































RESTAURANTE







STARTERS

Bread & Butter (per person)	 	1,50€
Octopus Takoyaki with Teriyaki	   	11,00€
Traditional hummus, with pickled vegetables, olives and Lebanese bread	  	11,00€
Poached egg with truffle oil, boletus, ham and potato cream	 	11,00€
Olivier salad with shrimps and tuna belly	    	12,50€
Burrata with green mojo injection on tomato and date tartare	 	13,50€
Provolone with Pepperoni, tomato sauce and oregano	 	10,00€
Preserved artichokes with codfish brandade and crusty iberian ham (2 units)	 	12,00€
Iberian Ham platter from Guijuelo with Salmorejo on Toast		19,50€
Italian charcuterie platter	 	17,00€
Spanish Cheese platter with Nut Bread	  	16,00€

























SALADS
























Pink tomato salad with bonito belly slices, chives, chili pepper and oil		13,00€
Apple salad, italian bacon, gorgonzola cheese, walnuts and honey-mustard vinaigrette	  	13,00€
Caesar Salad with Heura (100% vegetable), focaccia and pecorino cheese	   	12,50€
Quinoa salad with spinach, smoked chicken, orange, sundried tomatoes, seeds and sweet and sour vinaigrette	   	12,50€



MAIN COURSES

Greek Moussaka (eggplant, beef, tomato and Au gratin cheese)	 	13,50€
Oxtail miniburguers with avocado, arugula and mango chutney (3 units)	 	13,00€
Glazed Pork Ribs Cooked at Low temperature and roasted vegetables	 	16,00€
Tacos al pastor (3 units)	 	14,00€
Steak tartar Bendita Locura	   	17,00€
Cod fillet au gratin with shrimp and leek aioli	   	16,00€
Baked salmon with asparagus and tomatoes	  	15,00€
Tuna tartar with avocado and mango	  	17,00€

DESSERTS

Apple tart with Taithi vanilla ice cream (15 min)	  	8,00€
Violet flower ice cream served with cookie crumbs	  	6,00€
Brownie with vanilla ice cream	   	6,00€
Chocolate coulant served with vanilla ice cream	  	6,00€
Milk-caramel crepes	  	6,00€
Carrot Cake	   	6,00€
Cheese Cake	  	6,00€

Dinner Service 1,50€ // Terrace Service +10% // VAT Included
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