

Tapas

Spanish potato salad	7
Micuit Foie	16 (NEW)
Iberian Ham (handcut)	19,5
Cured sheep artisan cheese	9,6
Cheese table	15
Selected cantabrico anchovies of Santoña (0'0 8filets)	17,5
Pinoso white sausage BBQ	7,5
Bravas spicy potatoes	8
Handmade iberian ham croquettes (6 units)	12
Calf sweetbreads BBQ	13
Scrambled eggs with Iberian Ham	13,5 (NEW)

From orchard

Gourmet salad (Mezclum, cherry, nuts, goat cheese, balsamic)	12
Tuna belly salad with curly lettuce, cherry tomato and red onion	14,5
Grilled vegetables	12,5
Deep fried aubergines sticks with honey and goat cheese	9,5
Grilled artichokes	9,5
Fried artichokes with crunchy ham and almond praline	14

From the sea

Crunchy squid tentacles	11
Grilled squid with olive oil and almond praline	17
Fried squid	17
Red prawns with garlic	13,5

Barbecue On the table

Tomahawk selected	55/kg
T-Bone premium cut	58/kg

Recommended 2 people.

Barbecue meats

Iberian pork "secret" (Spanish best pork cut)	15
Lamb chops	17
Gourmet burger (made with beef ribeye)	14
Beef churrasco	15
Entrecote beef premium cut	22
Tenderloin beef premium cut	24
BBQ tray meat (entrecote, beef churrasco, Iberian pork, white sausage)	45

All meats are served with natural fried potatoes.

Fish

Grilled salmon with garnish	17
Grilled sea bass with potatoes and vegetables	17
Grilled squid with olive oil and almond praline	17

Desserts

Cheesecake	6,5
Chocolat Cake with almonds	6,5
Fried milk with nougat ice cream	6,5
French Toast Caramelized	8 (NEW)

Single-use menu to prevent COVID-19

Prices in euro €. VAT included.

Bread and appetizer service 1,70€ per person.

Our bread is made by hand from natural sourdough with wheat flour

Information about allergens: our dishes may contain traces of allergens.

If you are allergic please ask our team of waiters.