

MENU 14TH ANNIVERSARY

MIN. 2 PERSONS , DRINKS NOT INCLUDED

25,00

PRICE PER PERSON, FULL TABLE

Appetizer

Ibérico cured ham croquettes.

Entrée Choice

Fried eggplant with sugar cane honey.

Grilled octopus with potato & paprika cream.

Toasted coca bread with tomato and ibérico cured ham D.O: Gujuelo.

"Gyozas" Japanese dumplings with chicken and vegetables with sweet chili sauce.

Grilled goat cheese salad with braised tomatoes and honey vinaigrette and seeds.

Main Course Choice

Grilled veal fillets with salt roasted potatoes and red mojo sauce.

Crispy filo chicken filled with spinach and mushrooms with salad and roasted potatoes.

Linguini nero with red prawns and zucchini noodles.

Marinated salmon loins with avocado salad, rosemary roasted potato and sour cream.

Dessert Choice

Flourless double chocolate cake.

Panna cotta w/ natural strawberry coulis, muesli & chocolate chips.

BRUNCH

PRICE PER PERSON

FULL TABLE

SATURDAY, SUNDAY AND HOLIDAYS
FROM 10AM TO 2PM

17,50

THE PERFECT FORMULA

COCKTAIL OR
FRESH FRUIT JUICE

COFFEE

ENTRÉE

DESSERT

CHOOSE ANY DRINK FROM
OUR COCKTAIL MENU

FRESH FRUIT JUICE

MANGO + BANANA + ORANGE
PINEAPPLE + CARROT + ORANGE
BLUEBERRIES + ORANGE + APPLE

Juicy made to order omelettes: Spanish (potato) omelette or Cod & tender onions omelette

"Gyozas" Japanese dumplings with chicken and vegetables with sweet chili sauce

Classic Eggs benedict or Smoked salmon eggs benedict

Marinated salmon loins with avocado salad, rosemary roasted potato and sour cream

100% prime beef burger with Havarti & cheddar cheese, tomato and lettuce

North Atlantic white tuna burger with mozzarella, tomato, tender lettuce and mustard dill sauce

Mexican quesadillas with chicken & mushroom and 5 cheese with guacamole, sour cream and pico de gallo

Classic Key lime pie w/ meringue & biscuit base
Baked cheesecake served w/ red fruit coulis

Flourless double chocolate cake

Grandma's flan, almond crunch & chocolate-strawberry coulis

Panna cotta w/ natural strawberry coulis, muesli & chocolate chips

TO START & SHARE

To Share

Ibérico cured ham croquettes
6 pieces /1,60 piece..... **9,00**

"Gyozas" Japanese dumplings with chicken and vegetables with sweet chili sauce..... **9,00**

Homemade guacamole with fried corn tortillas..... **8,00**

Fried eggplant with sugar cane honey..... **9,00**

Grilled octopus with potato & paprika cream..... **14,80**

Sauteed white shrimps with garlic & sweet paprika **10,00**

North Atlantic white tuna tartar with salmon roe and avocado with curasao bread..... **13,00**

Iberian cured ham D.O. Gujuelo w/ toasted cristal bread & fresh tomato..... **12,50**

Mexican quesadillas with chicken & mushroom and 5 cheese with guacamole, sour cream and pico de gallo..... **10,80**

Roasted camembert cheese with pistachios, toasted baguette & fig confiture. **8,50**

Juicy Made To Order Omelettes

Spanish (potato) omelette or Cod & tender onions omelette. **9,00**

Salads

Season Ibérico raf tomatoes with extra virgin oil, Balsamic vinegar and oregano. **7,50**

Quinoa salad with beetroot, red onions, coriander, feta cheese and seeds. **9,50**

Thin cut ibérico raf tomatoes with tuna loin 'ventresca', baby onions and extra virgin olive oil. . **9,50**

Grilled goat cheese salad with braised tomatoes and honey vinaigrette and seeds..... **9,50**

Sauteed vegetables with wite & red quinoa and braised chicken. **10,00**

SPECIALS DEL CHEF

Linguini nero with red prawns and zucchini noodles **12,00**

Rice trio with black, red and jazmin rice sauteed with duck breast, autumn mushrooms, green asparagus and mango. **12,00**

Potaes, monkfish & red prawns stew **12,00**

MAIN COURSES

Fish

Marinated salmon loins with avocado salad, rosemary roasted potato and sour cream. **13,00**

Grilled octopus with potato & paprika cream..... **14,80**

Roasted seabass with green asparagus and carrots with quinoa salad **14,00**

North Atlantic white tuna burger with mozzarella, tomato, tender lettuce & mustard dill sauce..... **13,25**

North Atlantic white tuna tataki with citrus-sesame dressing over jazmin rice..... **16,50**

Meat

Crispy filo chicken filled with spinach and mushrooms with salad and roasted potatoes..... **13,00**

Grilled acorn-fed ibérico sirloin with sage puree sweet onion and green asparagus..... **15,00**

Boneless slow roasted pork ribs with homemade barbacue sauce and fries. **14,00**

Grilled veal fillets with salt roasted potatoes and red mojo sauce. **14,00**

Grilled beef entrecotte with fries, preserved raf tomato and roasted onion. **19,00**

100% prime beef burger with Havarti & cheddar cheese, tomato and lettuce..... **11,00**

Try the healthiest burger of the world!
100% galician beef, red cabbage & red onion, cheddar and havarti cheeses served with fried eggplant. Mustard & red grape sauce, beet mayonnaise & wild blackberry ketchup **12,50**
veggie option: spinach, guacamole, feta cheese & roasted tomato

RECOMMENDED

VEGETARIAN OPTION