

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
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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 chilli		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 grass		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
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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

