



SEASONAL MENU

Appetizers

- Manchego cheese** €15,5
With homemade toast.
- Iberian ham** €24
With coca bread with tomato.
- Iberian ham croquette** €2/unit
- Braves QGAT** €8
- Prawn carpaccio** €18
With semi-dried tomato, Kalamata olives, pistachios and green sprouts.
- Nachos** €10,5
With meat, jalapeños and au gratin cheese.
- Andalusian squid** €14
With oriental mayonnaise.

Starters

- Roasted cannelloni** €15,5
With truffle bechamel.
- Burrata with arugula** €13,5
With semi-dry tomato, olive sauce and pesto.
- Seasonal cream** €13,5
- Spinach salad** €15,5
With green apple, flakes of parmesan and nuts.
- Sauteed vegetables with romesco** €13,5
- Zucchini carpaccio** €15,5
With dry tomato, walnuts, Parmesan shavings and citrus vinaigrette.
- Timbal of escalivada** €14
With anchovies with green sprouts, cherry tomatoes and olive.
- Grilled octopus** €18
Grilled octopus leg with mashed potatoes and its reduction.
- Cod open omelet** €15,5

Awarning for people with allergies or food intol:

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

Main courses

- Cod au gratin** € 19,5
With seasonal mushrooms and candied potatoes.
- Tuna tataki** € 19,5
On wakame seaweed with strawberry cream and snow peas.
- Baked sea bass** € 18,5
With candied potatoes and sautéed vegetables.
- Pork cheek** € 17
Stewed and deboned pork cheek on candied potato.
- Lamb shoulder** € 22,5
Low temperature lamb shoulder with its reduction.
- Beef sirloin** € 24,5
With fricassee of green asparagus, snow peas, mushrooms and foie escalope with demi-glace sauce.
- Gourmet beef burger** € 15,5
With bread, cheddar, caramelized onions, foie, old-fashioned mustard and barbecue sauce and potatoes.
- Vegetarian burger** € 14,5
With tomato, cheddar, caramelized onion, arugula, old-fashioned mustard and barbecue sauce and potatoes.

Rices

(Minimum 2 people) Price per person

- Lola rice** € 18
With cuttlefish, vegetables and a little spicy.
- Sea rice** € 19,5
- Duck confit risotto** € 18
With green asparagus, dried apricots and parmesan.

Desserts

- Natural fruit cocktail** € 5,5
- Chocolate coulant** € 6,5
With pistachio ice cream.
- Glass of 3 chocolates** € 6,5
With Hazelnut Crumble.
- Cheesecake** € 6,5
Homemade cheesecake with red berries.
- Carrot cake** € 6,5
With cream cheese.
- Supplement sauces** (ketchup, mayonnaise, mustard, ...) 1 €/ud.