



Share and nibble

GARLIC BREAD	8,00
GARLIC BREAD AND CHEESE	9,50
BROSCHETTA Italian bread, olive oil, garlic, fresh tomato, olives and mushrooms	9,00
MUSHROOMS WITH GARLIC AND PARSLEY With sobrasada (local charcuterie)	9,00 12,00
BAKED CAMEMBERT WITH GARLIC, ROSEMARY AND CALVADOS Served with toasted bread, Granny apple and confit tomato	18,00
PROVOLONE WITH OREGANO AND CHERRY TOMATO	17,00
DISH OF HOMEMADE FOIE GRAS with tomato confit and "cristal" bread	23,00
BEEF CARPACCIO WITH ROCKET AND PARMESAN	17,00
SALMON TARTARE	19,00
SALMON WITH DILL OIL AND "CRISTAL" BREAD	20,00
HOMEMADE IBERIAN HAM CROQUETTES (4 units)	12,00
CHICKEN WINGS with soya, honey, lemon, ginger and coriander	12,00
IBERIAN CURED HAM WITH "CRISTAL" BREAD AND TOMATO	20,00
CHEESE PLATTER WITH TOASTED BREAD	15,00
PEPPERS FROM "PADRÓN" with parmesan	10,00

Salads and soups

ALL OUR SALADS ARE SEASONED WITH VINAIGRETTE

ONION SOUP AU GRATIN | 9,00

CAPRESE SALAD | 15,00

Tomato, Burrata, basil and olive oil

SPECIAL CHEF'S SALAD | 15,00

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

ROCKET SALAD | 15,00

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

SPINACH SALAD | 17,00

Confit tomato, bacon, poached egg, roquefort and croutons

CAESAR SALAD | 17,00

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

FISHERMAN'S SALAD | 18,00

Lettuce, tomato, smoked salmon, prawns, onion, avocado and citrus vinaigrette

GOURMANDE SALAD | 19,00

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

"DOLCE VITTA" SALAD | 18,00

Lettuce, sweetcorn, carrots, palm hearts, raisins, apple, cheese, cherry tomato and honey vinaigrette

CRUNCHY SALAD WITH GOAT CHEESE | 16,00

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

POKE BOWL | 17,00

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

Rice, spinach, onion, carrot, cucumber, corn, hard-boiled egg, avocado, coriander and seeds

Vinaigrette to choose from:

Soya / balsamic / citrus / honey-mustard / caramel spices

Handmade Pasta



SPAGHETTI · TAGLIATELLE · PENNE REGATTE · CASARECCE

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

BOLOGNESE	12,00
CARBONARA (Cream and bacon)	14,50
ORIGINAL CARBONARA (Egg yolk, guanciale and peccorino)	19,00
WITH PESTO (Sauce made with garlic, basil, pine nuts and parmesan)	14,00
ARRABBIATA (Spicy tomato sauce with basil and garlic)	14,00
TWO SALMON PASTA (2 types of salmon, tomato, garlic and cream)	17,00
SEAFOOD (Mussels, squid, prawns and tomato)	17,00
PASTA WITH SHRIMPS, CLAMS, GARLIC, CHILLI, CHERRY TOMATO AND BUTTER	19,00
PASTA WITH CHICKEN CURRY SAUCE	17,00
PASTA WITH SAUTED VEGETABLES (Aubergines, courgettes, peppers and fresh tomato)	17,00
PASTA WITH BEEF FILLET CUBES AND TRUFFLE OIL	22,00
(With parmesan shavings)	
RAVIOLIS FILLED WITH SPINACH AND CHEESE	16,00
(Served with mushroom and cream sauce)	
FOIE GRAS RAVIOLI WITH PERIGOURDINE SAUCE	22,00
TRUFFLED MUSHROOM RISOTTO WITH PARMESAN CREAM	22,00
PASTA OR GNOCCI OF THE DAY	Price market
LASAGNE BOLOGNESE	15,50
LASAGNE WITH SPINACH AND GOAT CHEESE	15,00
SEAFOOD LASAGNE	16,00
(Mussels, squid, prawns, cream and tomato)	

