




















# RESTAURANT MENU

## GARUM































### TAPAS TO SHARE

Toasted ciabatta bread with tomato and EVOO	6,00€	  
Sliced Iberian ham (60g)	13,90€	
Andalusian-style calamari with kimchee mayonnaise	14,00€	         
Garlic prawns with fresh chili and lime	14,00€	 
Iberian ham croquettes and gorgonzola-spinach croquettes (4u.)	11,50€	   

### STARTERS

Caesar salad with breaded shrimp and sun-dried tomatoes	14,00€	          
Roasted pumpkin cream with truffled ricotta and caramelized seeds	13,50€	    
Tuna belly focaccia with roasted peppers, avocado, feta cheese, anchovies, and Kalamata olives	13,50€	         
Eggplant hummus and goat cheese with sautéed mushrooms, green asparagus, and poached egg	13,00€	      
Vegetable gyozas with wakame, sesame, ginger, and passion fruit teriyaki sauce (6 u.)	12,80€	          
Mex pulled pork tacos with pickled onion and jalapeño mayonnaise (2 u.)	13,50€	          

### PASTA AND RICE

Fresh pasta stuffed with porcini mushrooms and foie truffle sauce	15,50€	          
Rigatoni with creamy spinach sauce, parmesan, and prawns	15,50€	     
Pumpkin risotto with seasonal mushrooms and gorgonzola	16,00€	      
Cuttlefish and prawns paella (minimum 2 people)	p.p. 18,00€	     

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### MEAT

Beef tenderloin with green pepper demi-glace, celery purée, and provençal potatoes \*Halal option: without sauce

27,50€         

Char grilled veal (400gr.) with potatoes and "Padrón" peppers

24,50€ 

Grilled beef onglet steak with nikkei chimichurri and crispy roasted garlic and rosemary polenta

19,50€         

Chicken breast with burrata, confit tomatoes and Kalamata olives and pistachio pesto









18,00€      

Pork ribs with truffled mashed potatoes, roasted apple and homemade BBQ

19,50€        

### FISH

Sole à la meunière with orange, miso, and almonds  
\*Halal option: without sauce

23,00€         

Salmon fillet with carrot-turmeric purée and thai coconut sauce

21,00€        

Grilled sea bream with marine Canarian "mojo" sauce and baked potatoes

20,50€       

Medium red prawns grilled with EVOO, garlic, and lemon (10 to 12 u. – 300g)

24,50€    

### DESSERTS

Cheesecake with mango, coconut cream and chocolate ice cream

7,90€         

Warm chocolate coulant with red berry sauce and vanilla ice cream

7,00€         

Apple tatin with coconut ice cream and white chocolate sauce

7,90€         

Traditional catalan custard cream

7,50€         

Natural fruit cocktail with mango foam

7,00€         

Citrus sorbet

7,00€        

Bread supplement: 1,50€

Chef: Juan Antón

People with allergies or intolerances please ask our staff

VAT included

Ask our staf if you wish to check the Halal certificates