

From de garden

Grilled Tomato Salad	
<p>Juicy grilled Raff tomatoes paired with creamy buffalo mozzarella and flavorful sardines. A simple yet spectacular combination!</p>	
	16,30


Caesar Salad	
<p>Crisp romaine lettuce, grilled chicken, crispy bacon, and parmesan, all tossed in our creamy house-made Caesar dressing. Served with golden croutons, cherry tomatoes, and a touch of endives.</p>	
  	12,50

Roquefort and Roast Beef Salad	
<p>Tender roast beef slices, crispy bacon, and fresh lettuce topped with bold Roquefort cheese and our honey mustard dressing.</p>	
 	16,30


Candied natural artichoke flower	
<p>With Iberian ham or Romesco sauce.</p>	
<i>Sauce:</i> 	12,70

Grilled Vegetable Platter	
<p>A selection of fire-grilled vegetables: peppers, eggplant, zucchini, asparagus, and mushrooms, with artichoke hearts and corn on the cob. Served with boiled potatoes and our signature Romesco sauce</p>	
<i>Sauce:</i> 	13,55

Grilled Avocado	
<p>Perfectly grilled avocado, paired with fresh cheese and delicate smoked salmon.</p>	
	14,20

Guacamole	
<p>Freshly mashed avocado with onion, cilantro, green tomato, and a squeeze of lime. Served with crispy tortilla chips. Fresh, creamy, and addictive!</p>	
	10,40

To share


Ham croquettes	
<p>Crispy on the outside, creamy on the inside and with the unmistakable taste of ham.</p>	
  	2,30 ud.

Sirloin bites	
<p>Succulent grilled sirloin bites, seasoned with black pebre and Maldon salt.</p>	
	20,10

Homemade cannelloni	
<p>Tender cannelloni stuffed with the usual homemade recipe, gratin with béchamel and golden Emmental cheese baked in the oven.</p>	
	10,40

Roast Lacón	
<p>Roast Lacón, seasoned with Vera red pepper, a touch of oil and Maldon salt.</p>	
	10,40


Grilled cheese	
<p>Grilled cheese, golden on the outside and melting on the inside, accompanied by crispy breadsticks.</p>	
	15,65


Baked provolone	
<p>Baked melted provolone cheese with sauteed mushrooms, fried tomato and an aromatic touch of oregano.</p>	
	13,55

Milanese selection	
<p>Classic and crispy Milanese breaded veal skirt: Traditional Milanese 15,75 Milanese with payoyo cream 17,85 Neapolitan Milanese 17,85</p>	
	

Lazy omelette	
<p>Cooked with care for a juicy and irresistible texture.</p>	
With prawns 11,85 With desalted cod 11,85	
  	

Prawns in garlic	
<p>Juicy prawns sautéed with garlic, chilli and hot oil.</p>	
	19,45

Hummus	
<p>Creamy chickpea hummus topped with crumbled feta, a sprinkle of sweet smoked paprika, olive oil, and sesame seeds.</p>	
	9,35

Miso Eggplant	
<p>Tender eggplant glazed with rich miso sauce, sprinkled with white sesame seeds, and topped with fresh chives.</p>	
	10,40

Green Peppers from Padrón	
<p>Tasty fried peppers.</p>	
	7,90


Jabugo Iberian palette	
<p>100 % Acorn, with bread sticks.</p>	
	16,30




Ham from Serón great reserve	
<p>20 months - 100 gr. with bread sticks.</p>	
	10,40

Chicharrón from Cádiz	
<p>Juicy pork rinds, seasoned with fine salt and black pepper, accompanied by French fries.</p>	
	10,40

Assortment of 6 cheeses from the world	
<p>An exquisite selection: Manchego, Comte, Payoyo, Tetilla, Blue Shropshire and Taleggio.</p>	
	17,85

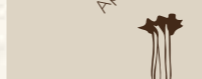
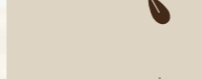
Spaghetti or Macaroni	
<p>SAUCE: CARBONARA, BOLONYESA OR PESTO </p>	
	11,00

Cheesy Baked Macaroni	
<p>Al dente macaroni with homemade bolognese, béchamel and a golden layer of parmesan gratin, served in a pan.</p>	
	11,45


