

Minimum 1 menu
per person
Extra starter: € 9,90
Prices in €
including VAT



LUNCH MENU



You can require
information
on allergies and
food intolerances
to our staff


 **To choose: 1 STARTER, 1 MAIN COURSE and 1 DESSERT** 

STARTERS

Lettuce Hearts with Anchovies
and Caesar Dressing


 Rocket, Dried Tomatoes, Feta
Cheese and Kalamata

 Pink Tomato with Tuna Belly
Or Burratina Cheese

 Potato soup, poached egg
and hint of truffle

 Artichoke with
candied broad beans

 Feta Cheese with
roasted tomatoes

 Grilled aubergine
with goat's cheese
and honey

Salmon tartare 90 gr.

Steak tartare 90 gr.

 Beef carpaccio

 Pickled chicken
with beans

 Typical Stew of Tripe,
trotters and snout

MAIN COURSES

Spinach and Fresh Cheese
Ravioli with Semi-Dried
Tomato Sauce

Fish Pie with a Piquillo Pepper Sauce

Negret Fish with a Caper
Meunière Sauce

 Grilled Chicken
with Herb Butter

 Grilled Duck Confit

Ram Burger

19⁹⁰

INCLUDES STARTER + DESSERT

Salmon Tartare 130 gr.

 Grilled Cod Loin with
Roasted Onions and Peppers

 Salmon Loin
with Green Asparagus
and Hollandaise Sauce

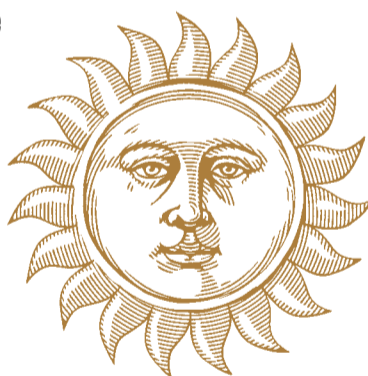
 Beef Cheek with Mashed
Potato and Truffle

Steak Tartare 130 gr.

 Grilled Beef Sirloin 150 G

24⁹⁰

INCLUDES STARTER + DESSERT



DESSERTS

Carrot Cake

Chocolate Coulant

Crème Brûlée

 Ice Creams

Menu



- RUSTIC BREAD 3
- FINE CRYSTAL TOMATO BREAD 3,5

Starters to share

- ⊗ CANTABRIAN ANCHOVIES 10
- ⊗ SEASONED ANCHOVIES 10
- RUSSIAN SALAD 9
- ⊗ FETA CHEESE WITH ROASTED TOMATOES 10
- BOLETUS AND TRUFFLE CROQUETTES 1,5/u.
- HAM CROQUETTES 1,5/u.

Starters

- ⊗ POTATO SOUP, POACHED EGG AND HINT OF TRUFFLE 9
- ⊗ ARTICHOKE FLOWERS WITH BACON 10
- ⊗ GRILLED AUBERGINE WITH GOAT'S CHEESE AND HONEY 10
- ⊗ BABY BEANS WITH HAM 14
- LETTUCE HEARTS WITH ANCHOVIES AND CAESAR DRESSING 12
- ⊗ ROCKET, BABY TOMATOES, FETA CHEESE AND KALAMATA 10
- ⊗ PINK TOMATO WITH TUNA BELLY 12
- SALMON TARTARE 12/20
- STEAK TARTARE 14/22
- ⊗ BEEF CARPACCIO 14
- ⊗ PICKLED CHICKEN WITH BEANS 10
- ⊗ TRIPE, TROTTERS AND SNOUT 12

Fish



- ⊗ COD FISH GRILLED WITH ROASTED ONIONS AND PEPPERS 21
- ⊗ LOIN OF SALMON WITH GREEN ASPARRAGUS AND HOLLANDAISE SAUCE 19
- NEGRET FISH WITH A CAPER MEUNIÈRE SAUCE 18

Pasta

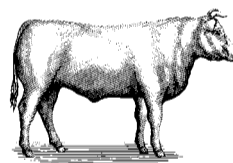


- SPINACH AND CHEESE RAVIOLI WITH SEMI DRY TOMATO SAUCE 16
- BLACK TRUFFLE RAVIOLIS WITH BUTTER AND CURED CHEESE FROM MAHON 21

MEATS

- ⊗ GRILLED CHICKEN 15
- ⊗ IBERIAN PORK BELLY 25
- ⊗ GRILLED DUCK CONFIT 14
- RAM BURGER 14
- ⊗ VEALS WEETBREAD 13
- ⊗ BEEF CHEEK WITH MASHED POTATO AND TRUFFLE 14

DRY AGED PRIME BEEF



⊗ ENTRECÔTE 300 GR

25



⊗ FILET MIGNON 250 GR

24



⊗ TOMAHAWK KG

59



⊗ RIB EYE 600 GR

45



⊗ PORTERHOUSE KG

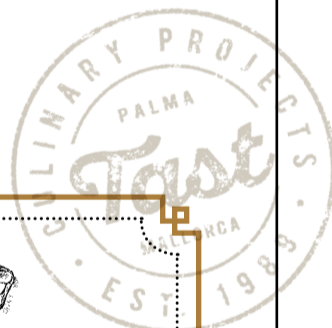
60

ESPECIAL DE CARNES AL PESO

Our Speciality is MEATS by WEIGHT to share

Unsere Spezialität ist FLEISCH GEWICHT zu teilen

PARA COMPARTIR



Desserts 8 €

- MARACUYA AND APRICOT TART WITH PASSION FRUIT ICE CREAM
- PISTACHIOS AND STRAWBERRIES TARTELET WITH EMERALD PISTACHIO ICE CREAM
- TIRAMISU WITH WHITE CHOCOLATE MOUSE AND RISTRETTO COFFEE ICE CREAM
- FINE APPLE PIE WITH VANILLA & BAKED APPLE ICE CREAM
- ⊗ PANACOTA WITH MANDARINE AND BASIL SAUCE
- MINI SACHER FONDANT WITH GRAND CRU 72% CHOCOLATE ICE CREAM
- ⊗ RASPBERRY PAVLOVA WITH WILD RASPBERRY ICE CREAM
- ⊗ ICE CREAMS AND SORBETS } 6 €



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⊗ Suitable for celiacs