

STARTERS

La Bonita | €16,00 **

Tuna tartare with burrata stracciatella, Mediterranean-style panure, and roasted tomato cream. One of our historic and most iconic dishes. Fresh, creamy, and packed with flavor—simply unmissable!

(1, 4, 7)

Pulpo | €18,00 **

Grilled octopus, potatoes with aromatic herbs, sun-dried tomatoes, basil, and Taggiasca olives.

(1, 14)

Frito dal Mar y salsa Tzatziki | €16,00 **

Mixed fried seafood: calamari, anchovies, cuttlefish, sardines, and potatoes, served with homemade tzatziki sauce.

(1, 3, 4, 5, 8, 14)

SALADS

Tún Tún | €16,00 **

Grilled tuna with confit tomatoes, caramelized onions, crispy corn, fennel, roasted tomato cream, and lettuce.

(1, 4, 6)

Pollito 67 | €15,00

Grilled sous-vide chicken breast with confit tomatoes, Parmesan shavings, crispy bread, honey mustard sauce, and lettuce.

(1, 7, 8, 10,)

Puglia - Tenerife | 14,00€

Creamy burrata, Mediterranean crumble, and fresh tomato salad with pesto. Caprese like you've never experienced it before.

(1, 7, 8)

La Griega | €15,00

Feta cheese salad with cucumbers, green peppers, olives, a mix of tomatoes, caramelized onions, and homemade tzatziki sauce.

(1, 3, 7)

Veggie | €15,00

Potatoes, grilled artichoke, Taggiasca olives, semi-dried tomatoes, roasted tomato cream, and lettuce.

(1, 12)

PASTA

Cacio e Pepe y Alcachofa | €16,00

Mezzi rigatoni with DOP Pecorino Romano cheese sauce, black pepper, and crispy artichoke.

(1, 7)

Mamma Anna | €16,00

Linguine with oven-baked tomato sauce, DOP Pecorino Romano, capers, and Mediterranean panure.

(1, 7)

Toscana Divino | €17,00

Mezzi rigatoni with Tuscan shredded beef ragù, with Parmesan cream and Parmigiano Reggiano D.O.P. shavings. A comforting dish, packed with flavor and Italian tradition.

(1, 7, 12)

Cubetti con ragu di Moscardini alla Diavola | 17,00€

Pasta Cubetti with spicy octopus ragù, parsley, and Mediterranean panure.

Spaghetti del Mediterraneo | €16,00

Spaghetti with bread and anchovy cream, smoked burrata, and a touch of lemon.

(1, 4, 7)

La Huerta | €16,00

Linguine with pumpkin cream, sun-dried tomatoes, and DOP Parmigiano Reggiano.

(1, 4, 7)

PLATOS PRINCIPALES

Marco Polo | €23,00 **

Grilled salmon glazed with kabayaki sauce, zucchini cream, fennel and orange salad, and black sesame.

(1, 4, 6, 11, 12)

Oro Iberico | €21,00

100% Iberian pork cheeks, braised to perfection, with pumpkin cream, garlic-sautéed mushrooms, and crispy polenta.

(1, 9)

El Granjero | 17,00€

Poached and seared egg, crispy fried artichoke, DOP Pecorino Romano cheese fondue and black pepper, lime zest, served with sun-dried tomato brioche.

(1, 3, 7)

FOCACCIA

Apulia | €18,00 🌶️

Homemade focaccia filled with spicy octopus ragù and burrata.

(1, 4, 7, 14)

Parma | €15,00

Homemade focaccia filled with 24-month aged DOP Parma ham, Parmigiano Reggiano cream, grated tomato, and lettuce.

(1, 7)

La Sarda | €14,00

Homemade focaccia filled with smoked Provola cheese, caramelized onions, and Golfetta salami.

(1, 6, 7, 12)

Ri-Margherita | €12,00

Homemade focaccia filled with burrata, tomato salad, roasted tomato cream, and pesto.

(1, 7, 8, 12)

Rena Bianca | €14,00

Homemade focaccia filled with ham, Pecorino cream, and grilled artichoke.

(1, 7, 12)

La Vegana | €13,00 

Homemade focaccia filled with zucchini cream, olives, sun-dried tomatoes, roasted tomato cream, and artichoke.

(1)

La Toscana | €16,50

Homemade focaccia filled with Tuscan ragù and Parmigiano Reggiano cream.

(1, 7, 12)

FOCACCIA, CRISPY ON THE OUTSIDE WITH AN EXCEPTIONALLY SOFT AND AIRY INTERIOR. MADE EXCLUSIVELY WITH ALTOGRANO MOLINO CASILLO FLOUR, WHICH PRESERVES THE HEART OF THE WHEAT GRAIN TO DELIVER AN INTENSE AROMA, SUPERIOR DIGESTIBILITY, AND A NATURAL RICHNESS IN FIBER AND ANTIOXIDANTS. A PREMIUM CHOICE FOR REDISCOVERING THE AUTHENTIC FLAVOR OF WHEAT.

TAPAS

Bruschetta Parma | €10,00

24-month aged DOP Parma ham, Parmesan cream, and grated tomato.
(1, 7, 12)

Bruschetta Ri-Margherita | €8,50

Burrata, tomato salad, roasted tomato cream, and pesto.
(1, 6, 7, 8, 12)

Blue Cheese & Onion Croquettes [8 pcs] | €10.00 (1, 3, 7, 11)

Iberian Ham Croquettes [4 pcs] | €10.00 (1, 3, 7, 11)

French Fries | €5.50 (1, 11) 

Canarian Potatoes with Alioli | €6,50

Pimientos de Padrón | €7,00 (1, 11) 

Kalamata Olive Bread with Grated Tomato | €5.90 (1) 

Bread with Alioli | €2,80

Classic Focaccia | €8.00 (1) 

KIDS MENU....

Pasta of the Day [Tomato, Pesto, Bolognese Ragù] | €12.00 (1, 7, 8, 12)

Chicken Breast Nuggets with French Fries | €14.00 (1, 3, 11)

Ciabatta with Ham and Cheese | €7.50 (1, 7)
[with French fries +€3.00]

SOFT DRINKS

Coca Cola 350 ml. | € 2,60

Coca Cola Zero 350 ml. | € 2,60

Fanta limón 350ml. | € 2,60

Fanta naranja 350ml. | € 2,60

Fuze Tea mango piña 350ml. | € 2,60

Ginger beer | € 2,60

Tonica royal Bliss | € 2,60

WATER

Panna still water 500 ml. | € 3,00

S.Pellegrino sparkling water 500 ml. | € 3,00

Still water 500 ml. | € 2,00

Sparkling water 500 ml. | € 2,00

THE

Negro Chai|Manzanilla|Matcha Verde|Tila|Rooibos | € 3,50

CAFÉ

Espresso/Solo | € 1,50

Cappuccino | € 2,50

Cafe con leche | € 2,50

Barraquito | € 4,00

Bombón | € 2,00

Americano | € 1,60

Doble | € 2,70

Carajillo | € 2,80

Leche Leche | € 2,00 / € 3,00

Cortado | € 1,70 / € 2,50

Latte macchiato | € 2,80

JUICES AND SMOOTHIES

Orange juice | € 4,00

Papaya and Banana Smoothies | € 5,00

Mango and Pineapple Smoothies | € 5,00

Pear and Pineapple Smoothies | € 5,00

Red Berry Smoothies | € 5,00

Ice Coffe | € 4,50