## Tapas

- · Bread, olives and aioli 2,90
- · Portion of tomato bread and olive oil 5,90
- Board of selected seasonal cheeses 14,50
- · Sausage table served with tomato bread 14,50
- · Iberian ham "Bellota" carved by hand served with tomato bread 16,50
- · Bravas potatoes with traditional recipe **7,50**
- · Scrambled eggs with Iberian ham 13,50
- · Scrambled eggs with truffle and foie gras 14,50
- · Grandmother 's homemade special croquettes (fish, chicken, spinach) 10,90
- · Breaded brie cheese with homemade jams 11,50
- · Gyozas stuffed with duck and caramelized apple 12,90
- · Squid a la andaluza (made in flour) and citrus mayonnaise 14,50
- · Fresh mussels in provenzal sauce 12,90
- · Prawns in garlic oil 14,50
- · Traditional style corvina ceviche 14,90
- · Grilled scallops with mushroom sauce 13,90
- · Tuna Tataki with kimchi mayonnaise 17,50
- · Warm salad with salmon, pineapple, avocado and mustard vinaigrette 13,90
- · Marinated mozzarella salad with dried tomatoes and basil 12,90
- · Mediterranean salad of tender sprouts, black olives and anchovies 12,90
- · Crab and prawn ravioli in albariño sauce 12,90
- · Lamb ravioli with fine herbs 14,50
- · Mushroom Risotto 14,50
- · Creamy rice with seafood 16,50
- Sea bass supreme with candied mushrooms, citric sauce and crunchy Iberian ham **17.50**
- · Monkfish and prawns skewer in clam sauce and red Martini 16,90
- $\cdot$  ST Peter Fisch and seasonal vegetables in tempura 17,90
- · Cod confit with sobrassada sauce and honey 17,90
- · Majorcan suckling pig confit at low temperature on crystal bread 14,50
- · Grilled veal entrails with grana padano flakes 12,90
- · Teriyaki chicken skewers 14,50
- · Iberian pluma with Pedro Ximénez sauce 14,90

## **Desserts**

- · Frozen cream gratin with fruit and berries 7,90
- $\cdot$  Crystal puff pastry millefeuille with caramel mouse and vanilla ice cream **7,90**
- · House cakes (almond cake, apple pie, cheesecake and carrot cake) 7,90