

Starters

Ham croquettes	18
Creamy homemade croquettes with Iberian ham	
Mushroom and gorgonzola croquettes	17
Creamy homemade croquettes with boletus mushroom and gorgonzola cheese	
Fried baby calamari with chipotle mayo	27
Burrata	23
With seasonal tomatoes and green pesto	
Prosciutto e melone	19
Fresh melon with Iberian ham	
Homemade hummus	16
Chickpea hummus with red pesto and pita bread	

Raw

Tuna tartar	25
With honey, basil and a guacamole, pico de gallo and yuca base	
Salmon tartar	23
With spicy mango sauce, fresh avocado, and fried yuca	

Salads

Caesar salad	24
Grilled chicken, bacon, fresh lettuce and homemade Caesar salsa	
Quinoa salad	22
Grilled vegetables, basil and ricotta	

Specialties

Pad Thai	
Rice noodles with oyster sauce, peanuts and cilantro	
Tofu 20 • Chicken 20 • Shrimp 22	
Parmigiana	21
Roasted aubergine with a homemade tomato and mozzarella salsa	
Dry-aged steak	32
Beef striploin with arugula and Cherry tomatoes	
Pork ribs	26
Slow cooked, with a homemade barbecue sauce with honey and lime	
Slow cooked squid	34
With arugula, red pesto and Cherry tomatoes	
Salmon	32
With a vegetable stir fry and oyster sauce	

Pastas

Seafood Linguine	26
With tomato sauce, squid, shrimp, mussels and clams	
Pasta Carbonara	24
The classic egg based carbonara with pecorino and guanciale	
Pappardelle alla Bolognese	22
With homemade Bolognese sauce and parmesan cheese	
Truffled pasta	25
Truffled pappardelle with a mushroom and asparagus stir fry	

Pizzas

White Gorgonzola Pizza	25
With pumpkin, guanciale, caramelized onion and gorgonzola	
Iberian Pizza	27
With Iberian ham, Cherry tomatoes, arugula and parmesan	
Truffle Pizza	26
Truffle and stracciatella salsa, grana padano cheese and arugula	

Sides

Rustic potatoes	9
Sweet potato fries	10
Fresh salad	9
Grilled vegetables	10
Courgette, aubergine, onion, pepper and pumpkin	

Desserts

Tiramisú	14
Prepared at the table, with homemade mascarpone, savoiardi biscuit, coffee and cocoa	
Cheesecake	13
With pistacho cream and vanilla ice cream	
Chocolate souffle	12
With vanilla ice cream	

Wines

White

	Bottle
La Charla Verdejo	42
Torresella	45
Pinot Grigio. Italy	
Cluster Folk	50
Sauvignon Blanc. New Zeland	
Errazuriz Esatate series	50
Sauvignon Blanc. Chile	
Jean Leon 3055	57
Chardonnay	
A.B. Chablis Long-Depaquit	85
Borgoña	

Red

Montecillo Crianza	40
Rioja	
Torresella	42
Merlot	
Arzuaga La Planta	45
Ribera del Duero	
Pago De Otazu	80
Navarra	

Rose

Raimat Clamor	40
Torresella	42
Pinot Grigio	
Born Rosé Spritz	42
Born Rosé 0%	48
Studio by Miraval	50
M de Minuty	60
Studio by Miraval - Magnum -	95

Cava, Prosecco & Champagne

Ars Collecta Blanc de Blancs	60
Cava	
Ars Collecta Grand Rosé	60
Cava Rosé	
Torressela Prosecco	50
Extra Dry	
Santa Margherita Prosecco	50
Extra Dry	
Mumm Cordon Rouge	100
Champagne	
Laurent Perrier	110
Champagne	
Perrier Jouet Gran Brut	130
Laurent Perrier Rosé	165

Classic cocktails

Patrón Paloma	21
Tequila Patrón Reposado, lime and pink grapefruit soda	
Hugo	16
Saint Germain, Cava, lime, soda	
Bombay Sapphire Collins	18
Bombay Sapphire, lemon juice, sugar syrup, soda and lemon	
Mojito Bacardi	17
Bacardi Carta Blanca, mint, lime and sugar	
Moscow Mule	19
Vodka Grey Goose, lime and ginger beer	
Bloody Mary	19
Vodka Grey Goose, lime, tomato juice and spices	
Margarita	19
Patron Silver Tequila, Cointreau, lime and salt	
Pornstar Martini	18
Absolut Vanilla, passion fruit, passoã, lime and cava	
Amaretto Sour	18
Disaronno, citrus juice, egg white and sugar	
Old Fashioned	19
Makers Mark Bourbon, angostura, brown sugar and orange peel	
Aperol Spritz	16
Aperol, cava and soda	

Alcohol free cocktails

Mimosas Lemonade	14
Lemon, mint, passion fruit and soda	
Mojito Junior	14
Mint, lime, apple and soda	
Virgin Piña Colada	14
Coconut and pineapple ice cream	
Daquiri	15
Strawberry or mango, lime juice and sugar	
Innocent Sangría	14
Pink grapefruit, lemon, blueberries, banana, raspberry and strawberry	

Beers and ciders

San Miguel, small	4.5
San Miguel, pint	7.5
San Miguel, bottle	7
San Miguel 0.0%	6
Corona	8
Alhambra	8
Magners	7

Sangría

White / Red / Rosé	48
Cava	55
G.H. Mumm Champagne	120