






















Starters / To share

TOASTED CIABATTA BREAD with tomatoes, extra virgin olive oil and salt flakes 	€6,50
IBERIAN HAM 50gr of sliced iberian ham shoulder	€15,00
PUMPKIN HUMMUS with vegetable chips, pumpkin seeds and crispy wheat tortillas   	€12,00
CROQUETTES 2 varieties iberian ham and Galician "tetilla" cheese (4 un.)    	€9,50
BURRATA SALAD with seasonal tomatoes, rocket and pesto    	€14,00
SMOKED SALMON TIMBALE with avocado, cold almond soup and green curry     	€15,00
PULLED PORK TACOS with "jalapeño" mayonnaise and pickled red onion (2un)    	€13,50
GRILLED RED PRAWNS with garlic and lemon oil 	€24,50

Meat

BEEF SIRLOIN with foie and creamy iberian ham sauce   	€29,50
400gr. VEAL STEAK with potatoes, Padrón peppers and smoked chipotle pepper chimichurri   	€28,00
CURRY THAI chicken and vegetable with coconut, Thai curry and sesame sauce    	€19,50

Fish

SALMON with poppy seed-crust, mild corn sauce, yellow chilli and coriander oil     	€23,50
SEA BASS with vegetables, prawns and avocado creole sauce     	€23,50
GRILLED BABY SQUID with confit onion, mango, lime and pesto       	€20,00

Desserts

CHEESECAKE Frozen soufflé and red berry coulis    	€8,50
CHOCOLATE COULANT with Madagascar vanilla ice cream and mango foam    	€8,50
ICE CREAM ASSORTMENT 2 scoops to choose among: vanilla, chocolate, strawberry, coconut and yoghurt with currant    	€8,00
NATURAL FRUIT with yoghurt and currant ice cream    	€8,00
RASPBERRY SORBET    	€8,00



GLUTEN

SOY

SEEDS

SESAME

MUSTARD

NUTS

PEANUTS

MUSHROOMS

GARLIC

CELERY

FISH

SHELLFISH

SEAFOOD

EGGS

LACTOSE

SULFUR DIOXIDE / SULPHITES

E-X