Seafood linguini	
<p>Linguine with prawns, mussels and clams, sautéed in white wine and fried tomato.</p>	
  	14,70

Pasta with gorgonzola and mushrooms	
<p>Linguini al dente wrapped in a creamy gorgonzola sauce.</p>	
 	13,15

ALLERGENS
 For additional information on allergens, ask our staff



Fish

Cod loin from Iceland	
<p>With samfaina: cooked cod, accompanied by homemade samfaina and vegetable side dish.</p>	
With mushrooms: cooked cod, bathed in a creamy mushroom sauce.	
	23,10

Loin of Norwegian Salmon	
<p>Grilled salmon, with Maldon salt, a touch of oil and fittings.</p>	
	20,10

Galician Grilled Monkfish Tail	
<p>Grilled monkfish tail with Maldon salt, a touch of oil and garnish.</p>	
	23,10




 *Grilled: the star of our kitchen* 




Great Sausage from Calaf	
<p>grilled.</p>	
	9,35

Cooked pork feet	
<p>grilled.</p>	
	12,10

Country chicken quarter	
<p>grilled and with fittings.</p>	
	12,10

Lamb Chops and Cutlets	
<p>grilled and with fittings.</p>	
	19,85




Great beef burger	
<p>On the plate: Juicy homemade burger with melted Emmental cheese and crispy bacon, accompanied by garnish.</p>	
  	14,60

With brioche bread: Juicy homemade burger with melted Emmental cheese.	
  	15,65



Grilled prime beef fillet	
<p>A tender piece of Gauchito beef fillet, cooked to perfection and served with fittings.</p>	
	23,10

Sirloin grilled on stone 400 gr.	
<p>Have beef fillet of 400 gr. to cook to your liking on the hot stone. Accompanied by fried potatoes and Padró peppers.</p>	
	36,75



Grilled picanha 800 gr. (for 2 people.)	
<p>Veal picanha, accompanied by fried potatoes and Padró peppers.</p>	
	51,45



Andalusian national squid	
<p>Tender squid floured and fried until crispy, accompanied by lime mayonnaise.</p>	
  	17,85

Fresh Seitons in the Andalusian style	
<p>Crispy open-fried boneless anchovies,</p>	
  	14,20

Pot of mussels	
<p>Marinera: Fresh mussels cooked in a tasty marinera sauce. Steam: Fresh mussels steamed with endive, bay leaf and a touch of lemon.</p>	
 	12,10

Crispy Fried Cod Cheeks	
<p>Juicy cod loins in crispy tempura.</p>	
 	16,30



Norwegian Salmon Tartare	
<p>Fresh Norwegian salmon cut with a knife, seasoned and served with freshly made guacamole.</p>	
 	17,85

Tuna tartare	
<p>Fresh tuna cut with a knife, salad and accompanied by freshly made guacamole.</p>	
 	17,85

Monday to Friday ONLY NIGHTS
Weekends + holidays ALL DAY




Little Pizzas



Delicious pizzas made with the traditional Italian recipe and cooked in our wood-fired oven



Hort del Cura	
<p>With Pomodoro, melted mozzarella and a selection of roasted vegetables: mushrooms, eggplant, purple onion, cherry tomato and roasted red pepper.</p>	
 	15,25

Iberian Ham	
<p>Melted Mozzarella, Iberian Ham, Arugula, and Grated Parmesan</p>	
	17,35

Margarita	
<p>Topped with Polpa Vera Pomodoro tomato sauce and melted mozzarella</p>	
 	11,55

Tuna	
<p>With Pomodoro, melted mozzarella and tasty tuna.</p>	
  	14,20

Bacon	
<p>With Pomodoro, melted mozzarella and crispy bacon.</p>	
 	14,20

Chesses	
<p>With Pomodoro and an irresistible mix of mozzarella, blue cheese, provolone and goat cheese.</p>	
 	14,20



Kids Menu



TRY AN OPTION: A OR B

12,60

**UP TO 12 YEARS OLD*

A

PASTA
 Noodles or Macaroni (Bolognese or Carbonara)

CANNELLONI

B

CHICKEN STRIPS with fries
 ○
SAUSAGE with fries
 ○
HOMEMADE BURGER with fries

Drink
 Water or soda

Dessert
 Yogurt or ice cream