





















TAPAS

TOAST

1. Salmon Toast with Avocado Cream, Wakame and Sesame    4
2. Asturian Toast Blue Cheese and Caramelized Onion   4
3. Roast Pork and Alioli toast with Roast Peppers and Caramelized Goats Cheese     4
4. Toast of Iberian Ham with Manchego Cheese and Tomato Jam   4

OUR BREADS




















5. Mini Burgers Beef, Cheese, Salad, and Caramelized Onion    4
6. American Style Beef Mini Burger with BBQ Sauce and Fried Onion  4
7. Mini Oxtail Hamburger, Cheese and Rucula with Mayonnaise of its Own Sauce    4
8. Pork Gua Bao with Hoisin Sauce and Cucumber   4

CLASSICS








9. Home-Made Croquettes D.O. Iberian Ham    8
10. Broken Eggs with Iberian Ham and Chips  8
11. Russian Salad with Tuna      6
12. Tower of Mozzarella di Buffala with King Prawns and Avocado   6
13. Marinated Norwegian Salmon Tartar with Mango and Avocado   8
14. Tuna Poke with Avocado, Mango, Tomato, Sesame, Shallot and Cucumber    9
15. Potatoes Bravas 4
16. Beef Steak Tartar  9
17. Codfish Ceviche with Mango     8
18. Grilled Octopus with Poached Egg and Potato Purre    9
19. Sirloin of Breaded Chicken    8
20. Oxtail Meatballs Stew   10
21. Cod fritters with Cane Honey   5

MAIN COURSE

STARTER

22. Iberian Acorn Ham (Blackfoot) 19
23. Spanish Matured Ewe's milk "Manchego Cheese"  13
24. Courgette Raviolis with Prawns and Havarti Cheese    9
25. Seafood Salad Lobster, Shrimp and King Prawn     18
26. Foie Gras with Caramelized Apple and Pineapple 14
27. Beef Tataki with Dried Tomato, Basil Dressing and Sesame   12
28. King Prawns Pil Pil  9
29. Tuna Tataki with Sesame and Avocado    14
30. Beef Carpaccio with Parmesan, Rucula, Pine Nuts and Truffle Oil   11
31. Scallop au Gratin served in its Shell with Sea Urchin Caviar    9

SALADS

32. Tropical Salad with King Prawns    12
33. Escorpio Salad (Mezclum, Foie, Iberian Ham, Goats Cheese, Pine nuts and a Sweet Vinaigrette)   11
34. Cold Chicken Salad with Apples, Nuts, Raisins and Mayonnaise   8

SOUPS










35. Lobster Bouillabaisse    11
36. Minestrone Soup with Seasonable Vegetables 9

PASTA

37. Rigatoni in Red Pesto with grilled Scallops     12
38. Risotto with "Death's Trumpet" Mushrooms and Ham Shavings   12

AT THE END

FROM THE SEA

39. Galician Hake Napada with Mushrooms and Clams with Sherry Wine    19
40. Grilled Salmon on a Saffron Sauce   18
41. Cod Fillet with Salsa de la Huerta de Benalmádena  19
42. Turbot Fillet Andalusian Style   22
43. Salt Coated Sea Bass  22

OUR MEATS

44. Sirloin Steak “Rosini” With Foie Gras and Port wine Reduction  25
45. Chateaubriand “Béarnaise Sauce” (min 2p.)   44
46. Salt Coated Fillet of Beef (min 2p.) 44
47. Galician Ribeye Steak “Lomo Alto Chuleton” (500g) 26
48. Grilled Sirloin with Pepper  19
49. Oven Roasted Suckling Lamb 22
50. Roast Suckling-Pig Ingot with Fruit Chutney 21
51. Fillet Medallions au Gratin with Sweet Mustard   22
52. Chicken Kiev    15
53. Irish Barbecue Ribs with Vegetables and Fried Potatoes  16

V.A.T INCLUDED

PLEASE NOTE: Our side courses may contain allergens, please ask the waiter.



Gluten



Frutos Secos



Soja



Apio



Molusco



Sulfitos



Mostaza



Huevo



Cacahuete



Pescado



Altramuces



Crustaceos



Leche



Sésamo