

STARTERS

La Bonita | €16,00 **

Tuna tartare with burrata stracciatella, Mediterranean panure, and roasted tomato cream. One of our most iconic and historic dishes. Fresh, creamy, and bursting with flavor—simply unmissable!

(1, 4, 7)

Pulpo | €18,00 **

Grilled octopus, potatoes with aromatic herbs, sun-dried tomato cream, basil and Taggiasca olives

(1, 14)

Calamaro Mbuttunato | 16,00€ **

Squid stuffed with potatoes, sun-dried tomatoes, Pecorino Romano DOP cheese and basil, with watercress cream and crispy bread crumble

(1, 7, 14)

Solomillo de cerdo | €15,00

Slow-cooked pork tenderloin, glazed with a honey mustard sauce, with Belgian endive, thyme-infused sauce and almonds

(1, 8, 9, 10)

Queso plancha | €13,50

Grilled smoked provola cheese with honey and chili sauce, accompanied by Belgian endive and seed bread crumble

(1, 7, 8, 11)

MODERN SALADS

Tún Tún | €16,00 **

Grilled tuna with confit tomatoes, caramelized onions, crispy corn, roasted tomato cream and lettuce

(1, 4, 6)

Pollito 67 | €15,00

Fried chicken breast with confit tomatoes, Parmesan shavings, crispy bread, honey mustard sauce, and lettuce.

(1, 7, 8, 10, 11)

Puglia - Tenerife | 14,00€

Creamy burrata, Mediterranean crumble, and fresh tomato salad with pesto. Caprese like you've never tasted before.

(1, 7, 8, 12)

La Cabrita | €15,00

Smooth ricotta cream, fig jam, toasted walnuts, feta cheese, grapes and a mix of lettuces and sprouts.

(1, 7, 8)

Veggie | €15,00

Potatoes, grilled artichoke, Taggiasca olives, roasted tomato cream and lettuce.

(1, 12)

PASTA AND RICE

Mamma Anna | €15,00

Rice, potatoes, Pecorino Romano D.O.P. cheese, parsley, pepper, and cherry tomatoes. All oven-baked in terracotta dishes according to the traditional Pugliese recipe. A dish full of flavor and tradition.

(1, 7)

Toscana Divino | €17,00

Mezzi rigatoni with Tuscan ragù of shredded beef and onion, accompanied by Parmesan cream and shavings of Pecorino Toscano D.O.P. A comforting dish, full of flavor and Italian tradition.

(1, 7, 12)

Linguine al gratin de tomate | 16,00€

Linguine with oven-baked tomato gratin, Pecorino Romano DOP cheese, capers and Mediterranean panure

(1, 7)

Suppa Gallurese con Ghisadu | €17,00

Zuppa gallurese (or suppa cuata) is a traditional dish from northern Sardinia, baked in layers of stale bread (such as pane carasau or spianata), soaked in beef broth, pecorino cheese, and parsley. Despite its name, it's not a soup, but rather a hearty, rustic lasagna with a golden, crispy crust. It's served with ghistau, a sweet and sour beef ragù typical of northern Sardinia.

(1, 7, 9)

5 Tomates | €14,00

Pasta with 5 different tomatoes in various textures.

(1)

MAIN DISHES

Marco Polo | €23,00 **

Grilled salmon, glazed with kabayaki sauce, zucchini cream and zucchini salad, marinated ginger, sweet and sour red cabbage, red mizuna and lime-flavored yogurt.

(1, 4, 6, 7, 12)

Oro Iberico | €21,00

Braised 100% acorn-fed Iberian pork cheeks, pumpkin cream, garlic mushrooms, crispy polenta

(1, 9)

El Granjero | 17,00€

Poached and grilled egg, fried artichoke, Pecorino Romano DOP cheese fondue and black pepper, lime zest

(1, 3, 7)

SNACK BAR & TAPAS

OUR HOMEMADE STUFFED FOCACCIAS...

Apulia | €18,00

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

Parma | €15,00

Homemade focaccia filled with 24-month PDO Parma ham, Parmesan cream, grated tomato, and lettuce

(1, 7)

La Sarda | €14,00

Homemade focaccia filled with smoked provola cheese, caramelized onions, and salami.
(1, 6, 7, 12)

Ri-Margherita | €12,00

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

Rena Bianca | €14,00

Homemade focaccia filled with cooked ham, pecorino cream and grilled artichoke
(1, 7, 12)

La Vegana | €12,50

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

OUR BRUSCHETTA....

Parma | €10,00

24-month PDO Parma ham, Parmesan cream, grated tomato and lettuce

(1, 7, 12)

La Sarda | €9,50

Smoked Provola cheese, caramelized onion and Felino Salame
(1, 6, 7, 12)

Ri-Margherita | €8,50

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

TAPAS....

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

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

Slow-Cooked Oxtail Croquettes [4 units] | €10.00 (1, 3, 7, 11)

French Fries | €5.50 (1, 11)

Papas Arrugadas con alioli | 6,50€ (1, 3, 5)

Pimientos de Padrón | €7,00 (1, 11)

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

Classic Focaccia | €8.00 (1)

FOR THE CHILDREN....

