

## STARTERS

Iberian ham (90gr), bread & grated tomato.....	28
Pumpkin, beetroot and egg plant with creamy feta cheese.....	18
Traditional chickpea hummus, with cherry tomatoes.....	16
Red tuna tartar, wasabi dressing and guacamole.....	26
Organic tomato salad, honey, basil and mustard dressing.....	18
Burrata salad, «jamón» and figs with pine nuts dressing .....	21
Grilled octopus, «pico de Gallo» peruvian olive mayonnaise.....	24

Información disponible sobre alérgenos e intolerancias alimentarias  
Todos los precios en euros. 10% IVA incluido.

# \_Restaurante

## MAIN COURSES

Tagliatelle with creamy parmesan sauce, truffle and mushrooms .....	24
Premium Rib Eye (400gr), potato wedges and fried red peppers .....	32
Iberian «Secreto» pork, with backed sweet potato and chimichurri .....	30
Grilled salmon, fennel salad and ponzu sauce .....	26
Chicken «pages» cannelloni, pine nuts and grilled Manchego cheese .....	23
Green Thai Curry, jasmine rice .....	22
* Tofu and mushrooms	
* Gambas and vegetables	
* Chicken «pagés» and vegetables	
Classic beef burger, «brioche» bread and homemade barbecue sauce .....	22

## EXTRAS

Bread, alioli, olive and dried tomato tapenade .....	6
Side of Jasmin rice .....	5
Side of sweet potato fries .....	5
Side of potato fries .....	5
Side of green salad .....	5
Extra bread .....	2

## POSTRES

Homemade Ice cream (ask the waiter) .....	7
Chocolate mousse .....	7
Tiramisu with coffee ice cream .....	7
Lemon «tartelette» and merengue .....	7

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