











































English  version

COLD STARTERS TO SHARE

- Burrata salad with smoked sardine,
semi-dried tomatoes, pesto and pine nuts     ... 18,50€
- Warm spinach salad with mushroom,
bacon and poached egg  17,50€
- Prawn carpaccio with tomato vinaigrette  16,00€
- Beef carpaccio, cream cheese and rocket pesto   ..13,00€
- Smoked sardines with Italian tomatoes   19,90€
- Prawns with leek and saffron sauce   20,00€
- Traditional steak tartare   19,90€

WARM STARTERS TO SHARE

- Homemade croquettes..... 12,00€
 - or Shrimp    
 - or Cuttlefish    
 - or Cecina    
- Tempura squid with citrus mayonnaise     13,00€
- Dumplings made with, goat cheese
and candied piquillo red peppers   8,80€
- Chicken wings with fries 11,00€
- Pan-fried octopus with,
creamy potato purée with paprika oil 22,50€
- Truffled Risotto, with boletus
and parmesan cheese  16,00€
- Our famous potatoes with ali-oli sauce  8,00€



English  version

OUR BOARDS

Cecina IGP board  17,00€

“Jamón de Bellota” special cut  19,50€

Typical artisan cheeses from Leon    15,50€

FISH

Cod confit with chickpeas stew and Iberian pork  21,00€



Grilled turbot on shrimp risotto    22,00€

Other fish (please ask our team)

MEAT

Slow cooked veal cheek
with mango chutney   19,90€

Taco filled with lamb meat cooked at 63 degrees
and rosemary spiced potatoes   19,90€

Sirloin “La Finca”, grilled or with roasted garlic, deluxe
potatoes and spanish green pepper   29,00€

Iberian pork lean, cooked in two times with,
candied potato, apple and fennel  19,90€








ALLERGENS

-  Celery
-  Mollusks
-  Crustaceans
-  With shell
-  Soy
-  Gluten
-  Mustard
-  Eggs
-  Peanuts
-  Sulfites
-  Fish
-  Sesame
-  Milk
-  Lupins

















English  version

DESSERTS

- White chocolate soup
with passion fruit ice cream  6,00€
- Lemon cream and cinnamon ice cream  5,50€
- Greek yogurt with red fruit coulis  5,50€
- Brownie made with two types of chocolate  6,00€
- “Torrija” typical Spanish toast caramelized
with cinnamon ice cream  6,50€
- Homemade ice cream  5,50€
- Cream flan with mascarpone ice cream  6,00€

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