

APPETISERS

Olive oil Bread with Tomato	3,50 €
Iberian Cured Ham	17,50 €
Assortment of Iberian Cured Meats	14,70 €
Smoked Salmon with Tartar Sauce	9,70 €
Andalusian-style Squid	7,50 €

STARTERS

Fish Soup with Sea Fruits	12,00 €
Roast Aubergine Soup and Ratatouille of Sautéed Vegetables	8,00 €
Cesar Salad with Glazed Chicken	9,00 €
Salad of Crispy Brick Pastry filled with Goat's Cheese, Quince Cubes and Toasted Sunflower Seed Vinaigrette	9,50 €
Fresh Pasta Tagliatelle and Creamy Vegetables Sauce	10,50 €
Gnocchi with Creamy Parmesan Sauce and Iberian Cured Ham with Wild Asparagus Tagliatelle	11,60 €
Wonton Cannelloni Stuffed with Duck Confit with a Mushroom and Foie Gras Bechamel Sauce	13,00 €

MAIN COURSES

Grilled Salmon Steak with White Roasted Asparragus in its Juice	15,00 €
Cod au Gratin with Cumin and Garlic Mayonnaise, Humous and Basil Oil	16,50 €
Thinly-sliced Argentine Barbequed Beef with Tamarind Sauce and Shiitake Mushrooms	15,50 €
Veal Entrecôte with Old Mustard Sauce and Pepper Polenta	18,50 €
Veal Sirloin with Potato and Parmesan Cake and Red Wine, Foie Gras and Dry Sherry Sauce	23,00 €
Duck's Confit with Grapes Wine Sauce, Raisins and Glazed Chestnuts	16,00 €
Roast Aubergine Cannelloni Stuffed with Baby Vegetables, Pumpkin, Silken Tofu and Creamed Toasted Sesame	13,00 €

VAT included

This establishment knows and applies the obligations specified in the Royal decree 1420/2006 of 1st. December, on the protection against the anisakis.