Pizzas

DOUBLE DOUGH: 4,40 € / GLUTEN-FREE: 1,80 €

EXTRA INGREDIENT: 1,80 €

FRESH MOZZARELLA: 4,40 €

We can make calzones with all our pizzas

MARINARA	10,00
Tomato, garlic and basil	
MARGARITA	12,00
Tomato, mozzarella and basil	
NAPOLITAN	13,00
Tomato, anchovies, onion, mozzarella and olives	
REINA	14,00
Tomato, ham, mushrooms and mozzarella	
PROSCIUTTO	13,00
Tomato, ham and mozzarella	
MUSHROOMS	13,00
Tomato, mushrooms and mozzarella	
SPRING	16,00
Fresh tomato, artichokes, mushrooms, sweetcorn, onion, peppers and mozzarella	
FROM THE VEGETABLE GARDEN	16,00
Fresh tomato, garlic, aubergines, artichokes, courgettes, mozzarella, peppers and leeks	
PISTAROLA	13,00
Fresh tomato, pesto, mozzarella and olives	
ALASKA	16,00
Tomato, spinach, garlic, salmon and mozzarella	
FIORANTINA	16,00
Tomato, spinach, egg, garlic, mozzarella and parmesan	
4 CHEESES	16,00
Tomato, goat cheese, Roquefort, emmental, mozzarella and cream	
5 CHEESES	16,00
Goat cheese, Roquefort, emmental, mozzarella and parmesan	
CAPRICCIOSA	16,00
Tomato, ham, capers, anchovies, peppers, boiled egg and mozzarella	
4 SEASONS	16,00
Tomato, mozzarella, mushrooms, anchovies, ham and artichokes	
DAVID'S	16,00
Cream, mushrooms, goat cheese, mozzarella and iberian ham	
ITALIAN	16,00
Tomato, mozzarella, Iberian spanish cured ham, rocket and parmesan cheese	
LOUSIANA	16,00
Tomato, chicken, corn, pineapple and mozzarella	
DOUBLE PEPPERONI	16,00
Tomato, mozzarella and double pepperoni	

TOSCANA	16,00
Tomato, ham, Roquefort, cream, emmental and egg	
TARTUFATTA	19,00
Truffle cream, mushrooms, mozzarella, rocket, parmesan and truffle oil	
GOAT CHEESE AND HONEY	16,00
Goat cheese, honey, bacon, confit tomato, nuts and mozzarella	
CANCÚN	17,00
Tomato, spicy hot chicken, mozzarella, peppers and jalapeños	
NORDIC	17,00
Cream, salmon, mozzarella, onion and spring onion	
SEAFOOD	16,00
Tomato, seafood cocktail, parsley and mozzarella	
NEPTUNO	16,00
Tomato, tuna, onion, capers, anchovies and mozzarella	
HAWAIIAN	16,00
Tomato, ham, pineapple and mozzarella	
AMERICAN	16,00
Tomato, pepperoni, peppers and mozzarella	
MEXICAN	16,00
Tomato with spicy minced meat, peppers, mozzarella and sweetcorn	
INDIANA	16,00
Chicken with curry, pineapple and mozzarella	
FORESTIÈRE	16,00
Tomato, mushrooms, goat cheese, emmental and cream	
FARMER'S	16,00
Cream, bacon, mushrooms, emmental and onion	
SICILIAN	16,00
Tomato, garlic, ham, artichokes, anchovies and mozzarella	
CARNIVORE	17,00
Tomato with spicy minced meat, pepperoni, ham, chicken and mozzarella	
BBQ	20,00
BBQ sauce, chicken, hot chicken, pepperoni, bacon, ham, double mozzarella, peppers and onion	
KEBAB	16,00
Tomato, Beef Kebab' s meat, mozzarella, peppers and jalapeños	
VESUBIO	16,00
Tomato, sobrasada, mozzarella, emmental, egg and peppers	
DEL MONTE	17,00
Potatoes au gratin, bacon, emmental cheese and onion	
VEGAN	15,00
Tomato, mushrooms, artichokes, peppers, green beans, onion and palm hearts (without cheese)	

