

# Wines

## Ribera del Duero

|                                       |       |
|---------------------------------------|-------|
| Tamaral Roble 6months Monteabellón    | 16,00 |
| Monteabellón Roble 5 months in barrel | 17,00 |
| Finca Resalso                         | 18,00 |
| Monteabellón Crianza 12 months        | 24,00 |
| Protos Crianza Emilio Moro Crianza    | 23,00 |
| Pago de Capellanes crianza            | 27,00 |
| Pago de los Capellanes Oak            | 34,00 |
| Mataromera                            | 25,00 |
| Pago de Carraovejas                   | 35,00 |
|                                       | 45,00 |

## Rioja

|                           |       |
|---------------------------|-------|
| Lopez de Haro Crianza     | 16,00 |
| Athus Crianza             | 17,00 |
| Glorioso Crianza          | 16,00 |
| Sierra Cantabria Crianza  | 21,00 |
| Marqués de Riscal Reserva | 25,00 |
| San Vicente Autor         | 44,00 |
| Muga                      | 26,00 |

## Other designations

|                                         |       |
|-----------------------------------------|-------|
| Flor de Clotás I.G.P. Castelló          | 16,00 |
| Venta del puerto N°12 D.O. Valencia     | 16,00 |
| Secret del Priorat                      | 24,00 |
| Adriano bobal-merlot D.O. Utiel Requena | 18,00 |
| Juan Gil Crianza D.O. Jumilla           | 18,00 |

## White

|                                              |       |
|----------------------------------------------|-------|
| Cuatro rayas D.O. Rueda Verdejo              | 16,00 |
| Monteabellón D.O. Rueda Verdejo              | 17,00 |
| Viñas del Vero D.O. Somontano Gewurztraminer | 18,00 |
| Marqués de Riscal D.O. Rueda Verdejo         | 17,00 |
| Viña Esmeralda D.O.P. Cataluña               | 16,00 |
| Flor de Taronger I.G.P. Castelló             | 16,00 |
| La Poda D.O. Rías Baixas                     | 22,00 |
| Martín Códax D.O. Rías Baixas                | 23,00 |
| Pazo das Bruixas D.O. Rias Baixas            | 22,00 |
| Son 2 Días D.O. Alicante                     | 16,00 |
| Godello La Poda                              | 22,00 |

## Pink

|                  |       |
|------------------|-------|
| Delie D.O. Rioja | 17,00 |
|------------------|-------|

## Cava

|                           |       |
|---------------------------|-------|
| Pago de Tharsys           | 17,00 |
| Agustí Torelló            | 22,00 |
| Laurent-Perrier Champagne | 48,00 |

|                                     |      |
|-------------------------------------|------|
| Ask about our wines by the glass    | 3,30 |
| Specialty beers                     | 3,00 |
| Domestic beers                      | 2,70 |
| Soft drinks                         | 2,70 |
| Solan de Cabras Water 750cl         | 3,00 |
| Coffe                               | 1,70 |
| Coffee with a dash of brandy or rum | 2,75 |
| Herbal tea                          | 2,00 |



Ask about our suggestions

643 801 154

Hot Starters

|                                                                                            |                                                                                                                                                                     |       |
|--------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Confit artichokes (60°) in tempura with mayonnaise and Black Angus cured beef              |   | 20,00 |
| Confit artichokes (60°) grilled with 100% acorn-fed Iberian pork belly (Maldonado) and egg |   | 16,00 |
| Steamed Mediterranean mussels with Mery Sauce and white wine                               |                                                                                   | 12,00 |
| Spicy Potatoes                                                                             |   | 8,00  |
| Dirty cuttlefish flower from the fish market with our mild tartare sauce                   |                                                                                    | 16,50 |
| Port cuttlefish with foie gras, tender garlic, and mistela (sweet wine)                    |   | 17,00 |
| Grilled Mediterranean cuttlefish                                                           |                                                                                                                                                                     | 12,50 |
| Grilled rock octopus with gratinéed squid ink aioli                                        |                                                                                                                                                                     | 18,00 |
| Assorted fried fish from the fish market                                                   |                                                                                    | 24,00 |
| Bread                                                                                      |   | 2,00  |
| Toasted bread with tomato and aioli                                                        |   | 4,90  |
| Gluten-free bread                                                                          |                                                                                                                                                                     | 2,50  |

