

## Ensalada / Salad



### 1. Salmon Salad / **Ensalada de Salmon**

10,95

Salmon salad with avocado, crunchy nachos and honey mustard sauce. **Ensalada de salmón con aguacate, salsa de mostaza y miel.**



### 2. Burrata Salad / **Ensalada burrata**

14,95

Burrata with homemade pesto sauce, tomatoes and rucola. **Burrata con salsa pesto casera, tomate y rúcula.**



### 3. Goat's Cheese Salad / **Ensalada de Queso de Cabra**

10,95

Mixed salad leaves, seasonal and dried fruits and walnuts topped with warm goat's cheese and balsamic vinaigrette. **Ensalada mixta de hojas, frutos secos de temporada y nueces, cubierta con queso de cabra caliente y vinagreta balsámica.**



### 4. Caesar Salad / **Ensalada Cesar**

10,95

Fresh romaine lettuce, croutons, parmesan cheese, chicken and Caesar dressing. **Lechuga romana fresca, crotones, queso parmesano, pollo y aderezo César.**

## Starter / Entrantes



### 5. Grilled Sardines / **Sardinas a la Plancha**

12,95



### 5.A Tuna Tartar / **Tartar de atún fresco**

[OBJ]



### 6. Grilled Red Prawns / **Gambas Rojas a la Plancha**

17,95



### 7. Buttermilk Calamari / **Calamares con suero de leche**

11,95

Fried squid with red onion, garlic, spring onion, lemon, cilantro, serrano, parsley and truffle sauce. **Calamares fritos con cebolla morada, ajo, cebolleta, limón, cilantro, , perejil y salsa de trufas.**



### 8. Truffel Fries / **Patatas con salsa de trufas**

9,95

Fried fries with parmesan cheese, fresh parsley, truffle oil and truffle sauce. **Patatas fritas con queso parmesano, perejil fresco, aceite de trufa y salsa de trufa.**



9. Polvoren Cheese / **Queso polvorone**

8,95



10. Clams in white wine and Garlic / **Almejas con vino blanco y ajos.**

14,95

Clams cooked in garlic butter, shallots, white wine and mixed fresh herbs. *Almejas cocidas en mantequilla de ajo, chalotas, vino blanco y una mezcla de hierbas frescas*



11. Beef Bresaola carpaccio / **Carpaccio de Bresaola**

12,95



12. Fish Cake / **Tarta de bacalao**

10,95

Cod fish cakes served with green salad and tartar sauce. *Tortitas de bacalao servidas con ensalada verde y salsa t rtara.*

## SOUP / SOPA



13. Sopa de pollo / **Sopa de pollo**

6,50



14. Vegetable Soup / **Sopa de verduras**

6,00

## MANI DISHES

All our main courses are served with seasonal vegetables.

**Todos nuestros platos principales se sirven con verduras**



**15. Beef tenderloin / Solomillo de ternera 21,95**

Tender, juicy grilled steak served with seasonal vegetable, and red pepper sauce.



**16. Entrecôte / Entrecot 17,95**

Tender, juicy grilled steak served with seasonal vegetable and red pepper sauce.



**17. Ribeye steak / Chuletón 23,95**

Tender, juicy grilled steak served with seasonal vegetable and red pepper sauce.



**18. Lamb shank / codillo de cordero 19,95**

Deliciously tender dish of slow cooked lamb shank, braised in a red wine, served with seasonal vegetables and extra buttery creamy homemade mashed potatoes.



**19. Chicken & bacon roulade / Rollito de pollo y bacon 15,95**

Delicious chicken breast stuffed with mozzarella and pesto, wrapped in bacon and baked in fresh tomato, garlic, onion and basil sauce.



**20. Pork rib country style / Costilla de cerdo con salsa barbacoa 15,95**

Grilled pork rib served with seasonal vegetable and barbecue sauce



**21. Duck of confit / pato confitado 14,95**

Slow cooked roasted duck leg served with homemade mashed potatoes and seasonal vegetables.



**21.A      Pork tenderloin / *Solomillo de Cerdo***

**14,95**

Pork filet server with seasonal vegetables and pepper sauce.

