

Traditional appetizers

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| Large white bean stew with smoky paprika and Spanish chorizo | 9.10 € |
| Spanish sausage meat (pork, garlic and paprika) with fresh scrambled eggs | 10.80 € |
| Sauteed prawns with caramelized onions tossed into fresh scrambled eggs | 11.40 € |
| Spanish breaded dumplings with cod and leeks | 11.90€ |
| Spanish breaded dumplings with cured beef and wild mushrooms | 11.90 € |

Individual samplings

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| Crispy crepe sac filled with prawns and peppers | 3.45 € |
| Salmorejo: a thicker version of gazpacho with a dollop of melon ice cream and bits of Iberian grade cured ham | 4.20 € |
| Cold and creamy almond garlic soup with a large grilled shrimp and diced tomato and fresh purple figs. | 5.15 € |
| Green Tomato Soup with Basil, Parmesan cream, pumpkin tile, pine nuts and peeled shrimp | 5.15 € |
| Local cheese sampler | 5.90 € |

Our specialty appetizers

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| Norway lobster with baby broad beans, fresh cheese mousse, a touch of orange blossom honey and rosemary | 16.05 € |
| Fresh Vegetables: cauliflower, brocolli, zucchini, carrots, green beans, green and purple cabbage, peppers sautéed with arbequin olive oil on a bed of light cauliflower cream | 11.90 € |
| House cured duck sliced in slivers with grated foie and sprouts | 16.90€ |
| Wild mushroom risotto with zucchini and white truffle | 14.90 € |
| Our homemade pate with wild berry preserves | 11.90 € |
| Grilled octopus with potato slices slow baked with wild thyme, red pepper alioli and cheese | 21.90 |

Salads

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| Simple salad made with lettuce, tomato and onion | 5.75 € |
| Chef Salad with tuna, peppers, hard-boiled egg, olives, asparagus | 7.95 € |
| Marinated Salmon and Goat cheese Salad with orange slices and honey mustard vinaigrette | 11.75 € |
| Marinated rabbit with purple cabbage, apples and caramelized pumpkin seeds | 10.50 € |

If you are allergic to any food please make that clear to the waiter when ordering

Fish

Boned hake "drum" batter-fried on a bed of clam and spring bean stew with beet emulsion

21.20 €

Cod filet with black garlic alioli sauce served au gratin with small red sweet pepper sauce

20.40 €

Grilled sea bass with tartar sauce and sautéed fresh vegetables

22.50 €

Grilled turbot on a bed of cauliflower cream and sautéed bok choy

21.50 €

Traditional Roasted Meats

(Please call ahead to order as roasting time is 120 min.)

Suckling pig

22.75 €

Quarter of Roast Baby Lamb (serves two)

44.90 €

Meat

Slow baked Black Angus rib dipped in a sauce of its own juices with sweet potato and cardamon puré

21.90€

Grilled filet mignon with a wedge of grilled foie potato parmentier (potato mashed with cream, butter, salt and pepper) and fresh vegetables

23.85 €

Aged beef sirloin steak (intense flavor) with garnish

22.45€

Kobe beef carpaccio with grated parmesan

18.90 €

Crispy suckling pig slow baked in milk then fried with sour apple and maracuya garnish

22.75 €

Baby lamb shoulder slow baked (16 hours) with honey and rosemary and its own juice

22.65 €

Side dishes

Slices of Slow baked potatoes with olive oil, salt and roasted peppers

Or

Our homemade French fries

5.40 €

½ serving 3.00€

Serving of Bread 1.40 €

Serving of gluten free bread 1.65 €

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Children's Menus

Menu 1

Combination plate with a small serving of pasta with tomato sauce, breaded Spanish dumplings, one grilled pork sirloin filet and French fries.

Ice cream

12.95 €

Menu 2

Pasta with tomato sauce and chorizo (Spanish sausage)

Grilled baby lamb chops with French fries

Ice cream

16.95 €