



## SEASONAL MENU

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### Appetizers

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

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### Starters

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

**Awarning for people with allergies or food intol:**

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

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## Main courses

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- 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.

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## Rices

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(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.

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## Desserts

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- 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.