Cold Starters

|                                                                                                               |                                                                                                                                                                                                                                                                   |       |
|---------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Foie Micuit prepared in Coppelia with its toasts and red fruit coulis                                         |                                                                                                                                                                                | 22,00 |
| Chef's Salad with seasonal tomato, Santoña estuary tuna belly, avocado, black Aragón olives, and pepperoncini |                                                                                                                                                                              | 17,00 |
| Red endives with burrata cheese, cherry tomato, avocado, nuts, Cabrales cheese cream, and basil mayonnaise    |    | 19,00 |
| Salmon Tartare, house-cured, with mango, tomato, tender garlic, and sesame oil                                |                                                                                                                                                                              | 17,00 |
| Steak Tartare, traditional recipe                                                                             |                                                                                             | 22,00 |

Vegetarian/Vegan

|                                                                      |                                                                                                                                                                            |       |
|----------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Confit artichokes (60°) grilled as a flower with crispy onion flakes |                                                                                       | 12,00 |
| Legume salad marinated in soy sauce with seasonal tomato             |                                                                                        | 12,00 |
| Seasonal vegetable wok with liquid soy sauce and sesame              |   | 12,50 |

Fusion

|                                                                                                           |                                                                                                                                                                                                                                                                   |       |
|-----------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Old beef Fusion Wok, Japanese style                                                                       |          | 20,00 |
| Bao bun with cuttlefish from our fish market, tartare sauce, and mild chilii                              |                                                                                                                                                                                | 18,00 |
| Norwegian salmon sashimi on puffed seaweed bread, soy-marinated tomato, and Japanese mayonnaise (4 units) |    | 16,00 |

Fish

|                                |                                                                                                                                                                                                                                                             |       |
|--------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Fresh salmon with cava cream   |    | 17,00 |
| Turbot fillets "a la espalda"  |                                                                                       | 18,00 |
| Grilled Mediterranean sea bass |                                                                                       | 18,00 |

Meats

|                                                                              |                                                                                                                                                                         |               |
|------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| Aged old cow T-bone steak. (From 900gr.)                                     |                                                                                      | 6,60€ /100gr. |
| Old cow sirloin with a base of 100% acorn-fed Maldonado pork and foie gras s |                                                                                      | 23,50         |
| Aged beef entrecôte                                                          |                                                                                      | 22,50         |
| Batalle "Pluma" pork with grated foie gras                                   |   | 19,00         |

Meats by order

|                                  |       |
|----------------------------------|-------|
| Suckling pig from Segovia        | P.S.M |
| Ternasco D.O. I.G.P. alto Aragón | P.S.M |

Ask about our Wild Seafood and Fish from Our Daily Market Selection (Subject to Availability and Season)

It can be: Grilled / Salt-baked / Baked with "patatas panaderas" and "a la espalda" style

Rices (Minimum 2 people) (11 rice dish per table)

|                                  |                                                                                                                                                                                                                                                                                                                                                     |       |
|----------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Seafood Fideuà                   |         | 17,00 |
| Black Fideuà with cuttlefish ink |     | 15,00 |
| Black rice with squid            |                                                                                      | 15,00 |
| Seafood rice                     |                                                                                      | 20,00 |
| "Senyoret" rice                  |                                                                                      | 18,00 |
| Rice with lobster                |                                                                                      | 24,00 |

Rices by Order

|                                               |       |
|-----------------------------------------------|-------|
| Valencian Paella with duck (minimum 4 people) | 16,00 |
|-----------------------------------------------|-------|

Homemade desserts and artisanal ice creams

|                           |       |                                   |      |
|---------------------------|-------|-----------------------------------|------|
| Swiss Roll                | 5,30  | Carrot Cake                       | 5,30 |
| Coffee Flan               | 3,90  | Cookie and Mocha Cake             | 5,30 |
| Egg Flan                  | 3,90  | Roasted Pumpkin                   | 4,90 |
| Nut Pudding               | 4, 90 | Mountain Pineapple                | 5,30 |
| Tiramisu                  | 5,30  | Turron Ice Cream                  | 5,30 |
| Cheesecake                | 5,30  | Chocolate and Bread Ice Cream     | 5,30 |
| Apple and Mascarpone Tart | 5,30  | Lemon and Passion Fruit Ice Cream | 5,30 |
| Chocolate Cake            | 5,30  |                                   |      |

ask for dessert allergens

This establishment has an allergen menu. Bookings 643 801 154

