

STARTERS

Goat cheese creme brulee with salad

14 €

Tuna tartar with wakame seawood salad and guacamole

16 €

Burratina caprese with twelve year old balsamic vinegar

14 €

Lobster soup with Armagnac and lemon foam

15 €

Grilled Scallops and Langostines with gazpacho andaluz

16 €

Our House Beef Tartar with "Oli de Santanyi"

16 €

Octopus carpaccio with tomato vinaigrette

18 €

VEGETARIAN

Tagliatelle with wild mushrooms and truffle flavour

18 €

Seasonal vegetables with Quail eggs and hollandaise sauce

18 €

This prices include VAT

We advise you if you have some type of food allergy consult with our staff

MAIN COURSES

Seafood risotto with Clams

25 €

Seabass fillet with potato sauce, celery and marinated courgettes

26 €

Grilled Turbot with ginger crust, green peas puree and lime coconut sauce

28€

Baked Sole fillet with spinach, potato puree and lemon capers beurre blanc sauce

28 €

In red wine braised Beef Cheeks with grilled green asparagus and potato puree

26 €

Lamb chops with herbs crust, aubergine puree, rosemary dauphines and demi glace sauce

28 €

Beef Tenderloin with red onion puree, confit tomatoes and old Sherry sauce

32 €

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