

TO SHARE... OR NOT

RRP

Allergens

• Provolone	9,80	1-6
• Squid Andalusian style	8,75	1-3-4-14
• Baby squid "tiptoes" Andalusian style	8,90	1-3-4-14
• Artichoke Chips (Seasonal)	8,50	1
• Chicken strips breaded with cereals and "quicos" with honey-mustard sauce	8,25	1-5-10
• Assorted homemade croquettes of (x unit) : Stew, Boletus, Squid, Cod Brandade, Oxtail	2,00	1-3-4-6
• Mussels in marinara style	7,90	3-14
• Grilled mussels	7,50	3-14
• Clams in green sauce	12,50	3-14
• Clams in marinara style	12,95	3-14
• Glass coca bread with shavings of Iberian ham	16,70	1
• Battered brie cheese with red fruit coulis sauce	9,80	1-4-6-12
• Patatas bravas (with our special brava sauce)	4,90	4

FROM THE ORCHARD

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• Goat cheese salad with walnuts, bacon, mustard and fig jam	12,90	6-8-10-12
• Salad of mix, guacamole, mató and cherry tomatoes with basil and sunflower seed vinaigrette	12,50	5-6-8-12
• Sauteed zucchini spaghetti with soybeans and shrimp	11,90	2-3-5-12-14
• Grilled vegetables with romesco sauce	13,40	1
• Garden salad	10,50	

MEATS

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Allergens

• Carpaccio of veal with parmesan cheese	16,10	6
• Stone grilled veal entrecote	16,75	
• Stone-grilled veal fillet	18,75	
• 100% veal T-bone steak (500 gr.) stone-grilled	28,00	
• Low temp. (65º) Carolina Ribs with honey and BBQ sauce grilled marked	17,50	10
• Grilled shoulder of lamb (500 gr.) with potatoes	29,20	
• Steak Tartar	18,90	5-12
• Supplement sauces: Roquefort, green pepper, allioli...	2,00	

OF THE SEA

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• Fresh grilled beach squid with garlic and parsley	16,80	3
• Low temperature (60º) cod fillet on potato bed with onions, tomato confit, Clams and olive oil	21,95	3
• Salmon en papillote with vegetables and vermouth	21,50	3
• Tuna tataki (160 gr.)	18,90	3-5
• Salmon tartar with guacamole	16,50	3-5-12
• Grilled shrimp	16,75	2

EGGS

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• Scrambled eggs with black pudding	11,90	4
• Scrambled eggs with iberian ham	14,90	4
• Cracked eggs with foie gras shavings	14,50	4
• Scrambled eggs with prawns and eels	14,50	2-4

RICE AND PAELLA DISHES

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Allergens

• Black rice with cuttlefish and artichokes (min. 2 pers.)	17,80	2-3
• Seafood Paella (min. 2 pers.)	16,80	2-3
• Paella with sausage, ribs, beans and artichoke (min. 2 pers.)	18,20	10
• Fideuá marinera (min. 2 pers.)	16,20	2-3

DESSERTS

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• Lemon sorbet ice cream	4,30	
• Green apple sorbet ice cream	4,55	
• Vanilla ice cream	4,30	6-8
• Chocolate coulant with vanilla ice cream and cream	5,90	1-6-7-8-12
• Homemade flan with cream	4,20	4-6
• Greek yogurt with oreo and raspberry jam	4,20	1-6-12
• Lemon Pie Cake	5,90	1-6
• Tiramisu Cake	5,90	1-6
• Cheese cake with cream	5,90	1-4-6
• Death by Chocolate Cake with chocolate syrup and cream	6,75	1-4-6-8-12
• Santiago cake with muscatel	5,90	8
• Red Velvet Cake	5,90	1-4-6-8-12
• Honey and "mató" cheese	5,90	6-8



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