

STARTERS

La Bonita | €16,00 **

Tuna tartare accompanied by burrata stracciatella, Mediterranean panure, and roasted tomato cream. This dish stands as one of our most iconic and historic offerings. Fresh, creamy, and rich in flavor—truly unmissable!

(1, 4, 7)

Pulpo | €18,00 **

Grilled octopus, herb-infused potatoes, sun-dried tomato cream, basil, and Taggiasca olives.

(1, 14)

Calamaro Mbuttunato en Sevilla | 16,00€ **

Squid filled with potatoes, sun-dried tomatoes, Pecorino Romano DOP cheese, and basil, accompanied by Andalusian Ajoblanco and a spicy bread crumble.

(1, 7, 8, 14)

El Bandido BBQ Dog | €15,00

Artisan brioche bun, tender and golden, filled with slow-cooked ribs generously coated in our proprietary homemade BBQ sauce. This is complemented by a creamy mustard mayonnaise, crisp escarole, and sweet-and-sour red cabbage.

(1, 3, 7, 10, 12)

Queso plancha | €13,50

Grilled smoked provola cheese drizzled with honey and chili sauce, served alongside Belgian endive and a seed bread crumble.

(1, 7, 8, 11)

MODERN SALADS

Tún Tún | €16,00 **

Grilled tuna accompanied by confit tomatoes, caramelized onions, crispy corn, fennel, roasted tomato cream, and lettuce.

(1, 4, 6)

Pollito 67 | €15,00

Breaded chicken breast accompanied by confit tomatoes, shavings of Parmesan, crispy bread, honey mustard sauce, and lettuce.

(1, 7, 8, 10, 11)

Puglia - Tenerife | 14,00€

Creamy burrata, Mediterranean crumble, and a fresh tomato salad with pesto. A Caprese experience unlike any other.

(1, 7, 8, 12)

La Cabrita | €15,00

Silky ricotta cream, fig preserves, toasted walnuts, feta cheese, grapes, and a medley of lettuces and sprouts.

(1, 7, 8)

Veggie | €15,00

Potatoes, grilled artichokes, Taggiasca olives, semi-dried tomatoes, roasted tomato cream, and lettuce.

(1, 12)

PASTA

5 Tomates | €14,00 

Rigatoni pasta featuring five distinct varieties of tomatoes, each presented in unique textures.

(1)

Mamma Anna | €16,00

Cubetti pasta prepared in mussel broth, accompanied by cherry tomatoes and parsley. The dish is completed with a spicy, crispy panure that enhances texture and imparts a bold flavor to each bite.

(1, 14)

Toscana Divino | €17,00

Rigatoni served with a Tuscan ragù of shredded beef and onion, complemented by a Parmesan cream and shavings of Pecorino Toscano D.O.P. This dish offers a comforting experience, rich in flavor and steeped in Italian tradition.

(1, 7, 12)

Linguine al gratin de tomate | 16,00€

Linguine accompanied by oven-baked tomato gratin, Pecorino Romano DOP cheese, capers, and Mediterranean breadcrumbs.

(1, 7)

Suppa Gallurese con Ghisadu | €17,00

Zuppa gallurese (or suppa cuata) is a traditional dish from northern Sardinia, prepared in layers of stale bread (such as pane carasau or spianata), infused with beef broth, pecorino cheese, and parsley. Despite its name, it is not a soup; rather, it resembles a robust, rustic lasagna with a golden, crispy crust. It is accompanied by ghistau, a sweet and sour beef ragù characteristic of northern Sardinia.

(1, 7, 9)

Spaghetti del Mediterraneo | €16,00

Creamy spaghetti enveloped in a velvety bread and anchovy cream, complemented by smoked burrata and a hint of fresh lemon that elevates its taste.

