



English

Cold starters

1. CAPRESE: Tomato carpaccio with fresh burrata and smoked sardines 20,00
2. MEGAORGANIC salad: Combination of lettuces, fruits, dried fruits and homemade dressing. **Vegan** 20,00
3. QUINOA salad: Quinoa, vegetables, fruits and pine-nuts with aromatic herb dressing. **Vegan** 20,00
4. CAESAR salad: Mixed lettuces, chicken, croûtons, cured cheese and the sauce 20,00
5. Meagre CEVICHE with tiger milk 22,00
6. Crudités and chickpea HUMMUS. **Vegan** 22,00
7. Avocado, mango and salmon TARTAR 22,00
8. Hearts of lettuce and tuna BELLY salad with pepper vinaigrette 22,00

Warm starters

9. Warm GOAT cheese salad 21,00
10. Marinated salmon TOASTS with lettuce, tomato and sour cream 16,00
11. IBERICO CURED HAM with toasts and tomato puree 20,00
12. Homemade POTATOES with "brava" (spicy) sauce and alioli 12,00
13. Fried SQUIDS with Kimchee sauce 20,00
14. Mixed FRIED fish platter 24,00
15. Asiatic style KEBABS and Gado Gado pasta 20,00

Hamburgers and sandwiches

16. Beef HAMBURGER, cheese, lettuce, tomato, caramelized onions, chimichurri mayonnaise and chips 15,00
17. BLACK ANGUS hamburger, lettuce, tomato, gherkins, cheddar cheese, fried onion, FOIE, red pesto and chips 17,00
18. VEGETARIAN hamburger with rocket, red cabbage, wakame, guacamole and vegan cheese with chips 15,00
19. Chicken FAJITA with guacamole and yoghurt sauce 18,00
20. FRANKFURT 100% Wagyu beef with our garnishing 14,00
21. CLUB SANDWICH: chicken, egg, cheese, tomato, onion, cocktail sauce and chips 15,00

From the sea

22. MIXED GRILL of fish with roasted vegetables	32,00
23. Roasted OCTOPUS with sweet potato purée, tomato mojo sauce and confit garlic	32,00
24. Loin of COD with Indian style lentils	32,00
25. GRILLED squid with salad and black garlic alioli	25,00
26. Red TUNA TATAKI with parsnip purée	32,00
27. Grilled PRAWNS with salad	29,00

From the land

28. SIRLOIN STEAK with confit potatoes	28,00
29. FILLET STEAK with confit potatoes and Pedro Ximénez sauce	32,00
30. TERIYAKI CHICKEN with wild rice and vegetables	25,00

Asian dishes with chapati bread

31. Chicken pad THAI	25,00
32. Yellow CURRY and prawn wok	25,00
33. CHICKEN curry with basmati rice	25,00
34. Lamb THALI with basmati rice and vegetables	28,00
35. Vegetarian THALI with basmati rice. Vegan	25,00
36. Extra chapati or basmati rice	4,00

Desserts

37. Chocolate BROWNIE with vanilla ice cream	11,00
38. WHITE chocolate cream	11,00
39. CHEESE cake with cranberry jelly	11,00
40. TATIN cake with vanilla ice cream	11,00
41. Small plate of seasonal FRUIT. Vegan	10,00
42. Large DISH of seasonal fruit. Vegan	20,00

