



Share and nibble

GARLIC BREAD	9,00
GARLIC BREAD AND CHEESE	10,50
BROSCETTA Italian bread, olive oil, garlic, fresh tomato, olives and mushrooms	9,90
MUSHROOMS WITH GARLIC AND PARSLEY With sobrasada (local charcuterie)	10,50 14,00
BAKED CAMEMBERT WITH GARLIC, ROSEMARY AND CALVADOS Served with toasted bread, Granny apple and confit tomato	19,90
PROVOLONE WITH OREGANO AND CHERRY TOMATO	18,50
DISH OF HOMEMADE FOIE GRAS with tomato confit and "cristal" bread	25,00
BEEF CARPACCIO WITH ROCKET AND PARMESAN	18,50
SALMON TARTARE	21,00
HOME-SMOKED SALMON WITH DILL OIL AND "CRISTAL" BREAD	23,00
HOMEMADE IBERIAN HAM CROQUETTES (4 units)	13,50
CHICKEN WINGS with soya, honey, lemon, ginger and coriander	13,50
IBERIAN CURED HAM WITH "CRISTAL" BREAD AND TOMATO	22,00
PEPPERS FROM "PADRÓN" with parmesan	12,00
GARLIC PRAWN (Garlic, cayenne pepper, parsley and olive oil)	16,00
HUMMUS DUO with vegetables and "Grissini" breadsticks	14,00

Salads and soups

ALL OUR SALADS ARE SEASONED WITH VINAIGRETTE

ONION SOUP AU GRATIN | 9,90

CAPRESE SALAD | 17,00

Tomato, Burrata, basil and olive oil

SPECIAL CHEF'S SALAD | 17,00

Lettuce, tomato, corn, tuna, mushrooms, onion, egg and avocado

ROCKET SALAD | 16,00

Rocket, confit tomato, iberian ham, parmesan cheese and olives

CAESAR SALAD | 18,50

Lettuce, tomato, chicken, croûtons, parmesan, anchovy vinaigrette and boiled egg

ASIATIC SALAD | 19,50

Lettuce, wakame, smoked salmon, prawns, negi onion, avocado and ponzu vinaigrette

GOURMANDE SALAD | 22,00

Lettuce, cherry tomato, smoked duck ham, sesame seeds, "foie-gras" and raspberry vinaigrette

CRUNCHY SALAD WITH GOAT CHEESE | 17,50

Lettuce, sesame seeds, tomato, crunchy goat cheese, caramel sauce with spices and balsamic vinaigrette

POKE BOWL | 18,00

Choose from: (tuna or marinated salmon or breaded chicken)

Rice, wakame, negi onion, carrot, cucumber, hard-boiled egg, avocado, apple, coriander and seeds

Vinaigrette to choose from:

(Balsamic / ponzu / Teriyaki / caramel spices)

Handmade Pasta



SPAGHETTI · TAGLIATELLE · PENNE REGATTE · CASARECCE

Gluten-free pasta +1,80€ / Ask for our Chef's suggestions

BOLOGNESE	13,00
CARBONARA (Cream and bacon)	16,00
ORIGINAL CARBONARA (Egg yolk, guanciale and pecorino)	21,00
WITH PESTO (Sauce made with garlic, basil, pine nuts and parmesan)	16,00
ARRABBIATA (Spicy tomato sauce with basil and garlic)	17,00
TWO SALMON PASTA (2 types of salmon, tomato, garlic and cream)	18,50
SEAFOOD (Mussels, squid, prawns and tomato)	18,50
PASTA WITH SHRIMPS, CLAMS, GARLIC, CHILLI, CHERRY TOMATO AND BUTTER	21,00
PASTA WITH CHICKEN CURRY SAUCE	18,50
TERIYAKI PASTA WITH TUNA AND VEGETABLES	21,00
PASTA WITH SAUTED VEGETABLES AND PESTO (Aubergines, courgettes, peppers and fresh tomato)	18,50
PASTA WITH BEEF FILLET CUBES AND TRUFFLE OIL	24,00
(With parmesan shavings)	
RAVIOLIS FILLED WITH SPINACH AND CHEESE	17,50
(Served with mushroom and cream sauce)	
FOIE GRAS RAVIOLI WITH PERIGOURDINE SAUCE	24,00
TRUFFLED MUSHROOM RISOTTO WITH PARMESAN CREAM	24,00
PASTA OR GNOCCHI OF THE DAY	Price market
LASAGNE BOLOGNESE	17,00
LASAGNE WITH SPINACH AND GOAT CHEESE	17,00
SEAFOOD LASAGNE	18,00
(Mussels, squid, prawns, cream and tomato)	

