



SEASONAL MENU

Appetizers

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

Starters

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| Roasted cannelloni | € 14 |
| With truffle bechamel. | |
| Burrata with arugula | € 12 |
| With semi-dry tomato, olive sauce and pesto. | |
| Seasonal cream | € 12 |
| Spinach salad | € 14 |
| With green apple, flakes of parmesan and nuts. | |
| Sauteed vegetables with romesco | € 12 |
| Zucchini carpaccio | € 14 |
| With dry tomato, walnuts, Parmesan shavings and citrus vinaigrette. | |
| Timbal of escalivada | € 12,5 |
| With anchovies with green sprouts, cherry tomatoes and olive. | |
| Grilled octopus | € 15 |
| Grilled octopus leg with mashed potatoes and its reduction. | |
| Cod open omelet | € 14 |

Main courses

- Cod au gratin** € 18
With seasonal mushrooms and candied potatoes.
- Tuna tataki** € 18
On wakame seaweed with strawberry cream and snow peas.
- Baked sea bass** € 17
With candied potatoes and sautéed vegetables.
- Pork cheek** € 15,5
Stewed and deboned pork cheek on candied potato.
- Lamb shoulder** € 21
Low temperature lamb shoulder with its reduction.
- Beef sirloin** € 23
With fricassee of green asparagus, snow peas, mushrooms and foie escalope with demi-glace sauce.
- Gourmet beef burger** € 14
With bread, cheddar, caramelized onions, foie, old-fashioned mustard and barbecue sauce and potatoes.
- Vegetarian burger** € 13
With tomato, cheddar, caramelized onion, arugula, old-fashioned mustard and barbecue sauce and potatoes.

Rices

(Minimum 2 people) Price per person

- Lola rice** € 16
With cuttlefish, vegetables and a little spicy.
- Sea rice** € 17
- Duck confit risotto** € 16
With green asparagus, dried apricots and parmesan.

Desserts

- Natural fruit cocktail** € 4,5
- Chocolate coulant** € 5,5
With pistachio ice cream.
- Glass of 3 chocolates** € 5,5
With Hazelnut Crumble.
- Cheesecake** € 5,5
Homemade cheesecake with red berries.
- Carrot cake** € 5,5
With cream cheese.

Awarning for people with allergies or food intol:

This establishment has available information about the dishes it offerserances.
Check staff.