(1, 4, 7)

MAIN DISHES

Marco Polo | €23,00 **

Grilled salmon, adorned with kabayaki sauce, accompanied by zucchini cream and a zucchini salad, marinated ginger, sweet and sour red cabbage, red mizuna, and lime-infused yogurt.

(1, 4, 6, 7, 12)

Oro Iberico | €21,00

Braised 100% acorn-fed Iberian pork cheeks, pumpkin purée, sautéed garlic mushrooms, and crispy polenta.

(1, 9)

El Granjero | 17,00€

Poached and grilled egg, fried artichoke, Pecorino Romano DOP cheese fondue with black pepper and lime zest, served alongside a sun-dried tomato brioche.

(1, 3, 7)

SNACK BAR AND TAPAS

OUR ARTISANAL STUFFED FOCACCIAS...

Apulia | €18,00

Homemade focaccia stuffed with grilled octopus, burrata, sun-dried tomato cream, and lettuce.
(1, 4, 7, 14)

Parma | €15,00

Homemade focaccia filled with 24-month Parma ham DOP, Parmesan cream, grated tomatoes, and lettuce.
(1, 7)

La Sarda | €14,00

Homemade focaccia stuffed with smoked Provola cheese, caramelized onions, and Golfetta salami.
(1, 6, 7, 12)

Ri-Margherita | €12,00

Homemade focaccia stuffed with Burrata, tomato salad, roasted tomato cream, and pesto.
(1, 7, 8, 12)

Rena Bianca | €14,00

Homemade focaccia stuffed with cooked ham, pecorino cream, and grilled artichokes.
(1, 7, 12)

La Vegana | €12,50 

Homemade focaccia stuffed with pumpkin cream, mushrooms, and potatoes.
(1)

OUR BRUSCHETTAS

Parma | €10,00

24-month Parma ham DOP, Parmesan cream, grated tomatoes, and lettuce
(1, 7, 12)

La Sarda | €9,50

Smoked Provola cheese, caramelized onions, and Golfetta salami
(1, 6, 7, 12)

Ri-Margherita | €8,50

Burrata, tomato salad, roasted tomato purée, pesto
(1, 6, 7, 8, 12)

TAPAS....

Blue Cheese and Onion Croquettes [8 pieces] | €10.00 (1, 3, 7, 11)

Iberian Ham Croquettes [4 pieces] | €10.00 (1, 3, 7, 11)

Oxtail Croquettes [4 pieces] | €10.00 (1, 3, 7, 11)

French Fries | €5.50 (1, 11) 

Canarian style potatoes accompanied by aioli | €6.50 (1, 3, 5)

Padrón peppers | €7.00 (1, 11) 

Kalamata Olive Bread topped with grated tomato | €5.90  (1)

Classic Focaccia | €8.00 (1) 

FOR THE CHILDREN.

Pasta of the Day [tomato, pesto, Bolognese sauce] | €12.00 (1, 7, 8, 12)

Milanese-style chicken breast with fries | €14.00 (1, 3, 11)

Sandwich featuring cooked ham, tomato, and mozzarella | 10.00 (1, 7)

DESSERT

Homenaje a Tenerife | € 7,90

Canary Island banana cooked with rum, vanilla, cardamom, and cinnamon, served on a salted peanut crumble, accompanied by tamarind sauce and peanut butter. A dessert full of exotic aromas and irresistible textures.

(1, 3, 5, 7, 8)