Pizzas

DOUBLE DOUGH: 5,00 € | GLUTEN-FREE: 2,00 €

EXTRA INGREDIENT: 2,00 €

FRESH MOZZARELLA: 5,00 €

We can make calzones with all our pizzas

MARINARA	11,00
Tomato, garlic and basil	
MARGARITA	13,00
Tomato, mozzarella and basil	
NAPOLITAN	15,00
Tomato, anchovies, onion, mozzarella and olives	
REINA	16,00
Tomato, ham, mushrooms and mozzarella	
PROSCIUTTO	15,00
Tomato, ham and mozzarella	
MUSHROOMS	15,00
Tomato, mushrooms and mozzarella	
SPRING	18,00
Fresh tomato, artichokes, mushrooms, sweetcorn, onion, peppers and mozzarella	
FROM THE VEGETABLE GARDEN	18,00
Fresh tomato, garlic, aubergines, artichokes, courgettes, mozzarella, peppers and leeks	
PISTAROLA	15,00
Fresh tomato, pesto, mozzarella and olives	
ALASKA	18,00
Tomato, spinach, garlic, salmon and mozzarella	
FIORANTINA	18,00
Tomato, spinach, egg, garlic, mozzarella and parmesan	
4 CHEESES	18,00
Tomato, goat cheese, Roquefort, emmental, mozzarella and cream	
5 CHEESES	18,00
Goat cheese, Roquefort, emmental, mozzarella and parmesan	
CAPRICCIOSA	18,00
Tomato, ham, capers, anchovies, peppers, boiled egg and mozzarella	
4 SEASONS	18,00
Tomato, mozzarella, mushrooms, anchovies, ham and artichokes	
DAVID'S	18,00
Cream, mushrooms, goat cheese, mozzarella and iberian ham	
ITALIAN	18,00
Tomato, mozzarella, Iberian spanish cured ham, rocket and parmesan cheese	
LOUSIANA	18,00
Tomato, chicken, corn, pineapple and mozzarella	
DOUBLE PEPPERONI	18,00
Tomato, mozzarella and double pepperoni	

