

STARTERS	portion	1/2
Tuna Tartar with Almond Soup and English Mustard Ice Cream	18,50€	11,10€
Marinated Salmon with Orange and Wasabi	16,50€	9,90€
Smoked Sardines with Jalapeño Gazpacho and Avocado Cream	17,50€	10,50€
Sauteed Vegetables with Coconut Milk, Sherry Wine and Coffee	17€	10,20€
Grilled Aubergine with homemade Mole Poblano	17€	10,20€
Fried Calamari	16€	
Grilled Bay Scallops with Parsnip Cream, Duck's Ham and Japanese Sauce		3,25€ (unit)
Udon Noodles with Vegetables, Chicken and King Prawns	17,50€	10,50€
Homemade Crayfish Ravioli with Cava Sauce	18,50€	
Seasonal Rissoto	19€	11,40€
FROM THE SEA	portion	1/2
Grilled Sea Bass with Roasted Vegetables	21€	12,60€
Grilled Turbot with Roasted Aubergine, Fennel and Romesco Sauce	23€	13,80€
Homemade Red Curry with Hake, King Prawns and Vegetables	19€	11,40€
Cod Cheeks with Albariño, Pil-Pil	20€	
FROM THE LAND	portion	1/2
Lamb Sweetbreads with Seasonal Wild Mushrooms	19€	11,40€
Grilled Breast of Duck with his Liver and Apple	23€	
Oxtail with Aubergine and Goat Cheese	20€	12€
Local Beef Entrecot with Roasted Peppers and French Fries	22€	
SWEETS		
Deep Fried Sponge Cake with Nougat Ice cream	6€	
The Chocolate Dessert	8€	
Almond Biscuits with Praline and Chocolate	7€	
Passion Fruit Cream with Caramelized Banana	7€	
Yogurt Ice Cream with peanut's Crumble and Roasted Pineapple	7€	

BREAD

1,25€ per person