

Starter

GOAT CHEESE SALAD €14

With mixed greens, walnuts, caramelized onion and apple balsamic

100% VEGAN OPTION

SPINACH AND KING PRAWN SALAD €15

With avocado, Cherry tomatoes and mango dressing

100% VEGAN OPTION

HEIRLOOM TOMATO WITH BURRATA €14

Capers and black garlic oil

ASIAN-STYLE PRAWN FRITTERS €16

BROKEN EGGS €16

With truffle and cured ham

ARTICHOKE FLOWER €14

With cured ham shavings

100% VEGAN OPTION

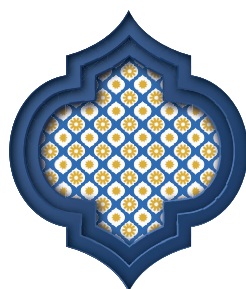
ORIENTAL-STYLE SAUTÉED VEGETABLES €15

With almonds

100% VEGAN OPTION

MUSHROOM RISOTTO €16

100% VEGAN OPTION



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From the Sea

CHARCOAL-GRILLED MARKET FISH **Market Price Per Kg**

With grilled vegetables

GRILLED OCTOPUS **€29**

With boletus mushroom parmentier

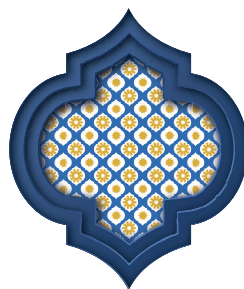
GLAZED TUNA RIBS **€25**

With confit baby potatoes and salad

LEMON-FRIED FISH BITES **€20**

CUTTLEFISH MEATBALLS **€16**

In saffron and manzanilla wine sauce with chips



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Our Meats

RETINTA BEEF RIBEYE TATAKI €27

HIGH LOIN RETINTA RIBEYE €26

With baby potatoes

SLOW-COOKED BEEF RIBS (500G) €21

With fries

RETINTA BEEF BURGER €18

With truffle mayo, arugula, and sautéed mushrooms on rustic brioche bun

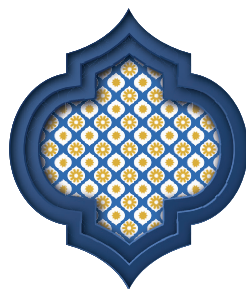
IBERIAN PORK CHEEK €18

With pumpkin cream and seeds

IBERIAN PORK LAGARTITO €16

With fries and coleslaw

Side option: ½ portion of fries €4



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Childrens Menu

GRILLED CHICKEN BREAST 10€

SPAGHETTI WITH TOMATO SAUCE 10€

FISH & CHIPS 10€

Desserts

BRIOCHE FRENCH TOAST WITH ORANGE GEL AND
VANILLA ICE CREAM €6,5

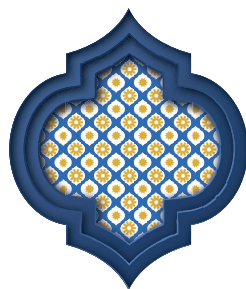
CHOCOLATE COULANT €6

SEASONAL FRUITS €5,5

CAKE OF THE DAY €6

100% VEGAN OPTION

Ask about our off-menu desserts



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