SALSICCIA	19,00
Tomato, chorizo criollo, mozzarella, onion, pepper and basil	
TOSCANA	18,00
Tomato, ham, Roquefort, cream, emmental and egg	
TARTUFATTA	21,00
Truffle cream, mushrooms, mozzarella, rocket, parmesan and truffle oil	
GOAT CHEESE AND HONEY	18,00
Goat cheese, honey, bacon, confit tomato, nuts and mozzarella	
CANCÚN	19,00
Tomato, spicy hot chicken, mozzarella, peppers and jalapeños	
NORDIC	19,00
Cream, salmon, mozzarella, onion and spring onion	
SEAFOOD	18,00
Tomato, seafood cocktail, parsley and mozzarella	
NEPTUNO	18,00
Tomato, tuna, onion, capers, anchovies and mozzarella	
HAWAIIAN	18,00
Tomato, ham, pineapple and mozzarella	
AMERICAN	18,00
Tomato, pepperoni, peppers and mozzarella	
MEXICAN	18,00
Tomato with spicy minced meat, peppers, mozzarella and sweetcorn	
INDIANA	18,00
Chicken with curry, pineapple and mozzarella	
FORESTIÈRE	18,00
Tomato, mushrooms, goat cheese, emmental and cream	
FARMER'S	18,00
Cream, bacon, mushrooms, emmental and onion	
SICILIAN	18,00
Tomato, garlic, ham, artichokes, anchovies and mozzarella	
CARNIVORE	20,00
Tomato with spicy minced meat, peperoni, ham, chicken and mozzarella	
BBQ	23,00
BBQ sauce, chicken, hot chicken, peperoni, bacon, ham, double mozzarella, peppers and onion	
KEBAB	18,00
Tomato, Beef Kebab' s meat, mozzarella, peppers and jalapeños	
VESUBIO	18,00
Tomato, sobrasada, mozzarella, emmental, egg and peppers	
DEL MONTE	19,00
Potatoes au gratin, bacon, emmental cheese and onion	
VEGAN	18,00
Tomato, mushrooms, artichokes, peppers, green beans and onion (without cheese)	

Meat

VOLCANIC STONE GRILLED

GRILLED BONELESS CHICKEN THIGH	16,00
CHICKEN BREAST MILANESE	19,00
CHICKEN BREAST	19,00
With mushroom sauce or sauce of your choice (green pepper, Roquefort, garlic, chimichurri or mustard sauce)	
CHICKEN BREAST PARMIGIANA STYLE	23,00
Chicken breast in breadcumb, eggplant and parmesan	
"PRESA" STEAK OF IBERIAN PORK	26,00
LOW TEMPERATURE PORK RIBS	22,00
SIRLOIN STEAK	29,00
SIRLOIN STEAK "PERIGOURDINE" STYLE	36,00
Mushroom sauce, truffle and "foie-gras"	
T-BONE STEAK	70,00 / Kg
BEEF "ENTRAÑA" (THICK STEAK)	22,00
FILET STEAK with sauce of your choice	37,00
DUCK MAGRET with apple and honey	28,00
MAGRET OF DUCK "FORESTIÈRE" STYLE	28,00
Mushrooms sauce and goat cheese	
GOURMET BURGER	21,00
Brioche bread, meat, truffle mayonnaise, foie-gras, confit tomato, rocket and served with sweet potato	
BURGER OF THE WEEK	Market price
CREOLE AND PROVOLONE SALTIMBOCCA	18,00
with chimichurri mayonnaise, lettuce, tomato, onion and pepper	
BOCCONCINI OF CHICKEN WITH MARSALA SAUCE	27,00
Chicken breast filled with iberian ham and bocconcini	
FILET STEAK TARTARE with truffle butter	30,00

GARNISHINGS TO CHOOSE FROM:

Chips, potatoes au gratin, salad, grilled vegetables, green beans or rice

SAUCES + 3,50

Mushroom, green pepper, Roquefort, garlic or mustard

Fish

GRILLED SALMON | 21,00

SALMON WITH BASIL SAUCE | 24,00

GRILLED TUNA | 21,00

TUNA WITH TERIYAKI SAUCE | 24,00

FISH OF THE DAY | Market price

Xtras

SIDE SALAD OR TOMATO 9,90

Lettuce, tomato, sweetcorn,
mushrooms, onions, peppers
and carrots

Chips 6,90

Chips with cheese and bacon ... 9,90

Bread, alioli and olives 7,00
(Price per basket)

Potatoes au gratin 9,90

Bolognese sauce 5,00

Meat sauces 3,50

Perigourdine sauce 6,00

Roasted Vegetables 9,00

Green beans 8,50

Rice 4,00

Sweet potato 8,50



Children's menu

(CHILDREN UNDER 12 YEARS OLD)