Agua Cafe al Cine | € 7,90

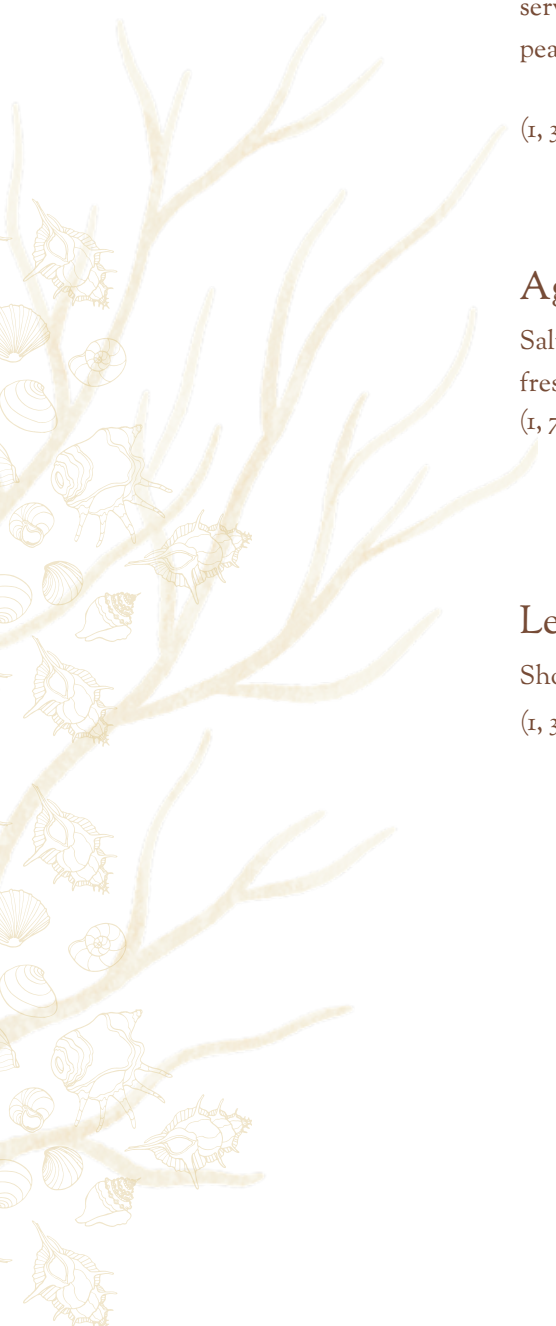
Salted caramel popcorn panna cotta, caramel cream, passion fruit sauce and fresh thyme

(1, 7)

Lemon Tart | € 7,90

Shortcrust tart with lemon curd, Italian meringue and red-veined sorrel

(1, 3, 7)



RED WINES

Bodega Cumbres de Abona | Flor de Chasna Tinto Barrica

Listan negro, Tempranillo and Syrah.

Its color is deep cherry red with prominent violet reflections. On the nose, it is intense with red fruit aromas, mineral notes, and spices. On the palate, it is well-structured and persistent, with prominent balsamic and licorice notes, and an elegant, enveloping finish.



Viña Alone | Cabernet Sauvignon | D.O. Alicante



Bodega Viñátigo | Tintilla | D.O.P. Tenerife

Aged for 12 months in French oak. It stands out for being structured and powerful, bright, juicy, and intensely colored. Our Tintilla evokes aromas of blackberries, dark chocolate, tobacco leaves, and black pepper.



Bodega Viñátigo | Ancestral Tinto | D.O.P. Tenerife

50% Baboso, 50% Tintilla. This is a wine with astonishing density and texture. It boasts the violet aromas of the Baboso and the dark fruit and chocolate notes of the Tintilla. It is intense, persistent, and balanced.



ROSÉ WINES

Bodega Mencey de Chasna | Mi Isla Rosado | D.O.P. Abona

Fresh and fruity, characterized by its bright pale pink color and intense aromas of red fruits and subtle floral notes. On the palate, it stands out for its pleasant entry, good acidity, light body, and refreshing finish.



Bodega Viñátigo - Rosado de Listan negro

Its color is raspberry red with violet hues, clean and bright. It offers a medium-high aromatic intensity, highlighting notes of red fruits, black pepper, and mineral and smoky touches. On the palate, it is fresh, balanced, and with good acidity.



