




Soups

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| 1. <u>Chef's Gourmet Soup</u> | 9 |
| 2. <u>Prawn and Caviar Cream</u> | 22 |
| <i>Cream of prawns with caviar: silky texture and refined taste of the sea.</i> | |

Garden Salads

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| 3. <u>Caprese Salad "Mediterranean Corner"</u>  | 18 |
| <i>Fresh tomatoes, mozzarella and basil, seasoned with olive oil.</i> | |
| 4. <u>"Lux Lobster" Salad</u> | 59 |
| <i>Freshness of the sea with delicate seasonal nuances and Canadian lobster from our aquarium.</i> | |
| 5. <u>Smoked Eel Salad "Tropical Fusion"</u> | 19 |
| <i>Smoked eel with creamy avocado and vinegar of mango.</i> | |

Exquisite Starters

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| 6. <u>Fresh Oyster</u> | min. 4 units | 6 |
| 7. <u>Foie Gras "Pleasure of the Sun"</u> | | 23 |
| <i>Exquisite foie gras accompanied by a premium fig confit.</i> | | |
| 8. <u>Scallop tartare "Sea Breeze"</u> | | 24 |
| <i>Fresh scallop with orange and ginger vinaigrette.</i> | | |
| 9. <u>Prawns "Amor de Ajo"</u> | | 16 |
| <i>Canarian-style garlic prawns, with a touch of chilli.</i> | | |
| 10. <u>Carpaccio "Finca Gallega"</u> | | 22 |
| <i>Slices of Galician Blonde fillet, aromatic salt in red wine, Parmigiano, fresh arugula and pesto oil.</i> | | |
| 11. <u>Artichoke "Tierra de Murcia"</u> | | 15 |
| <i>Slow cooked artichokes from Murcia with crispy guanciale and black olive tapenade.</i> | | |
| 12. <u>Bruschetta "Mediterranean to the Heart"</u> | | 14 |
| <i>Crusty bread with fresh burrata, tomato confit and Parma ham.</i> | | |
| 13. <u>Selection of Sausages and Cheeses "European Journey"</u> | | 25 |
| <i>Premium board of sausages and cheeses from Holland, Switzerland, Italy, France and the Canary Islands.</i> | | |
| 14. <u>100% Acorn-Fed Iberian Ham Platter</u> | | 38 |
| <i>Hand-cut acorn-fed Iberian ham with crystal bread and grated tomato.</i> | | |

Prices with IGIC included.
By tradition, we offer a selection of breads and butters
Flavoured homemade (€3.5 per person).
If you prefer not to receive it, please let us know.



Signature Pastas

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| 15. <u>Tagliatelle "Forest and Truffle"</u> | 29 |
| <i>Fresh pasta with porcini mushrooms, sirloin and truffle.</i> | |
| 16. <u>Spaghetti "Waves of the Mediterranean"</u> | 27 |
| <i>Spaghetti with fresh seafood in delicious sauce.</i> | |
| 17. <u>Lobster Linguine "Ocean Treasure"</u> | Min 2 px. 79 |
| <i>Linguine pasta with lobster in a blend of marine flavors.</i> | |
| 18. <u>Rigatoni "Sky and Sea"</u> | 24 |
| <i>Rigatoni with fresh salmon and zucchini, in a light and tasty sauce.</i> | |
| 19. <u>Rigatoni "Mare e Monti"</u> | 21 |
| <i>Rigatoni pasta accompanied by tender pieces of chicken, mushroom and prawns in a creamy cream sauce and a delicate touch of curry.</i> | |
| 20. <u>Spaghetti Carbonara "Rome on a Plate"</u> | 16 |
| <i>Italian classic with crispy guanciale, egg, and pecorino cheese.</i> | |
| 21. <u>Spaghetti Bolognese "Italian Flavor"</u> | 18 |
| <i>Spaghetti with traditional Bolognese sauce, cooked over low heat.</i> | |
| 22. <u>Rigatoni "Amatriciana" "La Herencia"</u> | 16 |
| <i>Pasta with tomato sauce, guanciale and a touch of cheese.</i> | |
| 23. <u>Rigatoni "Arrabbiata" "Red Passion" 🌿</u> | 15 |
| <i>Spicy tomato sauce with chilli, intense and full of character.</i> | |

Exquisite Risottos

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| 24. <u>Risotto "Verde Primavera"</u> | 22 |
| <i>Creamy risotto with fresh asparagus and prawns.</i> | |
| 25. <u>Risotto "Treasure of the Sea"</u> | 28 |
| <i>Risotto with fresh seafood, a hug from the ocean.</i> | |
| 26. <u>Risotto "Pera e Gorgonzola" 🌿</u> | 24 |
| <i>Risotto with pear, gorgonzola and toasted walnuts.</i> | |
| 27. <u>Risotto "Zucchine e Guanciale"</u> | 23 |
| <i>Creamy risotto with zucchini and crispy bacon.</i> | |
| 28. <u>Risotto "Royale"</u> | 29 |
| <i>Parmesan risotto with fine slices of premium fillet steak.</i> | |

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Gourmet Meats

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| 29. <u>Angus fillet steak "Fire and Flavor"</u> | 39 |
| <i>Grilled Angus sirloin steak with seasonal vegetables and juicy puree.</i> | |
| 30. <u>Tagliata Chianina "Tuscan Flavor"</u> | 29 |
| <i>Chianina meat with arugula, Parmigiano and balsamic.</i> | |
| 31. <u>Duck Magret "Fruits of the Forest"</u> | 31 |
| <i>Duck breast with red fruit sauce.</i> | |
| 32. <u>Suckling lamb "The Spanish Tradition"</u> | 33 |
| <i>Suckling lamb cooked at low temperature with sweet potato puree and its juice.</i> | |
| 33. <u>Suckling pig from Segovia "The King of Soft"</u> | 29 |
| <i>Suckling pig cooked 72 hours with apple essence.</i> | |
| 34. <u>Chateaubriand "DOLCE VITA"</u> | for 2 people 89 |
| <i>Juicy cut of Chateaubriand accompanied by three unique sauces.</i> | |

Homemade Sauces:

5

Champions, 4 Cheese, Pepper, Bernese, Red and Green Mojo.

Extra garnishes:

5

French fries, wrinkled potatoes, salad, sautéed potatoes.

Premium Fish

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| 35. <u>Atlantic Salmon "Sea and Breeze"</u> | 26 |
| <i>Grilled salmon with citrus sauce and fresh herbs.</i> | |
| 36. <u>Canarian Sea Bass "Island Sky"</u> | 32 |
| <i>Grilled sea bass from Gran Canaria with garlic cream and parsley.</i> | |
| 37. <u>Slow Cooked Cod "Livornese"</u> | 29 |
| <i>Low-temperature cod with olives, capers and cherry tomato.</i> | |
| 38. <u>Lobster "Delicias del Océano"</u> | 59 |
| <i>Grilled lobster with butter and fresh herbs.</i> | |