9,95 €

Spaguetti with bolognese or carbonara sauce

Chicken fingers with chips

or ham and cheese Mini pizza

+ drink + 1 Ice cream scoop + surprise

Postres · Desserts

Todos los postres son caseros

All desserts are homemade



TIRAMISÚ	9,90
APPLE CRUMBLE CON HELADO DE VAINILLA	9,90
Apple crumble with vanilla ice cream	
BROWNIE CON HELADO DE VAINILLA BROWNIE WITH VANILLA ICE CREAM	9,90
BANNOFIE PIE (GALLETA, DULCE DE LECHE, PLÁTANO Y NATA MONTADA)	9,90
Bannofie Pie (Biscuit, fudge, banana and whipped cream)	
TARTA DE LIMÓN CON MERENGUE ITALIANO	9,90
Lemon tart with Italian meringue	
TARTA DE QUESO CON COULIS EXÓTICO	9,90
Cheese cake with exotic coulis	
PROFITEROLES CON HELADO DE VAINILLA Y CHOCOLATE CALIENTE	9,90
Profiteroles with vanilla ice-cream and hot chocolate	
PANNA COTTA DE FRAMBUESA Y PISTACHO	9,90
Raspberry and pistachio Panna Cotta	
POSTRE SUGERENCIA DEL CHEF Dessert chef's suggestion	9,90
AFTER EIGHT (HELADO DE MENTA CON CHOCOLATE Y LICOR DE MENTA)	9,90
After Eight (Mint ice cream with chocolate and mint liqueur)	
CORONEL (HELADO DE LIMÓN CON VODKA)	9,90
Coronel (lemon ice cream with vodka)	
MEXICANO (HELADO DE LIMÓN CON TEQUILA)	9,90
Mexican (lemon ice cream with tequila)	
HAZELNUT MARTINI (COCKTAIL)	11,50
HELADOS "LA MAISON ANTOLIN ARTESANOS"	
Ice-creams "La Maison Antolin artesanos"	
1 BOLA 1 scoop	4,00
2 BOLAS 2 scoops	7,00
3 BOLAS 3 scoops	9,00

Preguntar por la carta de copas de helado | Ask for the ice cream cups

Bebidas · Drinks

CAFÉS

Café solo	2,20
Café cortado	2,40
Café descafeinado	2,20
Café americano	2,50
Café bombón	2,70
Café con leche	2,70
Capuccino	4,00
Té - Infusión	3,30

CAFÉS CON ALCOHOL

Carajillo	3,90
Café trifásico	3,90
Irish Coffee	8,00

REFRESCOS (botella 35 cl.)

Coca-cola, Fanta, Sprite, Nestea, Aquarius, Bitter kas ..	3,95
Zumo	3,80
Tonic	3,80
Red Bull	4,50
Ginger Ale	3,80
Agua pequeña	2,00
Agua grande	3,95
Agua con gas	3,95
Agua con gas San Pelegrino (75 cl.) ...	6,00
	5,00

COMBINADOS Y LICORES

Chupitos	3,00
Chupitos (Reserva)	5,00
Digestivos Licores	5,50
Digestivos Reservas	9,00
Combinados	10,00
Combinados Reservas o con Red Bull .	13,00

CERVEZAS (PRESIÓN)

Caña Estrella (30 cl.)	3,30
Pinta Estrella (0,5 l.)	6,00
Caña IPA (30 cl.)	4,00
Pinta IPA (0,5 l.)	7,00
Pinta con lima	6,50
Caña con lima	4,00
Shandy / Clara	3,50

CERVEZAS (BOTELLA)

Mediana "Estrella"	3,50
Cerveza sin gluten	4,50
Cerveza sin alcohol	4,50
Cerveza tostada sin alcohol	4,50
Heineken (33 cl.)	5,00
Coronita (33 cl.)	5,00
Alhambra	5,00
Desperados	5,00
Turia cerveza tostada	5,00
Ginger beer	3,80
Sidra	5,00
Sidra Kopparberg de fresa y lima o frutas del bosque	7,00
Extra lima	1,00

