

From the garden

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| <ul style="list-style-type: none"> - Grilled garden vegetables with braised burrata cheese, roasted cauliflower cream and fried corn | <ul style="list-style-type: none"> - Warm lettuce heart salad, grilled avocado with garlic prawns and cilantro sauce |
|   |   |
| 19,00 € | 17,00 € |
| <ul style="list-style-type: none"> - Pink tomato with homemade marinated tuna flakes and pickles | <ul style="list-style-type: none"> - Tudela artichokes with velouté sauce, truffle egg yolk and jumbo prawns |
|   |   |
| 18,00 € | 22,00 € |

Rices +20 min

· Mínimun for two people · Price per person -

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| <ul style="list-style-type: none"> - Galician fresh lobster (creamy rice or dry) | <ul style="list-style-type: none"> - Peeled seafood rice like in Valencia |
|    |    |
| 39,00 € | 20,00 € |
| <ul style="list-style-type: none"> - Creamy rice with monkfish, squid and large red prawns | |
|    | |
| 23,00 € | |

Our rice dishes are suitable for celiac people



To start

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| <p>- Jamón ibérico with spiced natural tomato and luxury bread</p> <p> 32,00 €</p> | <p>- Grilled octopus on cream of boiled potato, pumpkin and Canarian "mojo" sauce</p> <p>  26,00 €</p> |
| <p>- National cheeses with peach and strawberry jam and breadsticks</p> <p>  22,00 €</p> | <p>- Galician clams in seafood sauce with cider</p> <p>   29,00 €</p> |
| <p>- Cantabrian anchovies "00" on tomato and avocado with toast (6 units.)</p> <p>  26,00 €</p> | <p>- Farmhouse egg with fried squid, fried potatoes and cream of tartar sauce</p> <p>  19,00 €</p> |
| <p>- Assorted homemade croquettes of ham, mushrooms and cheese (6 units)</p> <p>   17,00 €</p> | <p>- Farmhouse eggs with Iberian ham, Padrón peppers and romesco sauce</p> <p>  18,00 €</p> |
| <p>- Squid battered in flour with lime ali-oli</p> <p>   19,00 €</p> | <p>- Freshly made potato omelette with goat cheese and caramelized onions</p> <p>   18,00 €</p> |
| <p>- Creamy spanish potatoes salad with prawns, quail eggs and spicy chilli</p> <p>   16,50 €</p> | <p>- Bread sticks and "luxury bread" with garlic (a type of bread with a crispy crust and a soft honeycomb interior and raisin vinaigrette)</p> <p> 3,50 €</p> |



Lupins



Celery and derivatives



Peanuts



Gluten



Crustacean



Nuts



Sésame



Egg



Lactose



Shellfish



Mustard



Fish



Soya and derivatives



Sulphite

Meats

- Grilled aged beef tenderloin with potatoes and Padrón peppers (400 grs.)
37,00 €
- Lamb shank confited at low temperature and gnocchi in its sauce
 27,00 €
- Stewed oxtail, wrapped in Iberian bacon with celery root cream and vegetables
  25,00 €
- Iberian pork shoulder on roasted sweet potato, spinach, ricotta cheese with citrus sauce
  26,00 €

Fish

- Rosemary salmon on quinoa, avocado, pomegranate and pineapple salad
  29,00 €
- Roasted monkfish with vegetables, sautéed shiitake mushrooms and garlic sauce (minimum 2 pax/ price for person)
 32,00 €
- Baked white tuna belly with roasted red pepper marinade
  26,00 €
- Fresh seasonal fish (price according to market)




Desserts

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| <p>- Homemade tiramisú</p> <p> 8,50 €</p> | <p>- Cheesecake with “Lotus” cookies and red fruit coulis</p> <p> 8,00 €</p> |
| <p>- Bread soaked in milk and fried with toffee and vanilla ice cream “torrija”</p> <p> 8,50 €</p> | <p>- Ice creams: Chocolate, meringue milk, vanilla, lemon, strawberry</p> <p> 8,50 €</p> |
| <p>- Liquid nougat soufflé with mandarin ice cream (10 minutes)</p> <p> 8,50 €</p> | |