Pasta del dia [tomato, pesto, Bolognese sauce] | €12.00 (1, 7, 8, 12)

Chicken breast Milanese style and fries | €14.00 (1, 3, 11)

Sandwich with 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

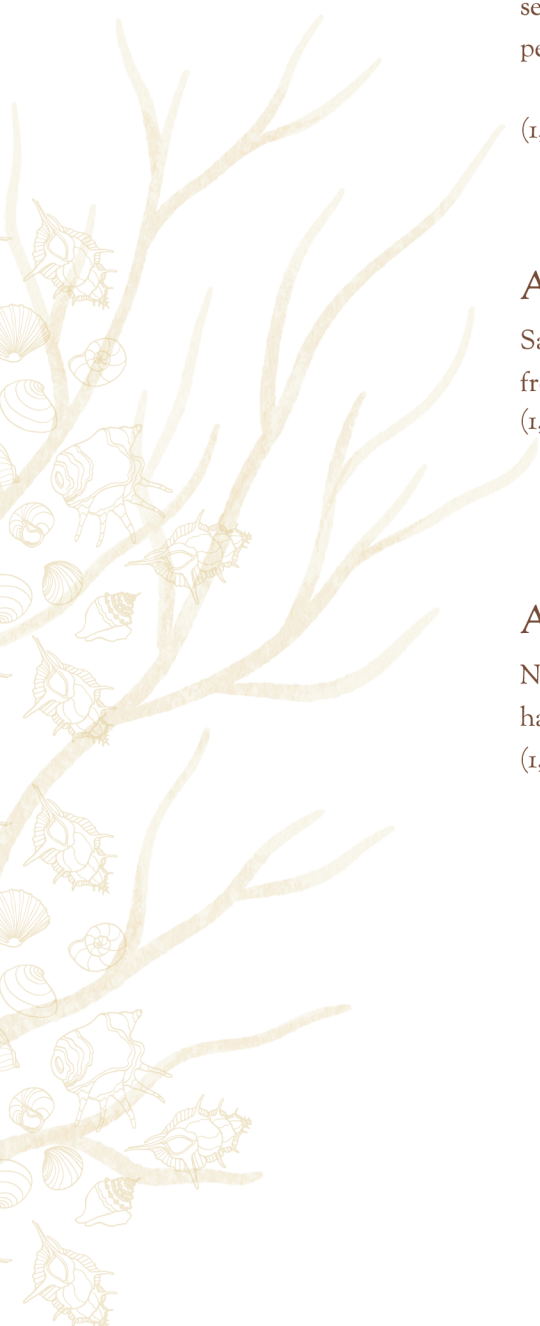
Salted caramel popcorn panna cotta, caramel cream, passion fruit sauce and fresh thyme

(1, 7)

Aphrodite | € 7,90

Namelaka made with 70% dark chocolate, coconut, raspberry sauce, and hazelnut crumble

(1, 7, 8)



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

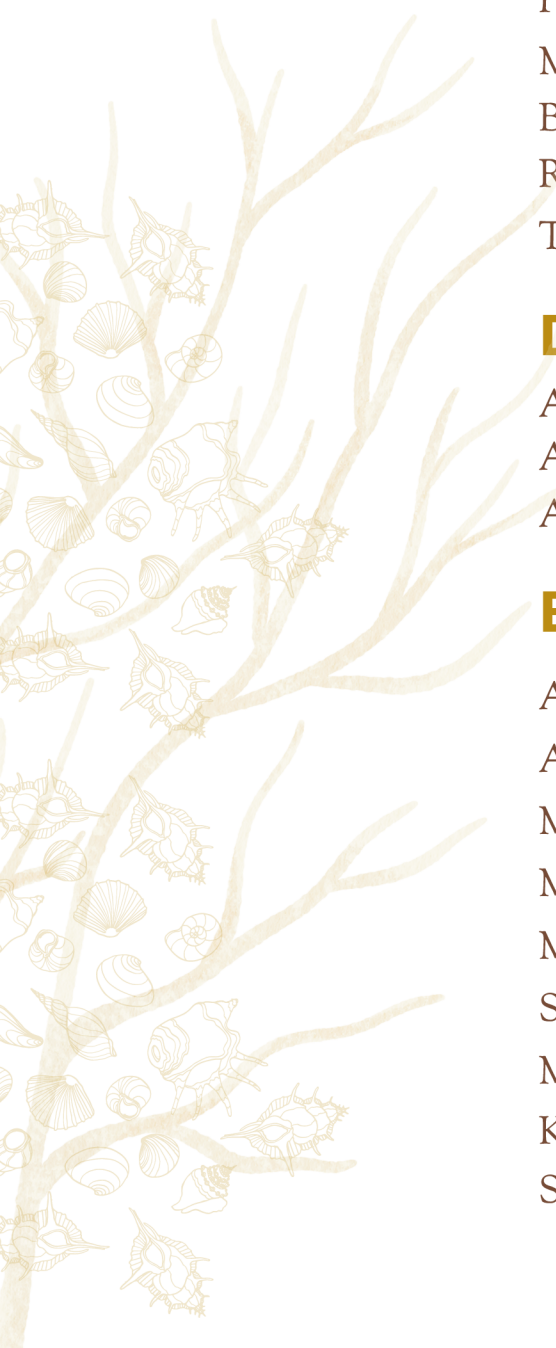
Mahou Maestra Dunkel 350ml. | € 3,50

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

