



APIO

CELERY



ALTRAMUCES

LUPINE



CACAHUETES

PEANUTS



DIÓXIDO DE AZUFRE Y SULFITOS

SULPHUR DIOXIDE & SULPHITE



GRANOS DE SÉSAMO

SESAME



FRUTOS DE CÁSCARA

FRUIT OF SHELLS



CONTIENE GLUTEN

GLUTEN



HUEVOS

EGG



CRUSTÁCEOS

CRUSTACEANS



LÁCTEOS

LACTOSE



MOLUSCOS

MOLLUSK



MOSTAZA

MUSTARD



PESCADO

FISH



SOJA

SOYA

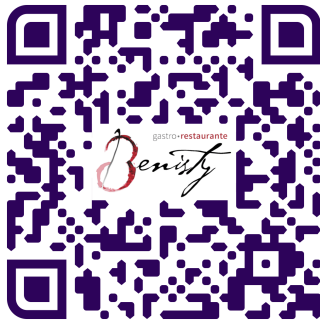
TASTING MENU | 60€

COVER & BREAD. | 1,5€

FOR ANY DOUBT ASK TO THE MAÎTRE

10%IVA incluido

QR MENU



CARTA ELABORADA POR VANESSA BENISTY &
DISEÑADA POR DAVID BENISTY



CREATED MENU BY VANESSA &
DESIGN BY DAVID BENISTY



10%IVA incluido

STARTERS

WILD RED TUNA FISH SASHIMI. | 4 PZ. | 10€



SALMON SASHIMI. | 4 PZ. | 7€



WILD RED TUNA FISH TATAKI. | 4 PZ. | 10€



SALMON TATAKI. | 4 PZ. | 7€



BRIOCHE BREAD WITH RED TUNA FISH
TARTARE & WHITE TRUFFLE OIL. | 12€



BRIOCHE BREAD WITH SALMON TATARE
& CREAMY AVOCADO. | 10€



BRIOCHE BREAD WITH MARINATED SALMON
DILL SUACE & MANGO. | 8€



CRISPY SCALLOP WITH APPLE & SIDER SAUCE
WHITE TRUFFLE OIL. | 7€



SPRING ROLL VEGETABLES, CHICKEN & SOHA
NOODLES. | 2 PZ | 5€



10%IVA incluido

STARTERS

TOMATO CARPACCIO, RED ONION & "MELBA" WHITE TUNA. | 10€



GRILLED AVOCADO PICO DE GALLO & ROASTED PINIONS. | 12€



GRILLED PRAWNS SALAD WITH MANGO DRESSING PINIONS & RAISINS. | 13€



CARAMELIZED GOAT CHEESE SALAD WITH APPLE MODENA'S & PX VINAIGRETTE. | 13€



CRISPY CAMEMBERT CHEESE WITH WILD FRUIT MERMELADE. | 11€



PUFF PASTRY WITH CREMA LEEKS AND PRAWNS. | 8€



PRAWNS PIL PIL WITH FRESH CAYENNE & CHEERY TOMATOES & BRANDY. | 14€



CRISPY PRAWNS MADE WITH PANKO BREADCRUME FRESH BASIL & COCONUT FLAKE. | 12€



GRILLE PRAWNS OR CHICKEN SATAY WITH PINUTS SAUCE. | 10€



10%IVA incluido

STARTERS

BRIE CHEESE & BLACK TRUFFLE CROQUETTE
WITH BLACK HONEY. | 8U | 9€



TACOS WITH SLOW COOKED BEEF RIBS WITH RED
ONIONS & KINCHY-MAYO. | 2 PZ. | 6€



BEEF MINIBURGER WITH CHEESE, BACON
& BULL'S SAUCE. | 5€



CRISPY CHICKEN MINIBURGER, CHEESE & CRISPY
ONIONS & SIRACHA-MAYO. | 5€



PULLED PORK MINIBURGER CHEESE, CRISPY ONIONS
GHERKIN & BBQ SAUCE. | 5€



PUFF PASTRY WITH PORK RIBS & GREEN
APPLE PURÉ. | 12€



PINTXO OF GRILLED SPICE CHORIZO. | 2PZ. | 5€



FOIE MI-CUIT APPLE COMPOTED &
HAZELNUTS. | 8€



FRESH DUCK LIVE GRILLED ON TOAST
CAMELIZED APPLE & MANGO,
RAPSBERY & PX COULIS. | 11€



10%IVA incluido

MAIN COURSES

ESPAGUETIS PASTA WITH PRAWNS PIL PIL. | 18€



FETUCCINI PASTA WITH CREAM & TRUFFLE | 15€



CRISPY JHON DORY FISH WITH AMERICAN'S SALAD. | 17€



PRAWNS GRILLED WITH RED CURRY & VEGETABLES. | 16€



GRILLED SEE BASS WITH VEGETABLES THAI STYLE COOKED & SOYA NOODLES. | 20€



BEEF PAD KA PRAO. | 19€



GRILLED RACK OF LAMB. | 25€

GRILLED BEEF FILLET. | 33€

GRILLED BEEF ENTRECOTE. | 28€

SAUCE & SIDE

GRAVY. | 3€

BLACK PEPPERS. | 3€

GORGONZOLA CHEESE. | 3€

VINO TINTO. | 3€

CREAMY SPINASH. | 6€

FRIED RICE. | 4€



10%IVA incluido

DESSERTS

CRUNCHY CANNELLONI OF NUTELLA CHOCOLATE
WITH CUSTARD & VANILLA ICE CREAM. | 8€



VANILLA CHEESECAKE. | 8€



BLACK CHOCOLATE COULANT &
RASPBERRY SORBET. | 8€



APPLE TART WITH CINNAMON TOUCH &
VANILLA ICE CREAM. | 9€



CRÈME BRÛLÉE WITH BAILEY'S &
WHITE CHOCOLATE. | 8€



DAME BLANCHE
DRY MERENGUE WITH HOT CHOCOLATE &
VANILLE ICE CREAM | 8€



ICE CREAM & SORBET WITH
RED FRUIT. | 8€

