

BREAKFAST TOASTS

Toast 1,20

White bread or wholemeal     

Extras: tomato, butter **+0,25**






Cheese, ham, strawberry or peach jam, Philadelphia, spanish serrano ham **+0,50**

Smoked salmon, tuna, avocado **+1,00**






GOURMET TOASTS

Healthy 5,20

Wholemeal bread, Philadelphia, avocado & smoked salmon      



Ibérica
Wholemeal bread, serrano ham, tomato caramelized onions & picual oil **3,50**     

Benedictino 6/7

Brioche bun, poached eggs and holandaise sauce & bacon/Smoked salmon     / 

FRUITS

Breakfast Buddha bowl 4,50

Fresh fruit, yogurt & granola    

Chia bowl 6,50

Home made chia pudding, fresh fruit, & granola    

COMPLETE BREAKFASTS

English

6,5€

Sausages, bacon, beans, tomato, mushrooms, toast & eggs
Coffee or tea

Zenia Lounge

8,5€

Fruit salad, breakfast pastry, toast & scrambled eggs with cheese
Coffee or tea, fresh orange juice

Zenia Lounge Gourmet

Min for 2

13€

Fruit salad, breakfast pastry, toast & eggs benedict to share
Coffee or tea, fresh orange juice, cava

PASTRY OF THE DAY

Croissant 1,50





Mini pasitry piece 1,00



FREE RANGE EGGS

Sunny side up, scrambled or omelette 5,5

With 3 extras to your liking: tomato, cheese, tuna, ham, bacon, bell peppers, serrano ham, onions, mushrooms or salmon  

STARTES · TAPAS

-
- Bread with tomato & alioli**  **2**
Homebaked bread with grated tomato and alioli
- Deep fried brie**  **6**
Cantorel Brie cheese battered in japanese panko
- Home made squid rings**  **9**
Squid battered in salt & pepper flour
- Grilled octopus**  **12**
Octopus leg with zenia potatoes
- Sweet potatoe fries**  **5,5**
Sweet potatoe fried with a chees sauce
- Croquettes Mix**  **7**
Selection of 6 home made croquettes
- Nachos with chili con carne**  **7,5**
Nachos with home made chili and 3 extra sauces
- Mussels in sauce**  **9**
Cooked in a white wine and cream sauce
- Russian salad**  **7**
Potatoes, mayonaisse, tuna
- Pistachio tataki**  **11**
Tuna with a crust of pistachios and sesame
- Rosemary bravas** **6,3**
Rosemary oil, crunchy bravas, and sauces
- Meatballs in tomato sauce**  **5,5**
Beef meatballs in homemade tomato sauce
- Chicken wings**  **5,5**
Home made chicken wings marinated in spices
- Chicken fingers**  **6**
Home made chicken strips with cheddar sauce


SNACKS


-
- Salmon wrap**  **8**
Smoked salmon, avocado, thousand islands sauce
- Cesar wrap**  **8,5**
Free range chicken, parmesan, cesar sauce
- Chicken quesadilla**  **8,5**
Free range chicken, cheese, spiced, & 3 sauces
- Tuna sandwich**  **6**
Wholemeal bread, egg, tuna, mayonaisse and letucce
- Club sándwich**  **8**
Wholemeal bread, freerange chicken, bacon, ceese
- Beef burrito**  **8**
Flour tortilla, chili con carne, guacamole & cheese

SALADS

-
- Cesar salad**  **12**
Chicken, parmesan, lettuce, cesar sauce
- Tuna poke bowl**  **11**
"Hawaiian sushi", avocado, tuna, rice & wakame
- Salmon duo salad**  **13**
Grilled salmon, smoked salmon, avocado
- Goat's cheese salad**  **14**
Goat's cheese, caramelized apples, bacon, nuts
- Chicken & peanuts poke bowl**  **11**
Free range chicken, avocado, rice, wakame and peanutbutter cream

Tablas · Platters

- Island platter**  **14€**
Island chips, Siracha mayonaisse, bread fried octopus, Canarian cheese & hot wings

- Tapas platter**  **14€**
Bravas chips, russian salad, bread, meatballs in tomato sauce, and spanish ham


PASTAS


Pasta bolognese  8
Linguini, tomato sauce with minced beef

Pasta carbonara  9,5
Linguini, parmesan cheese, bacon & eggs


Meats

Belgian stew  12
Avileña beef and belgian chimay beer

Prime beef fillet steak 23
Fillet steak, vegetables, fries & steak sauce


Duroc pork tenderloin 13
With mashed potatoes, pepper, mushrooms or bearnaise sauce & vegetables 

Chicken fricasse  12
Chicken stew, mushrooms & creamy bechamel

Chef's chicken breast 16
Free-range chicken breast roll with parmentier & spanish sauce 



Fish


Norwegian salmon  15
Salmón with mash, cava sauce & esparagus


Mediterranean sea bass  12
Sea bass, vegetables, potatoes & feta cheese


Pan seared turbot  19
Turbot, vegetables & avocado-coco creme

Burgers

LIMITED EDITION

Julio's burger by Don Julio  12
Beef patty, cheddar cheese sauce, guacamole, tequila sauce, jalapeños & nacho chips

Burguer Zenia  9,5
Beef patty, caramelized onions, burger sauce, fries & extras to your choice: Cheese, avocado, bacon, jalapeño, blue cheese, egg, chorizo, mushrooms

