



SUMMER 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

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

Awarning for people with allergies or food intol: This establishment has available information about the dishes it offerserances. Check staff.

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

THANK YOU FOR YOUR VISIT

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