

MENU

- GLUTEN-FREE Dishes suitable for coeliacs
- DAIRY-FREE Dishes suitable for lactose intolerance

FINGER FOOD

- Deboned rib taco..... 8.00€
with BBQ sauce and pico de gallo
- Garlic sautéed shrimp taco 8.00€
with guacamole and pico de gallo
- Gyozas (6 pcs.) (chicken and vegetables)..... 16.00€
Calamari sandwich on brioche bread with alioli 8.00€
- Coquinas “like sunflower seeds”18.00€
Fried calamari with tartar sauce..... 16.00€
- Clams in marinera sauce 23.00€
- Garlic prawns 21.00€

FROM HERE AND THERE

- Homemade Russian salad with tuna belly 15.00€
Shrimp croquettes..... 16.00€
- Patatas bravas, chef's style 14.00€
- Grilled confit artichokes 16.00€
with fried egg and Iberian ham
- Chef's torreznos with BBQ sauce and honey 14.00€
Tuna tartare 21.00€
with mango, Beewi special dressing and crispy wonton
- Prawn ceviche 22.50€
with papaya, avocado and pico de gallo

FRESH AND LIGHT

- Very refreshing gazpacho..... 6.00€
- Pink tomato salad 17.00€
with tuna belly and black olives
- Chicken and avocado salad 17.50€
with honey and mustard vinaigrette
- Burrata salad on green leaves 16.50€
with red berry jam
- Hawaiian poke..... 15.00€
Rice base with wakame, cherry tomatoes, cucumber,
red onion, edamame, avocado and poke sauce

ADD YOUR PREFERRED PROTEIN:

Salmon (3.00€) / Tuna (3.00€) / Chicken (2.50€) / Tofu (2.50€)

VEGGIE

- Avocado carpaccio 19.50€
with pomegranate, lamb's lettuce, trampó and pistachios
- Grilled seasonal vegetables 18.50€
- Veggy pinsa (sourdough)..... 18.00€
with zucchini, eggplant, parmesan, arugula and cherry tomatoes
- Veggy spinach burger on brioche bread..... 17.00€
with guacamole and grilled courgette

PASTA

- Tagliatelle with lobster 29.00€
- Tagliatelle with guanciale (Italian cured meat) 19.50€
with truffle cream and egg yolk

RICE

SERVED UNTIL 9:30 PM · MÍN. 2 PAX

- Lobster paella or fideuá 34.50€/p.p
- Creamy lobster rice 34.50€/p.p
- “EL CHAVAL” paella or fideuá 24.50€/p.p
fish and seafood, fully cleaned and shell-free
- Vegetable paella or fideuá 22.00€/p.p
- Meat paella or fideuá 22.00€/p.p
with pork ribs, chicken and vegetables
- “EL CHAVAL” surf & turf paella 25.00€/p.p
Our version “EL CHAVAL” + chef's torreznos
- Ossobuco paella with mushrooms and bone marrow 26.00€/p.p

FISH

- Grilled sea bass 24.50€
with fresh salad sprouts, chef's potatoes and Padrón peppers
- Grilled sole 39.00€
with fresh salad sprouts, chef's potatoes and Padrón peppers
- Broken eggs with lobster 52.00€
- Monkfish and prawn skewer with basmati rice 27.00€
Tempura fish burger 17.00€
with lettuce, tomato, tartar sauce and fries

MEAT

- 100% beef burger 17.00€
180g grilled beef patty with cheddar cheese, bacon, tomato, lettuce
and caramelized onion in a brioche bun
- Beef ribeye steak (600g) 38.00€
with chef's potatoes and Padrón peppers
- Roast chicken (500g) 19.50€
with green salad, cherry tomatoes and chef's potatoes
- Grilled Galician beef picanha 21.00€
with chimichurri, fries and Padrón peppers

FOR KIDS

- Spaghetti Bolognese 11.00€
- Beef burger with cheese and fries 10.00€
- Chicken nuggets with fries 10.00€

SIDES DISHES

- Green salad 6.00€
- Homemade fries 7.00€
- Chef's potatoes 7.00€
- Grilled vegetables 7.50€

*All allergen information is available in our digital menu on the website

*All fish served raw has been treated in accordance with current regulations to prevent anisakis (Royal Decree 1420/2006)