WHITE WINES

Bodega Martin Codax | Albariño D.O.P. Rías Baixas

It is a fresh and balanced wine, bright lemon-yellow in color with subtle greenish reflections. Its entry is enveloping and smooth. The palate is long and persistent, with notes of citrus and white fruits. A minerality and salinity characteristic of Albariño wines from coastal areas are also present.

€24,00

€5,00



Bodega Cumbres de Abona | Flor de Chasna Blanco seco

Pale yellow in color with greenish hues. The nose is dominated by pleasant fruity and herbaceous aromas, with hints of fennel. On the palate, it is balanced and has a refreshing acidity, with a persistent and refreshing finish.

€22,00

€4,50



Bodega Mencey de Chasna | Mi Isla Blanco | D.O.P. Abona

This is a luminous wine, pale yellow with greenish reflections. Its fruity and herbaceous notes are captivating on the nose. On the palate, it is balanced, fresh, and has an acidity that leaves a persistent and refreshing finish.

€30,00

€5,00



Bodega Viñatigo | Ancestral Blanco | D.O.P. Tenerife

Gual grapes. Rosemary, bay leaf, garden fruits, and incense fill the glass. On the palate, it is textured and slightly firm, with an incredibly long finish: a very elegant wine.

€45,00



Bodega Martínón | Blanc de Noir | D.O.P. Lanzarote

100% Listán Negro. Blanc de Noirs is a white wine made entirely from Listán Negro grapes. It is the result of two years of work and a quest to create, according to its owner, "a wine with the soul of Lanzarote and made in La Geria." It is a drier and more mineral wine than the other wines currently produced by the winery.

€45,00



Bodega Niray | Niray Blanco Seco | D.O.P. La Gomera

It is a young, clean, and bright white wine with a steely yellow color. It stands out for its intense aroma of tropical fruits, citrus, and toasted mineral notes. On the palate, it is fresh, balanced, structured, and persistent.

€35,00



Bodega Martínón | Lagrima | D.O.P. Lanzarote

Malvasía vulcanica. On the palate it is very intense, mineral and above all creamy. It has a long finish, with persistent mineral nuances. Hints of nuts (almond, hazelnut) appear.

€60,00



Bodega Martínón | Blanco Seco | D.O.P. Lanzarote

Malvasía vulcanica. This is a wine of great freshness, intense, complex, and elegant. It has notes of white fruit, citrus, and tropical aromas such as passion fruit. Its dry and aromatic profile is a true reflection of its volcanic origin.

€40,00



CAVA AND SANGRÍA

Visiega | Cava Brut Nature

€15,00



Benjamin | Cava metodo Clásico 200ml.

