



MENU 1 --- €40.00 per person

Starters to share:

Bread with aioli and olives

Chicken and avocado salad with honey and mustard vinaigrette and sweet chilli

Nachos with guacamole and Mexican sauce

Andalusian calamari coated in chickpea flour served with lime aioli

Main course options:

Grilled sea bream with fresh salad sprouts. 100% beef burger (180g) on brioche bun with lettuce, tomato and cheddar cheese, served with chips

Dessert:

Homemade brownie with vanilla ice cream.

Drink:

Water

Welcome drink (glass of cava, beer, vermouth, soft drink) 2 per person

Wine of your choice:

Red wine: Viña Pomal Crianza D.O. Rioja 1 bottle for 4 people

White wine: Legaris, Verdejo 1 bottle for 4 people

Coffee



MENU 2 --- €45

Starters to share:

Bread with aioli and olives

Goat's cheese salad with honey and mixed nuts

Andalusian squid coated in chickpea flour served with lemon aioli. Homemade ham croquettes (6 pieces).

Main course to choose from:

Fish and seafood paella (cuttlefish, clams and prawns)

Black squid paella

Dessert:

Cheesecake with blueberries

Drinks:

Water

Welcome drink (glass of cava, beer, vermouth, soft drink) 2 per person

Choice of wine:

Red wine: Viña Pomal Crianza D.O. Rioja 1 bottle for 4 people

White wine: Legaris Verdejo 1 bottle for 4 people

Coffee



MENÚ 3 45 ,00€

Starters to share:

Bread with aioli and olives

Garlic prawns

Avocado and vegetable tartare with lime vinaigrette and red chillies

Crispy tuna tacos with guacamole and pico de gallo

Main course to choose from:

Roasted sea bass with grilled vegetables

Grilled picanha steak with homemade chips and padrón peppers

Dessert:

Apple tarte tatin with orange ice cream

Drinks:

Water

Welcome drink (glass of cava, beer, vermouth, soft drink) 2 per person Choice of

wine:

Red wine: Viña Pomal Crianza D.O. Rioja 1 bottle for 4 people

White wine: Legaris, Verdejo 1 bottle for 4 people

Coffee