

# LINO

## Tapas



<b>Homemade patatas bravas</b>	5,50€
<i>Crispy fried potatoes served with aioli and brava sauce.</i>	
<b>Homemade French fries</b>	4,50€
<i>Simple and crispy fries.</i>	
<b>Tapenade</b>	5,80€
<i>Olives, capers and anchovies, Mediterranean recipe, served with toasted bread.</i>	
<b>Duck Rillettes</b>	6,80€
<i>Duck rillettes, served with toasted bread</i>	
<b>Baked Camembert (125g)</b>	12,00€
<i>Oven-baked Camembert, served hot with bread, honey and herbs</i>	
<b>Boquerones</b>	8,50€
<i>Marinated anchovies, served with bread and butter.</i>	
<b>Tempura cuttlefish</b>	9,00€
<i>Lightly battered crispy cuttlefish, served with lemon.</i>	
<b>Artisan croquettes</b>	2,00€
<i>Lobster, Iberian ham or vegetarian (parmesan and eggplant).La pièce</i>	
<b>500 g Steamed mussels</b>	14,00€
<b>Mediterranean sharing board</b>	23,50€
<i>Serrano ham, Iberian chorizo, Manchego cheese, tapenade and boquerones.</i>	

## STARTERS

<b>Provençal octopus</b>	16,50€
<i>Sauted octopus with Iberian chorizo, potatoes, cherry tomatoes, thyme, rosemary, garlic and quality olive oil.</i>	
<b>Burrata (125 g)</b>	14,00€
<i>Creamy burrata with roasted grapes, honey and thyme.</i>	
<b>Mediterranean green salad</b>	14,50€
<i>Lettuce, tomato, Manchego cheese, boquerones, olives, lemon and olive oil dressing.</i>	
<b>Soup of the day</b>	9,80€
<i>Hot daily soup.</i>	

All prices are in euros, service and VAT included

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## MAIN COURSES

**Grilled ribeye steak (300g)** 26,00€  
*Generous and flavorful grilled beef ribeye.*

**Iberian pluma** 22,00€  
*Premium cut of Iberian pork, tender and juicy, grilled.*

**Beef rib steak (1 kg)** 68,50€  
*Grilled beef rib steak, a generous and flavourful cut, carefully selected for its maturation and depth of flavour.*

**Breaded Chicken Cutlet** 17,50€  
*Panko-breaded chicken cutlet served with french fries*

**Fresh sea bass** 26,50€  
*Sea bass, onion, lemon, marinade, oven-baked in papillote served with mashed potatoes*

**Grilled octopus tentacle** 26,50€  
*Grilled octopus tentacle, Served with mashed potatoes.*

**Mediterranean burger Lino** 16,50€  
*180 g beef steak, burger sauce, cheddar, lettuce and toasted bun.*

**Seafood pasta** 17,50€  
*Pasta with seafood and a creamy sauce made from homemade fish stock.*

At Lino, all our paellas are homemade, prepared with respect for traditions.

We cook our own homemade stocks:  
fish stock for seafood paellas, poultry stock for chicken, and vegetable stock for the vegetarian option.

*Price per person – minimum 2 people Minimum preparation time: 25 minutes*

**Fideuà** 18,50€  
*Fine toasted noodles cooked in our homemade fish stock, with prawns, squid and mussels. Served with a touch of aioli.*

**De marisco** 22,50€  
*Rice cooked in homemade fish stock, with prawns, langoustines and mussels. Authentic Mediterranean flavours.*

**Meloso con bogavante** 28,50€  
*Creamy rice slowly cooked in homemade fish stock, served with lobster. Rich and generous.*

**Vegetariano** 18,50€  
*Rice simmered in homemade vegetable stock, with peppers, aubergine and thyme-roasted cherry tomatoes.*

**De pescado** 18,50€  
*Rice cooked in our homemade fish stock, with sea bass and salmon.*

**Pollo** 18,50€  
*Rice cooked in homemade poultry stock, marinated chicken and red pepper. Simple and comforting.*

## Desserts

**6 Macarons** 8,50€  
*Macarons Selection*

**Apple cake** 7,50€  
*Moist apple cake with tender fruit pieces*

**Homemade Crème Brûlée** 7,50€  
*Classic French crème brûlée with a crisp layer of caramelized sugar.*

**Chocolat Fondante** 8,50€  
*Chocolate fondant homemade*

**Lemon cheesecake** 8,50€  
*Creamy lemon cheesecake on a crunchy biscuit base, fresh and lightly tangy with a perfectly balanced flavour.*

**Lemon or Mango Sorbet** 3,50€

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