Meat

VOLCANIC STONE GRILLED

GRILLED BONELESS CHICKEN THIGH	15,00
CHICKEN BREAST MILANESE	18,00
CHICKEN BREAST With mushroom sauce or sauce of your choice (green pepper, Roquefort, garlic, chimichurri or mustard sauce)	19,00
CHICKEN BREAST PARMIGIANA STYLE Chicken breast in breadcumb, eggplant and parmesan	23,00
"PRESA" STEAK OF IBERIAN PORK with sauce of your choice	25,00
LOW TEMPERATURE PORK RIBS	20,00
SIRLOIN STEAK WITH SAUCE OF YOUR CHOICE	28,00
SIRLOIN STEAK "PERIGOURDINE" STYLE Mushroom sauce, truffle and "foie-gras"	32,00
T-BONE STEAK Grilled on salt or with sauce of your choice	36,00
BEEF "ENTRAÑA" (THICK STEAK) With chimicurri or with sauce of your choice	21,00
FILET STEAK with sauce of your choice	36,00
DUCK MAGRET with apple and honey	26,00
MAGRET OF DUCK "FORESTIÈRE" STYLE Mushrooms sauce and goat cheese	26,00
GOURMET BURGER Brioche bread, meat, truffle mayonnaise, foie-gras, confit tomato, rocket and served with sweet potato	19,00
BURGER OF THE WEEK	Market price
BOCCONCINI OF CHICKEN WITH MARSALA SAUCE Chicken breast filled with iberian ham and bocconcini	25,00
FILET STEAK TARTARE with truffle butter	28,00

SERVED WITH GARNISHING

GARNISHINGS	SAUCES
<i>Chips, napolitan or bolognese pasta, potatoes au gratin, salad, grilled vegetables, green beans or rice</i>	<i>Mushroom, green pepper, Roquefort, garlic, chimichurri, mustard or butter sauce Maître d'Hôtel sauce</i>

Fish

GRILLED SALMON | 19,00

SALMON WITH BASIL SAUCE | 22,00

GRILLED TUNA | 19,00

TUNA WITH TERIYAKI SAUCE | 22,00

FISH OF THE DAY | Market price

Xtras

SIDE SALAD OR TOMATO 9,00

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

Chips 6,80

Chips with cheese and bacon ... 9,00

Bread, alioli and olives 5,00
(Price per basket)

Potatoes au gratin 9,00

Bolognese sauce 4,50

Meat sauces 3,50

Perigourdine sauce 5,00

Roasted Vegetables 8,00

Green beans 8,00

Rice 3,50

Sweet potato 8,00



Children's menu

(CHILDREN UNDER 12 YEARS OLD)

9,50 €

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	9,50
APPLE CRUMBLE CON HELADO DE VAINILLA	9,50
Apple crumble with vanilla ice cream	
BROWNIE CON HELADO DE VAINILLA BROWNIE WITH VANILLA ICE CREAM	9,50
BANNOFIE PIE (GALLETA, DULCE DE LECHE, PLÁTANO Y NATA MONTADA)	9,50
Bannofie Pie (Biscuit, fudge, banana and whipped cream)	
TARTA DE LIMÓN CON MERENGUE ITALIANO	9,50
Lemon tart with Italian meringue	
TARTA DE QUESO CON COULIS EXÓTICO	9,50
Cheese cake with exotic coulis	
PROFITEROLES CON HELADO DE VAINILLA Y CHOCOLATE CALIENTE	9,50
Profiteroles with vanilla ice-cream and hot chocolate	
PANNA COTTA DE FRAMBUESA Y PISTACHO	9,50
Raspberry and pistachio Panna Cotta	
POSTRE SUGERENCIA DEL CHEF Dessert chef's suggestion	9,50
AFTER EIGHT (HELADO DE MENTA CON CHOCOLATE Y LICOR DE MENTA)	9,50
After Eight (Mint ice cream with chocolate and mint liqueur)	
CORONEL (HELADO DE LIMÓN CON VODKA)	9,50
Coronel (lemon ice cream with vodka)	
MEXICANO (HELADO DE LIMÓN CON TEQUILA)	9,50
Mexican (lemon ice cream with tequila)	
HAZELNUT MARTINI (COCKTAIL)	11,00
HELADOS "LA MAISON ANTOLIN ARTESANOS"	
Ice-creams "La Maison Antolin artesanos"	
1 BOLA 1 scoop	3,50
2 BOLAS 2 scoops	6,00
3 BOLAS 3 scoops	8,00

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

Bebidas · Drinks

CAFÉS

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

CAFÉS CON ALCOHOL

Carajillo	3,50
Café trifásico	3,50
Irish Coffee	7,00

REFRESCOS (botella 35 cl.)

