



SPRING MENU

Appetizers

- Manchego cheese ration with homemade toast. € 14
- Portion of Iberian ham with coca bread with tomato. € 24
- Iberian ham croquette. 2 €/unit.
- Braves QGAT. € 8
- Prawn carpaccio with semi-dried tomato, Kalamata olives, pistachios and green sprouts. € 15
- Nachos with meat, jalapeños and au gratin cheese. € 9
- Andalusian squid with oriental mayonnaise. € 12,5
- Artichoke chips with Romesco sauce. € 12,5

Starters

- Roasted cannelloni with truffle bechamel. € 14
- Burrata with arugula, semi-dry tomato, olive sauce and pesto. € 12
- Seasonal cream. € 12
- Spinach salad with green apple, flakes of parmesan and nuts. € 14
- Sauteed vegetables with romesco. € 12
- Zucchini carpaccio with dry tomato, walnuts, Parmesan shavings and citrus vinaigrette. € 14
- Timbal of escalivada and anchovies with green sprouts, cherry tomatoes and olive. € 12.5
- Grilled octopus leg with mashed potatoes and its reduction. € 15
- Cod open omelet. € 14

TAX included

Warning for people with allergies or food intolerances: This establishment has available information about the dishes it offers. Check staff.

QGAT & ECO. Our napkin is totally ecological, made from virgin fibers and free of toxic agents.

Main courses

- Cod au gratin with seasonal mushrooms and candied potatoes. € 18
- Tuna tataki on wakame seaweed with strawberry cream and snow peas. € 18
- Baked sea bass with candied potatoes and sautéed vegetables. € 17
- Stewed and deboned pork cheek on candied potato. € 15.5
- Low temperature lamb shoulder with its reduction. € 21
- Beef sirloin with fricassee of green asparagus, snow peas, mushrooms and foie escalope with demi-glace sauce. € 23
- Gourmet beef burger with bread, cheddar, caramelized onions, grated foie, old-fashioned mustard and barbecue sauce and potatoes. € 14
- Vegetarian burger with tomato, cheddar, caramelized onion, arugula, old-fashioned mustard and barbecue sauce and potatoes. € 13

Rices

- (Minimum 2 people) Price per person
- Lola rice with cuttlefish, vegetables and a little spicy. € 16
- Sea rice. € 17
- Duck confit risotto, green asparagus, dried apricots and parmesan. € 16

Desserts

- Natural fruit cocktail. € 4.5
- Chocolate coulant with pistachio ice cream. € 5.5
- Glass of 3 chocolates with Hazelnut Crumble. € 5.5
- Homemade cheesecake with red berries. € 5.5
- Carrot cake with cream cheese. € 5.5

THANK YOU FOR YOUR VISIT