

Starters

Omelettes

1. Crisp garlic bread	2,30
2. Crisp garlic bread with cheese	2,95
3. Bread with aioli	2,20
4. Catalanian bread with tomato and cured Serrano Ham	5,40
5. Cheese $\frac{1}{2}$:5,25	8,50
9. Avocado with prawns and cocktail sauce	12,50
10. Cured Serrano Ham $\frac{1}{2}$:9,50	15,50
11. Wrinkled small unskinned potatoes with "Mojo" sauce	5,95
12. Deep-fried small green capsicums $\frac{1}{2}$:5,60	7,50
13. Fried mushrooms with garlic & chillies	11,50
14. Fried mushrooms with garlic & prawns	13,50
15. Grilled Argentinian Chorizo	5,30
16. Mussels à la marinière	14,50
17. Mixed Tapas	15,50
18. Sizzling spicy garlic prawns	11,95
19. Prawn cocktail	12,30
21. Chicken croquettes $\frac{1}{2}$:5,25	8,90

40. Ham & cheese omelette	12,50
41. Mushroom omelette	12,50
42. Flat Spanish potato omelette	12,95

Pasta

45. Meat lasagne	12,50
46. Vegetable lasagne	12,50
47. Tortellini in cream sauce	12,50
48. Spaghetti in tomato sauce	9,80
49. Spaghetti Bolognese	10,80
50. Spaghetti Carbonara	12,50
51. Spaghetti with garlic and chillies	10,95
52. Spaghetti with seafood	13,50
53. Spaghetti with vegetables	11,95
54. Spaghetti with garlic & prawns	13,20
55. Spaghetti Gluten-Free	12,95

Soups

24. Chicken soup with vermicelli noodles	7,95
27. Soup of the day	8,95

Salads

31. Tomato & onion salad with tuna	7,50
32. Mixed salad with tuna	8,20
33. Canarian salad with avocado	12,50

Min. 2 persons Paellas (price per person)

125. Mixed Paella	16,95
126. Vegetable Paella	16,50
127. Meat Paella	16,50
128. Seafood Paella	18,95



Taxes not included (I.G.I.C. 7%)



Homemade Pizzas

58. Margherita	9,20	65. Capricciosa ham and mushrooms	10,50
59. Burina mushrooms	9,90	66. Peperoni	10,50
60. Vesuvio ham	9,90	67. Vegetarian vegetables	10,95
61. Milano salami	9,90	68. Hawai ham and pineapple	10,95
62. Ópera ham and tuna	10,95	69. Tropical pineapple and banana	10,95
63. Busola ham and shrimps	11,95	70. O'Sole Mio tuna and shrimps	12,50
64. Marinera shrimps, tuna and mussels	12,95	71. Broncemar mushrooms, ham and salami	12,50
72. Four Seasons mushrooms, shrimps, tuna and mussels			12,95

Meat

75. Grilled Fillet steak	19,90	84. Sirloin steak with Roquefort sauce	17,95
76. Fillet steak with Roquefort sauce	21,50	89. T-Bone Steak	
78. Thin slices of fillet of beef ½:12,50	16,95	92. Chateaubriand (min 2 persons)	45,50
with garlic and parsley		100. Spare ribs	17,95
79. Argentine Churrasco	19,50	101. Tenderloin of pork (w. hunter's sauce)	16,50
80. Filets mignons with two sauces	22,50	103. Wiener schnitzel	14,95
81. Filet steak Diane flambé	22,50	104. Grilled chicken breast	12,95
82. Filet steak Stroganoff flambé	18,95	107. Half a roast chicken	12,95
83. Grilled sirloin steak	16,95		

Fish

112. Grilled sole	21,50	117. Grilled salmon	19,50
113. Sole Broncemar with prawns	18,20	120. Grilled king-size prawns (2 sauces)	21,50
114. Sole à la meunière	21,95	121. Deep-fried squid rings (Sahara)	17,50
115. Fillet of fish	15,50	122. Baby squids	15,95

EXTRA: pepper, hunter's sauce, mexican, bearnaise, onion, herb butter 2,00
 SIDE DISH: salad, chips, folio potatoes, wrinkled small unskinned potatoes 2,00
 VEGETABLES 2,00

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