team CARPACCIO

STARTERS:

Steak tartar:

€.990

Beef marinated in our special sauce with pickles, creamy avocado, honey mustard, Parmesan cheese, chives, egg, and extra virgin olive oil.
Salt and pepper.

Prawns tartar:

€ 10.90

Prawns marinated in their own juice, with lemon, chopped pineapple, creamy avocado, chives, and extra virgin olive oil. Salt and pepper.

Salad wakame:

€ 8,90

Wakame base with prawns marinated in sesame oil, chopped pineapple, and sesame seeds. Salt and pepper.

Tuna tartar:

€ 10,90

Tuna marinated in sesame oil, soy sauce, and sriracha. Topped with greek yogurt and avocado cream. A pinch of lemon, salt, and pepper.

Caesar salad with chicken: € 8,90 Mixed lettuce, chicken, toasted bread pieces, Parmesan cheese, special house Caesar dressing. Salt, pepper, extra virgin olive oil.

MAIN COURSES:

BEEF:

Classic:

€ 12,90

Thinly sliced beef, raw mushrooms, basil pesto, Caesar dressing, parmesan cheese, and arugula. Salt, pepper, and extra virgin olive oil.

Smoked: € 12,90

Thinly sliced and cold-smoked beef. Avocado cream, chimichurri, provolone cheese, honey mustard, and Iberian chorizo. Maldon salt, pepper, and extra virgin olive oil.

FOCACCIAS

Serrano Ham:

€ 9,90

Serrano ham sandwich, sun-dried tomato pesto, fresh mozzarella and arugula. Salt, pepper, and extra virgin olive oil.

Italian mortadella and burrata: € 10,90 Italian mortadella sandwich, burrata, tomato, basil pesto, chopped pistachios, parmesan cheese, and arugula. Salt, pepper, and extra virgin olive oil.

Beef carpaccio:

€ 10,90

Beef carpaccio sandwich, mushrooms ,basil pesto, Caesar dressing, Parmesan cheese, and arugula. Salt, pepper, and extra virgin olive oil.

Chicken-Caesar:

€ 10,90

Chicken Caesar Sandwich, mixed lettuce, parmesan cheese, and our special house Caesar dressing. Salt, pepper, and extra virgin olive oil.

CARPACCIOS

SEA:

Smoked Salmon:

Thinly sliced and cold-smoked salmon. Cream cheese with blackberry, avocado cream, dill, sliced almonds, and a touch of lemon. Salt, pepper, and extra virgin olive oil.

Prawns:

€ 13,90

€ 13,90

Thin shrimp base, Thai mayonnaise, wakame, avocado cream, crispy onion, fresh chives, and lemon drops. Salt, pepper, and olive oil.

Tuna:

€ 13,90

Thinly sliced tuna with sweet chili mayo, marinated in sesame oil, lemon, soy sauce and ginger. Served with wakame, avocado cream, crispy onion, sesame seeds, and a few drops of lemon. Salt and pepper.

ACCOMPANIMENT:

Bread mix

€ 4,90

Rye bread

€ 1,90

Fluffy Focaccia

€ 2,10

VEGETABLES:

Zucchini:

€ 8,90

Thinly sliced raw zucchini, sun-dried tomato pesto, goat cheese, canned peach, cashews, and arugula. Salt, pepper, and extra virgin olive oil.

Roasted Eggplant:

€ 8,90

Finely sliced and roasted eggplant, basil pesto, Parmesan cheese, passata, raisins hydrated with red wine, and arugula. Salt, pepper, and extra virgin olive oil.

Mushrooms:

£000

Thinly sliced raw mushrooms, pistachio cream, avocado cream, roasted peppers, Parmesan cheese, arugula. Salt, pepper, and extra virgin olive oil.

Tomate y burrata:

€ 10,90

Thinly sliced tomato, basil pesto, Parmesan cheese, Italian mortadella, pistachios, and burrata. Salt, pepper, and olive oil.

PASTA

Al basil pesto:

€ 9,90

Fresh basil pesto, parmesan cheese, pistachios. Salt, pepper, and extra virgin olive oil.

Sun-dried tomato pesto:

€ 9,90

Sun-dried tomato pesto, parmesan cheese, cashews. Salt, pepper, and extra virgin olive oil.