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

COMBINADOS Y LICORES

Chupitos	3,00
Chupitos (Reserva)	4,00
Digestivos Licores	5,50
Digestivos Reservas	9,00
Combinados	9,00
Combinados Reservas o con Red Bull .	12,00

CERVEZAS (PRESIÓN)

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

CERVEZAS (BOTELLA)

Mediana "Estrella"	3,20
Cerveza sin gluten	4,00
Cerveza sin alcohol	4,00
Cerveza tostada sin alcohol	4,00
Heineken (33 cl.)	4,00
Coronita (33 cl.)	4,00
Alhambra	4,00
Desperados	4,00
Turia cerveza tostada	4,00
Sidra	4,00
Sidra Kopparberg de fresa y lima o frutas del bosque	6,00
Extra lima	0,80

BATIDOS

Vainilla, Chocolate, Fresa, etc	7,00
Zumo de naranja natural	5,00

SANGRÍA

Sangría (grande)	18,00
Sangría cava (grande)	22,00
Spritzer	5,50
Copa de Sangría	5,00
Tinto de verano	4,20
Jarra de Tinto de verano	12,50

Vinos Tintos · Red Wine

	Copa	Botella
ORUBE CRIANZA (Rioja).....	4,50	19,00
LUIS CAÑA CRIANZA (Rioja)	6,00	26,00
VALDUBON ROBLE (Ribera del Duero)		23,00
PAGOS DE BALBÁS (Ribera del Duero).....	6,00	26,00
PRADO DEL REY CRIANZA (Ribera del Duero)	6,50	28,00
MUSEUM RESERVA (Cigales)	6,00	29,00
LAMBRUSCO (Italia)		20,00
VALPOLICELLA CLASSICO DOC (Italia)		25,00
PINOT NOIR (Fancia).....		22,00
PUECH HAUT LES BELIER (Francia, Languedoc) <i>Se sirve fresco</i>		22,00
IBIZKUS (Ibiza)		38,00
EMILIO MORO (Ribera del Duero).....		40,00
MARQUÉS DE MURRIETA RESERVA (Rioja)		42,00
PAGO DE LOS CAPELLANES (Crianza)		48,00
RODA 1 RESERVA (Rioja)		90,00

Vinos Rosados · Rosé Wine

	Copa	Botella
ORUBE (Rioja)	4,50	19,00
HABLA DE TI (Extremadura)		24,00
LIBALIS dulce (Rioja)	6,00	23,00
BALBAS		22,00
HIPPY (Ibiza)		27,00
MATEUS ROSÉ (Portugal)		23,00
LAMBRUSCO (Italia)		20,00
MISS ALMA "C'est la vie" (Francia, Languedoc).....	6,00	23,00
CHATEAU SAINTE MARGUERITE (Cote de Provence, 1º Cru Classe)		34,00
IBIZKUS (ibiza)		38,00

Vinos Blancos · White Wine

	Copa	Botella
ORUBE (Rioja)	4,50.....	19,00
MOCÉN VERDEJO (Rueda)	6,00.....	23,00
MOCÉN SAUVIGNON BLANC (Rueda)	6,00.....	23,00
BALBÁS BLANCO (Verdejo)	6,00.....	23,00
JOSÉ PARIENTE VERDEJO (Rueda).....		26,00
GABA DO XIL (Barreiro, Godello)		27,00
RENACCE (Mocén, Rueda, Chardonnay)		27,00
MENADE (Sauvignon Blanc ecológico)		27,00
BELONDRATE QUINTA (Polonia, Verdejo).....		39,00
MARTIN CODAX (Albariño).....		27,00
TERRAS GAUDAS (Albariño, Rias Baixas).....		27,00
CHABLIS JOSEPH DROUNIN (Bourgogne, Francia) ..		49,00

Espumosos

HILL GANG GRAN RESERVA (España).....	24,00
CAVA 25 cl (España)	10,00
PROSECCO (Italia)	23,00
VEUVE CLIQUOT (Francia)	90,00

Cocktails

11,00

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