## **FISH DISHES / PESCADOS**

**All our main courses are served with salad and fries.**

**Todos nuestros platos principales se sirven con ensalada y patatas fritas.**



**22.      Dover sole / *lenguado***

**16,95**



**23.      Grilled Sea Bass / *Lubina a la parrilla***

**15,95**



**24.      Grilled Salmon / *salmón a la parilla***

**16,95**



**25.      Grilled Squid / *calamares a la parilla***

**18,95**



**26.      Grilled octopus / *pulpo a la parrilla***

**21,95**

## PIZZAS

|     |                 |       |
|-----|-----------------|-------|
| 27. | Pizza margarita | 8,95  |
| 28. | Pizza pepperoni | 10,50 |
| 29. | Pizza la roca   | 12,50 |
| 30. | Pizza BBQ       | 10,50 |
| 31. | Pizza Salmon    | 14,50 |



## PASTA

|      |                                 |       |
|------|---------------------------------|-------|
| 42.  | Spaghetti bolognas              | 12,50 |
| 42.A | Spaghetti Carbonado             | 14,50 |
| 43.  | Spaghetti pomodoro / napolitana | 9,50  |



## PAELLA / SPANISH RICE (MINIMUM 2 PERSONS)

|     |                                        |       |
|-----|----------------------------------------|-------|
| 44. | Mix paella / <b>Paella mixta</b>       | 16,50 |
| 45. | Seafood Paella / <b>Paella marisco</b> | 16,50 |



# INDIAN DISHES

## STARTERS

### ONION BHAGI / CEBOLLA BHAGI

4,95

Onion slices mixed with gram flour & deep fried.

Cebolla rebozada con harina de garbanzos fritas.

### VEG SAMOSA / ENPANADILLA DE VERDURAS

5,50

Deep fried pastry filled with spiced potatoes & green peas.

Empanadillas rellenas de patatas especiadas y guisantes.

### CHICKEN PAKORA / PAKORA DE POLLO

4,50

Boneless chicken marinated with spices, battered and deep fried.

Pollo sin hueso marinado con especias y frito.

### VEG PAKORA / PAKORA DE VERDURAS

4,95

Vegetables mixed with gram flour and deep fried.

Verduras mixtas con harina de garbanzos y fritas.

### CHICKEN TIKKA / POLLO TIKKA

6,50

Marinated in yoghurt & spices, grilled in tandoori oven

Marinado con yogur, especias y asado en el horno tandoori

## MAIN DISH

### CURRY DISHES

Traditional curry cooked with Nepalese herbs & spices

Curry tradicional cocinado con hierbas nepalesas & especias.

**CHICKEN / POLLO** 9,95

**LAMB / CORDERO** 12,50

### MADRAS DISHES

Plato picante del sur de la India cocinado con ajo, jengibre, tomate, & limón.

**CHICKEN / POLLO** 9,95

**LAMB / CORDERO** 12,50

### TIKKA MASALA DISHES

Cooked in tomato sauce with ground almonds, butter & fresh cream

Cocinado en una salsa de tomate con almendras, mantequilla & nata fresca

**CHICKEN / POLLO** 9,95

**LAMB / CORDERO** 12,50

### KORMA DISHES

Dish prepared with coconut, dry fruits in a mild creamy sauce.

Plato preparado con coco, fruta seca en una salsa muy cremosa.

**CHICKEN / POLLO** 9,95

**LAMB / CORDERO** 12,50

**VEG CURRY** 7,95

Seasonable vegetables cooked with curry sauce & spices

Verduras mixtas con salsa de curry y especias

## RICE / ARROZ

|                                     |      |
|-------------------------------------|------|
| PLANE RICE / <b>ARROZ BASMATI</b>   | 3,50 |
| KASMARI RICE / <b>ARROZ KASMERI</b> | 6,95 |
| COCONUTE RICE / <b>ARROZ COCO</b>   | 5,95 |

## KIDS MENU / MENU I NFANTIL

|                                         |      |
|-----------------------------------------|------|
| CHICKEN NUGGET WITH CHIPS               | 6,95 |
| CHICKEN KORMA WITH RICE OR CHIPS        | 8,50 |
| CHICKEN TIKKA MASALA WITH RICE OR CHIPS | 8,50 |
| CHICKEN PAKORAWITH CHIPS                | 7,50 |
| CHIPS                                   | 2,95 |