Prawns & mozzarella:

€ 10,90

Grilled prawns, fresh mozzarella, cherry tomatoes. Salt, pepper, and extra virgin olive oil.

Carbonara: (lactose-free)

€ 10,90

Lactose-free béchamel sauce, bacon, egg yolk emulsified with Parmesan cheese. Salt, pepper, and extra virgin olive oil.

team CARPACCIO

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DRINKS: Non-alcoholic: Beers:				4	Others:			Red: - Vallobera ★★	Bottle Glass	
		Beers:					inviting	ic, smooth red with aromas of ripe you to enjoy glass after glass.	iruit ana spices,	
Water 1 L Water 500ml Water 300ml Sparkling water Cocacola Cocacola zero Sprite Nestea	€ 3,50 € 2,50 € 1,80 • € 2,00 € 3,50 € 3,50 € 3,50 € 3,50	Draft beer Keler Short draft beer Draft beer Voll-Da	€	2,30 v	Tinto de € 4 verano (red wine with lemon soda)	€ 4,80	Menc Soft and light an	the narian - Ponte da Boga \star \star \star \star 19,90 \star 4,20 and floral, with freshness and juicy touch, making it a national elegant experience. bera del Duero - Cillar \star \star \star 21,90 \star 4,80 ense and powerful, with notes of black fruit and licorice that the palate with youthful flavor and energy. White: bdello - Ponte da Boga \star \star \star 21,90 \star 4,80 eresh and elegant white wine with notes of green apple at peach, perfect for paining with fish and delicate dishes.		
		Beer with lemon Beer with soda w Bock Draft beer l Bock Voll-Damm Bottled Black Da Keler 0.0 Toasted Bottled Estrella	soda				Riber Intense fill the p Godel A fresh and pe			
	Estrella Galicia Bottled 1906		o Lager ∈	2,80 2,3,10		L	Light ar	ro - San Clodio ★ ★ † ? nd fruity, with herbal hints that add ality - a versatile choice for any ad	€ 21,90 € 4,80 If freshness and ocasion.	
DESSERTS:							Citrus c	iño - Granbazán ★★★ and floral, with a saline touch that - ideal for those seeking a vibrant	evokes the sea	
Sweet Carpaccio):	€ 7,90	Vanilla ice	cream v	vith	€10	90	COFFEE:		
Mini pancakes with Nutella. ¡They're warm, made fresh to order!			Vanilla ice cream with € 4,90 pistachio cream: Three scoops of vanilla ice cream with pistachio cream.				90	COFFEE: Black coffee Espresso Coffee with milk	€ 1,80 € 1,80 € 2,10	
Smoked pineapple carpaccio: € 7,90 Thinly sliced pineapple, hints of cinnamon, a scoop of vanilla ice cream, pistachio cream, cold-smoked.			Ice cream with strawberries € 4,90 and Nutella: Three scoops of vanilla ice cream with chopped strawberries and Nutella.					Americano coffe€ 2,10Cortado€ 2,10Macchiato€ 2,10Double espresso€ 2,90	€ 2,10 € 2,10	
			Manchego cheesecake: € 6,30 Creamy manchego cheese cake.				,30	Double black coffee ¡You can also order it d	€ 2,90 ecaf !	
			Creamy m	nancne	go cneese ———	Cake. 		HOT CHOCOLATE TEAS	€ 2,20 € 1,40	
TASTING M	IENU:	:							<u>·</u>	
¡You'll get t	to try	all our carpac	cios!							
Classic beef carpaccio Smoked beef carpaccio			Mixed breads					For two(2) people € 34,90 per person		
Smoked salmon carpaccio Prawn carpaccio Zucchini carpaccio Mushroom carpaccio Roasted eggplant carpaccio Tomato and burrata carpaccio			Dessert Of your choice One drink per person Of your choice					For three(3) people € 25,30 per person		
								For four(4) people		
romato and bu	птаца са 	грассю						€ 19,90 per person 		

Monday to Friday | 1:00 PM to 4:00 PM

| **DRINK** | Of your choice

COFFEE OR DESSERT

HALF MENU

DAILY MENU

MAIN COURSE | DRINK:

STARTER | MAIN COURSE

€ 15,90