BATIDOS

Vainilla, Chocolate, Fresa, etc	8,00
Zumo de naranja natural	5,00

SANGRÍA

Sangría (grande)	20,00
Sangría cava (grande)	24,00
Sangría "Virgen" (sin alcohol)	18,00
Spritzer	6,00
Copa de Sangría	6,50
Tinto de verano	5,00
Jarra de Tinto de verano	14,00

Vinos Tintos · Red Wine

	Copa	Botella
ORUBE CRIANZA (Rioja)	5,00	21,00
LUIS CAÑA CRIANZA (Rioja)	6,00	28,00
VALDUBON ROBLE (Ribera del Duero)		25,00
PAGOS DE BALBÁS (Ribera del Duero)	6,00	28,00
PRADO DEL REY CRIANZA (Ribera del Duero)	7,00	30,00
MUSEUM RESERVA (Cigales)	7,00	32,00
LAMBRUSCO (Italia)		22,00
VALPOLICELLA CLASSICO DOC (Italia)		27,00
L'OCRE ROUGE PRESTIGE (Saint-Georges d'Orques, Languedoc)		25,00
PINOT NOIR (Francia)		24,00
PUECH HAUT LES BELIER (Francia, Languedoc) <i>Se sirve fresco</i>		24,00
EMILIO MORO (Ribera del Duero)		43,00
MARQUÉS DE MURRIETA RESERVA (Rioja)		44,00
PAGO DE LOS CAPELLANES (Crianza)		52,00
RODA 1 RESERVA (Rioja)		95,00

Vinos Rosados · Rosé Wine

	Copa	Botella
ORUBE (Rioja)	5,00	21,00
HABLA DE TI (Extremadura)		26,00
LIBALIS dulce (Rioja)	6,50	25,00
MATEUS ROSÉ (Portugal)		25,00
LAMBRUSCO (Italia)		22,00
MISS ALMA "C'est la vie" (Francia, Languedoc)	7,00	26,00
CHATEAU SAINTE MARGUERITE (Cote de Provence, 1° Cru Classe)		34,00
IBIZKUS (ibiza)		38,00

Vinos Blancos · White Wine

	Copa	Botella
ORUBE (Rioja)	5,00.....	21,00
MOCÉN VERDEJO (Rueda)	6,50.....	26,00
MOCÉN SAUVIGNON BLANC (Rueda)	6,50.....	26,00
BALBÁS BLANCO (Verdejo)	6,50.....	26,00
JOSÉ PARIENTE VERDEJO (Rueda).....		28,00
GABA DO XIL (Barreiro, Godello)		29,00
RENACCE (Mocén, Rueda, Chardonnay)		29,00
MENADE (Sauvignon Blanc ecológico)		29,00
BELONDRADE QUINTA (Polonia, Verdejo).....		42,00
MARTIN CODAX (Albariño).....		29,00
TERRAS GAUDAS (Albariño, Rias Baixas).....		29,00
CHABLIS JOSEPH DROUNIN (Bourgogne, Francia) ..		49,00

Espumosos

HILL GANG GRAN RESERVA (España).....	26,00
CAVA 25 cl (España)	11,00
PROSECCO (Italia)	25,00
VEUVE CLIQUOT (Francia)	95,00

VINO SIN ALCOHOL	6,00.....	22,00
CAVA SIN ALCOHOL		22,00

Cocktails

MOJITO		11,00
CAIPIRINHA		
CAIPIROSKA		
SEX ON THE BEACH		
DAIKIRI		
PIÑA COLADA		
MARGARITA		
BASIL MARTINI		
APEROL SPRITZ		

Mocktails SIN ALCOHOL

SAN FRANCISCO		11,00
VIRGIN MOJITO		
VIRGIN DAIKIRI		
VIRGIN GIN TONIC		
SUMMER BREEZE		