape- (2 people) serving (market price)

Lobster (market price)

MEAT

From the kitchen:

Roast Kid Goat (made to order) 25 €
Roast Suckling Pig (made to order) 20 €
Goat Trotters with Sauce 24 €
'Callos y Morros'(Spanish-style veal snout and tripe) 24 €
Steak Tartare 28 €

From the grill:

"Chuletón" (Bone-In Ribeye Steak) 100gr/6,50 €

Lamb Chops 20 €

Beef Entrecôte Steak 28 €

Beef Sirloin Steak 26 €



DESSERT

Chocolate Figs 9 €

Creamy cheesecake 9 €

Mango Carpaccio 9 €

Pineapple Carpaccio 9 €

Fine Apple Tart 9 €

Spanish Fried Milk 9 €

Chocolate Coulant 9 €

Caramelized 'Torrija' (bread soaked in milk and fried in batter) 9 €

Rice Pudding 9€

Cheese Board with Quince Paste 9 €

Lemon Sorbet with Cava 8 €