Burguer BEYOND MEAT (vegetariana) 9,5
Beyond meat patty, caramelized onions, burger sauce, fries & extras to your choice 

0,50 per extra

Desserts


White lady  6
Vanilla icecream, chocolate sauce & cookie crumble

Ice cream scoops  4,5
Flavours: vanilla, strawberry & chocolate


Homemade brownie  6,5
Brownie with nuts & vanilla icecream


Frozen soufflé  5,5
Biscuit with vanilla icecream and red berry coulis

Homemade pie or cake with icecream 6,5
Check the counter 

Mini mix 8,5
Chef's selection 

Don Pedro 6
Grownups milkshake with Amarula 

Baileys affogato 5
Vanilla icecream "drowned" in baileys 

Coco's and blood orange flower, with pumpkin ice 8
Coco's mouse with blood orange filling and pumpkin pie ice cream 

 Lácteos  Gluten  Apio  Crustáceos  Frutos de Cáscara  Granos de Sésamo  Mostaza  Pescado  Moluscos  Huevo  Cacahuètes  Soja  Dióx. azufre y sulfitos  Altramucos

PARA COMER • TO EAT

SOFT DRINKS

Still water	1,80
Sparkling water	2,10
Coca Cola	1,80
Fanta Orange	1,80
Fanta Lemon	1,80
Sprite	1,80
Nestea	2,20
Aquarius	2,20
Red Bull	3,00
Premium Tonic	3,00
Selection of Granini juices (peach, pineapple, tomato, orange, cranberry, apple)	2,50
Fresh orange juice	3,50
Home made Iced tea	3,50

BEERS

Small beer	1,50
Large beer	3
Non alcoholic beer	2,25
Mahou 5 stars	2,25

SPECIALS

Duvel	3,80
Leffe Blond	3,80
Kasteel rouge/ Donker	3,80
Tripel Karmeliet	3,80
Stella Artois	2,80
Jupiler	2
Strongbow Cider	4
Corona	3

CAFÉS / TÉS · COFFEES · TEAS

Café Solo / Doble	1,20 / 2	Carajillo	1,80
Café Cortado	1,30	Belmonte	2
Café con leche / XL	1,50 / 3	Bombón	1,50
Café Americano / XL	1,40 / 2,80	Selección Tés Negro, verde, rojo, frutas, hierbas...	1,50
Capuccino / XL	2 / 4		
Capuccino con nata / XL	2,40 / 4,80		

VINOS TINTOS · RED WINES

Glass of red Alceño



Jumilla
Monatrell / Syrah
Soft and fruity

2,5

Glass of Rioja Crianza



Rioja - Tempranillo
Soft, well rounded and robust.

3,6

Alceño



Jumilla
Monatrell / Syrah
Soft and fruity.

10

Alceño 4 meses

Alceño 4 months



Jumilla
Monastrell
Mature fruit and slight oak, lightly peppered.

12

B. Bastida



Rioja
Tempranillo
Fruity and oaky, well balanced, hints of spices and cacao.

16

Embocadero



Ribera del Duero
Tempranillo
Smoky and robust, with red cherry and dark berries.

16

Terreta



D.O. Alicante
Monastrell
Smells of mature fruits, cranberries & mediterranean. Spiced flavours and prolonged ending

15

Chaval



D.O. Valencia
Bobal
Intense smell, red berries freshness. Remarkable mouthfeel with a refreshing acidity. Long ending

14

50 barricas



D.O. Jumilla
Syrah & Monastrell
Signature wine, with a perfect balance between fruity aromas & new oak.

21

Avan



Ribera del duero
Tinta del pais
Prevails in nose, fine and subtle aromas. Great impact in mouth. Tamed wine, wide and tasteful.

32

Ysios



Rioja
Tempranillo
Signature wine. Complex & gracefull aromas. Fresh & tannin in mouth, velvety and soft ending

35

VINOS ROSADOS · ROSÉ WINES

Glass of rosé



Jumilla
Monastrell
Fresh wine, slightly acidic. Dry in mouth and with body.

2,5

Ribera del segura



Jumilla
Monastrell
Fresh wine, slightly acidic. Dry in omuth and with body.

10

Chaval



Valencia
Bobal
Strong red berries aroma. Elegant mouthfeel, tasty & fresh.

14

La Rosa



Penedés
Sumoll, Parellada y Xarello
Fresh & dry. Very aromatic with a touch of acidity.

19,9

VINOS BLANCOS · WHITE WINES

House white Alceño



Jumilla
Sauvignon blanc
Refreshing & fruity. Mouthfeel is slightly acidic & freshness.

2,5/10

Glass of Verdejo



Rueda
Verdejo
Strong mouthfeel, elegant & dry. Fruity aftertaste..

3,6

Terreta



D.O. Alicante
Chardonnay
Intense aromas, silky mouthfeel because of the oak barrels.

15

Añil



La Mancha
Fresh Macabeo / Chardonnay
Very outspoken flavour, fresh & fruity.

14

Piedra



Rueda
Verdejo
Strong mouthfeel, elegant & dry.

14

Nodus



Utiel-Requena
Sauvignon Blanc
Fresh & fruity aroma, long & perfumated ending.

18

Ysios



Rioja
Viura 2018 - Signature wine
Soft & floral beginning. Complex & elegant mouthfeel, with a long end

45

ESPUMOSOS

Copa de cava / Prosecco	3
Prosecco Cinzano	15
Cava Nodus Brut	15
Perrier-Jouët grand brut	70
Perrier-Jouët blason rosé	85