



Alérgenos



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Carta Dia 2022

Night menu 2022

Sushi and Pokes

Bebidas

Bodega 2021

Cold starters

Ceviches and oysters

Warm starters

Hamburgers, sandwiches and pasta

Cold starters

1. BURRATA on sliced tomato with lime gel, marinated salmon and anchovy cream 26,00 €
2. QUINOA salad, mango, pomegranate, avocado and citrus dressing 23,00 €
3. CAESAR salad, mixed lettuces, chicken, croûtons, cured cheese and sauce 22,00 €
4. Crudités and chickpea HUMMUS. Vegan 23,00 €
5. IBERICO cured ham with crystal bread 30,00 €
6. Avocado, mango, onion and salmon TARTAR 23,00 €
7. BLACK ANGUS carpaccio, aromatic oil, parmesan, rocket and sriracha points 23,00 €

Ceviches and oysters

8. MEAGRE ceviche with tiger milk, camote (sweet potato) and chifle 32,00 €
9. French OYSTERS (6 pieces) with dressings 25,00 €
10. French OYSTER (1 piece) with dressings 5,00 €

Warm starters

11. Homemade "patatas BRAVAS" (potatoes with spicy sauce) and alioli 14,00 €
12. Fried SQUIDS with chickpea flour and kimchee 26,00 €

13. CROQUETTE mix (baby squid and ham, 8 pieces)	16,00 €
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14. Steamed MUSSELS	24,00 €
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Hamburgers, sandwiches and pasta

15. CLUB SANDWICH: chicken, egg, cheese, tomato, onion, cocktail sauce and chips	17,00 €
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16. Beef HAMBURGER, lettuce, tomato, caramelized onions, cheese, truffled mayonnaise and chips	17,00 €
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17. BLACK ANGUS hamburger, lettuce, tomato, gherkins, cheddar cheese, crispy onion, FOIE, red pesto and chips	20,00 €
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18. VEGETARIAN burger with rocket, red cabbage, wakame, guacamole, teriyaki sauce and chips. Vegan	16,00 €
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19. Chicken FAJITAS with guacamole and yoghurt sauce	19,00 €
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20. Pork "TACOS al pastor" (pineapple, coriander and onion)	21,00 €
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21. SPAGHETTI frutti di mare	22,00 €
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From the sea

22. Roasted OCTOPUS with sweet potato purée and red mojo sauce	34,00 €
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23. TUNA cubes with parsnip purée and ginger sauce with spinach	38,00 €
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24. Mixed grill of fish from the ISLAND	34,00 €
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25. Grilled PRAWNS with salad	32,00 €
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26. GRILLED squid with salad and ink alioli	26,00 €
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From the land

27. SPARE RIBS, cooked at a low temperature, covered with BBQ sauce and chips	26,00 €
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28. SIRLOIN STEAK with roasted vegetables and chimichurri	30,00 €
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29. TERIYAKI chicken with rice and sauted vegetables in yakiniku sauce	26,00 €
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Classic Asian dishes with chapati bread

30. CHICKEN curry with basmati rice	26,00 €
31. MONKFISH and prawn wok with yellow curry	28,00 €
32. Vegetarian THALI with basmati rice. Vegan	27,00 €
33. Extra CHAPATI or basmati rice	3,50 €

Desserts

34. Chocolate BROWNIE with vanilla ice cream	12,00 €
35. CHEESECAKE with strawberry ice cream	12,00 €
36. TIRAMISU	12,00 €
37. Plate of seasonal FRUIT. Vegan	14,00 €
38. LARGE dish of seasonal fruit. Vegan	25,00 €

All dishes on the menu are available to take away