

TERRACE MENU

STARTERS

1. Gazpacho	6,00 €
2. Red peppers stuffed with crab	17,00 €
3. Foie gras terrine in Casta Diva wine	24,00 €
4. Marinated quail salad	16,00 €
5. Marinated tuna salad	19,00 €
6. Coriander flavoured tuna salad	19,00 €
7. Crisp salad of sautéed Norway lobsters	24,00 €
8. Cod salad	17,00 €
9. Foie gras salad	24,00 €
10. Braised octopus with light fruit ali-oli sauce, paprika oil, and creamed potatoes	24,00 €
11. Marinated red tuna carpaccio on guacamole and nut vinaigrette	22,00 €
12. Sautéed vegetable pastry with pine nuts and mushrooms on biscuits and boletus edulis mushroom sauce	15,00 €

FISH

13. Baby squid in its ink	18,00 €
14. Grilled baby squid with wild mushroom risotto and squid ink oil	20,00 €
15. Hake loin stuffed with crab with baby squid oil creamed potatoes	23,00 €
16. Tuna on spiced tomato and dried apricots with tomato and pesto sauces	20,00 €
17. Braised red tuna on garlic white sauce with orange molasses	23,00 €
18. Glazed cod with green pepper oil	20,00 €

*Portions prepared with frozen fish are available for anyone allergic to anasakis

MEATS

19. Beef steak with potatoes and onions	22,00 €
20. Roasted suckling pig	21,00 €
21. Stewed veal	16,00 €
22. Filet mignon with foie gras	26,00 €
23. Braised beef cutlet with glazed red peppers	26,00 €
24. Filet mignon carpaccio with sweetbread vinaigrette and firm cheese	20,00 €
25. Pigeonneau a la cardamom on sautéed wild mushrooms and dried apricot purée	22,00 €
26. Braised duck cutlet with pine nuts and pistachio purée	22,00 €
27. Chops of lamb with candied potatoes	22,00 €

DESSERTS

28. Cheese ice cream with raspberry coulis and sugar web	7,50 €
29. Yoghurt ice cream with mango mousse and tonka bean gelatine	7,50 €
30. Apple pastry with yogurt mousse, raspberry coulis and thyme ice cream	8,00 €
31. Tiramisu cones on chocolate sauce and coffee ice cream	8,00 €
32. Vanilla French toast with lemon verbena molasses and lemon ice cream	8,00 €
33. Apple pastry	5,00 €
34. Cheesecake	5,00 €
35. Orange juice	3,50 €
36. Ice cream assortment of flavours	5,00 €

VAT included

PORTIONS

37. Fowl pate	9,00 €
38. Cabracho fish pastry	9,50 €
39. Croquettes	10,00 €
40. Mixed salad	8,00 €
41. Potato salad	8,50 €
42. Iberian cured harm	26,00 €
43. Iberian cured loin	20,00 €
44. Firm cheese	12,00 €
45. Iberian cured chorizo sausage	16,00 €

OMELETTE

46. Spanish	8,00 €
47. Prawns	9,00 €
48. Chorizo	8,00 €
49. Cheese	8,00 €
50. Harm	8,00 €

51. Fried EGGS with fried potatoes	8,00 €
52. With chorizo	8,50 €
53. With cured harm	8,50 €
54. With bacon	8,50 €
55. Scrambled eggs	8,00 €
56. Scrambled eggs with Boletus Edulis mushrooms	12,00 €

SANDWICHES

57. Cured harm	6,00 €
58. Marinates	6,00 €
59. Baked harm	5,00 €
60. Cheese	5,00 €
61. Harm and cheese	5,00 €
62. Vegetable	6,00 €
63. Cheese, harm and egg	6,00 €

SPANISH STYLE SANDWICHES

64. Cured harm	7,00 €
65. Omelette	7,00 €
66. Chorizo	7,00 €
67. Cheese	7,00 €
68. Steak	11,00 €

69. Portion of bread	1,50 €
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