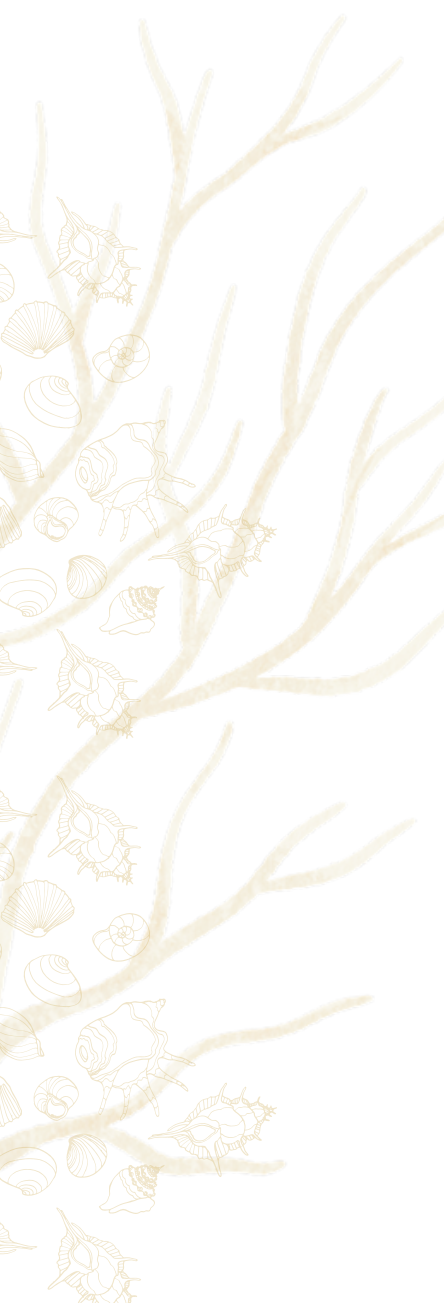
€5,00



Sangria Agua Café

€15,00

€5,50



COCKTAILS

Aperol Spritz | € 8,50

Espresso Martini | € 8,50

Negroni | € 8,50

Campari Spritz | € 8,50

Margarita | € 8,50

Tinto de verano | € 5,50

Moscow mule | € 8,50

Piña Colada | € 8,50

Caipirinha | € 8,50

Mojito | € 8,50

GIN TONIC

Nordés | € 9,50

Hendrick's | € 9,50

Martin Miller's | € 9,50

Brockmans | € 9,50

Roku Gin | € 9,50

Tanqueray | € 9,50

DRAFT BEERS

Alhambra Reserva Caña 0,2ocl. | € 2,00

Alhambra Reserva Caña 0,3ocl. | € 3,00

Alhambra Reserva Jarra 0,4ocl. | € 4,00

BOTTLED BEERS

Alhambra reserva 1925 Botella verde 350 ml. | € 3,50

Alhambra Reserva Roja 350ml. | € 3,50

Mahou IPA 350ml. | € 4,00

Mahou Maestra Tostada doble lúpulo 350ml. | € 4,00

Mahou Maestra Dunkel 350ml. | € 3,50

San Miguel sin alcohol 350ml. | € 3,00

Mahou sin gluten 350ml. | € 3,50

Konig Ludwig Weißbier 500ml. | € 5,00

San Miguel Radler 0,0%alcohol 350ml. | € 3,50

SOFT DRINKS

Coca Cola 350 ml. | € 2,50

Coca Cola Zero 350 ml. | € 2,50

Fanta limón 350ml. | € 2,50

Fanta naranja 350ml. | € 2,50

Fuze Tea mango piña 350ml. | € 3,00

WATER

Agua Panna sin gas 500 ml. | € 3,00

Agua S.Pellegrino 500 ml. | € 3,00

Agua sin gas 500 ml. | € 2,00

Agua con gas 500 ml. | € 2,00

TEA AND INFUSIONS

Negro Chai|Manzanilla|Matcha Verde|Tila|Rooibos | € 3,50

CAFÉ

Espresso | € 1,30

Cappuccino | € 2,50

Barraquito | € 4,00

Bombón | € 1,80

Americano | € 1,50

Doble | € 2,50

Carajillo | € 2,50

Leche Leche | € 2,00 / € 3,00

Cortado | € 1,50 / € 2,50

Leche macchiato | € 2,80

JUICES AND SMOOTHIES

Orange juice | € 4,00

Papaya and Banana Smoothies | € 5,00

Mango and Pineapple Smoothies | € 5,00

Pear and Pineapple Smoothies | € 5,00

Red Berry Smoothies | € 5,00

LIST OF ALLERGENS

- 1 | Cereals containing gluten: Wheat, rye, barley, oats, spelt, kamut or their hybrid varieties.
- 2 | Crustaceans: Prawns, shrimp, crab.
- 3 | Eggs.
- 4 | Fish.
- 5 | Peanuts
- 6 | Soldier.
- 7 | Milk.
- 8 | Nuts: Almonds, hazelnuts, walnuts, cashews, pistachios.
- 9 | Celery.
- 10 | Mustard.
- 11 | Sesame Seeds.
- 12 | Carbon dioxide and sulfites.
- 13 | Shells.
- 12 | Mollusks: mussels, clams, squid, octopus

