# TAPAS





11,80€



17,20€

SALMON TARTARE

guacamole, kimchi-mayo and pickled onion 16,90€

**BEEF TAGLIATA** with confit tomatoes, arugula and parmesan 13,80€

SHRIMP AND SQUID TEMPURA

with two sauces

16,50€

SEA BASS CEVICHE

with our dressing, mango and guacamole

16,70€

JUMBO PRAWNS IN GARLIC

14,90€

IBERIAN HAM, MAHON CHEESE

and bread with tomato

18,50€

PADRON PEPPERS (small green peppers) 8,70€



QUINOA WITH TUNA TATAKI with salad leaves, cucumber, tomato and Thai dressing 15,20€

**CRUNCHY CAESAR SALAD** 

with breaded chicken, tomato, Grana Padano and dressing 14,90€

BURRATA CAPRESE SALAD with tomato, rocket and basil extra virgin olive oil 14,50€



made with seasoned veal sirloin 20,50€

FLATBREAD V

with garlic and parsley butter, aioli and olives

6,70€

#### HOMEMADE VEAL MEATBALLS

in sauce

10,50€

#### SQUID RINGS IN BATTER

with lemon mayonnaise dip

14,90€

PATATAS BRAVAS

potatoes in spicy sauce

9,50€

# MUSSELS MARINIÈRE OR STEAM WITH WHITE WINE

16,00€

#### **GRILLED OCTOPUS**

with Mallorcan new potatoes

18,50€

**DUCK TATAKI** 

with pears in red wine, kimchi mayo and katsuobushi

17,20€



MIXED PAELLA

with meat and seafood

20,50€

SEAFOOD PAELLA

22,00€

**BONELESS SHELLED PAELLA** with meat and shelled seafood

19,90€

VEGETABLE PAELLA

17,50€



TAX INCLUDED

# TAGLIATELLE WITH CURRY

with prawns, chicken and coconut milk

18,20€

#### SEAFOOD SPAGHETTI

with cuttlefish, squid, mussels, prawns and clams 21,90€



#### **BLACK RISOTTO**

with squid and red prawns

18,90€

# RISOTTO 🎾

with mushrooms, wild mushrooms and truffle essence

17,80€



#### HOMEMADE VEAL HAMBURGER

with bacon, cheese, fried egg, lettuce, tomato, our sauce and French fries

16,50€

### MARINATED FISH TACOS

with avocado cream and tartare sauce 15,10€

#### BARBECUED PULLED PORK AREPA

with tartar sauce, lime-pickled onion and salad leaves

14,90€

# FALAFEL IN PITA BREAD

with tomato, salad leaves, onion, cucumber and yogurt sauce

13,20€

## **QUESADILLAS**

with Provolone, chicken, guacamole and salsa criolla

15,10€



#### LOW TEMPERATURE SUCKLING LAMB

honey sobrasada and truffled potatoes with broccoli

24,50€

#### DRY-AGED ENTRECOTE STEAK

with potato millefeuille and baby vegetables

25,20€

#### **IBERIAN PORK "SECRETO"**

with a mustard and lemon emulsion, mashed sweet potato and sautéed vegetables

24,50€

#### **GRILLED DIJON-HONEY SALMON**

with sautéed vegetables and creamy potato

21,50€

#### TUNA IN A SESAME CRUST

with Ponzu sauce potatoes gratin and sautéed vegetables

22,10€

#### **SEABASS**

with a garlic and parsley meunière sauce, potato millefeuille and baby vegetables

21,90€

#### MIXED SEAFOOD GRILL

with salmon, tuna, seabass, mussels, clams and prawns

29,10€

ALLERGENS: If you require information about allergens, please just ask a member of our team. Thank you. Our fish comply with Royal decree 1420/2006

SEE OUR SUGGESTIONS

TAX INCLUDED

