

Entradas / Starters

Bisque de mariscos con tartar de gambas y vieiras
Seafood bisque with King prawns and scallops tartar

Gyozas caseras de pollo con salsa okonomiyaki y mayonesa japonesa picante
Homemade chicken Gyozas with okonomiyaki sauce and japanese spicy mayonnaise

Ensalada con queso de cabra caramelizado, manzana, nueces y vinagreta de miel y romero
Caramelized goat cheese salad with sautéed apple, walnuts and honey vinaigrette

Raviolis de langostinos con salsa de champán y caviar
Prawns ravioli in champagne and caviar sauce

Foie a la plancha, salsa de oporto y trufa con reducción de vinagre balsámico de frambuesa
Grilled foie, porto and truffle sauce with raspberry balsamic vinegar reduction

Risotto de mariscos con carabinero a la plancha y crujiente de parmesano
Seafood risotto with grilled red langostino and crispy parmesan

Tartar de salmón con aguacate, cilantro y brotes de hierbas frescas
Salmon tartar with avocado, coriander and fresh herbs shoots

Carpaccio de ternera con crema de parmesano y crema de setas y trufa
Beef carpaccio with basil oil, cream of parmesan and mushroom and truffle cream

Ensalada de pato asado crujiente con vinagreta de salsa hoisin picante y kumquat confitado
Crispy roasted duck salad with spicy hoisin vinaigrette and confited kumquat

Langostinos en tempura con ensalada Thai, naranja, anacardos y vinagreta de maracuyá
Tempura prawns on a Thai salad of seasonal vegetables, cashew nuts and maracuyá vinaigrette

Gambas pil pil "Don Quijote"
Prawns pil pil "Don Quijote style"

Platos Principales / Main Courses

Lubina a la plancha sobre risotto de setas shitake
Grilled seabass with shitake mushrooms risotto

Salmón glaseado con salsa teriyaki de naranja, verduras salteadas y noodles
Glazed salmon with orange teriyaki sauce, sautéed vegetables and noodles

Jarrete de cordero a baja temperatura 16 horas y alubias blancas estofadas con verduras
Lamb shank cooked for 16 hours and baked beans with vegetables

Muslo de pato confitado sobre rosti de patatas y salsa de melocotones asados
Duck confit in roasted peach sauce, served with rosti potatoes

Bacalao al horno, puré de patatas, espárragos verdes al grill y beurre blanc de miso
Roasted cod, mashed potatoes, grilled green asparagus and miso beurre blanc

Curry rojo estilo tailandés con pollo o langostinos, verduras y arroz
Red curry Thai style of chicken or prawns, vegetables and rice

Linguini al pil-pil de langostinos salteados con tomate y aceite de ajo y guindilla
Linguini Pil-Pil, sautéed prawns in a tomato, garlic and chili sauce

Stroganoff de solomillo de ternera con arroz basmati
Beef Stroganoff, made from tenderloin beef with basmati rice

Costillas de cerdo barbacoa, salsa "Jack Daniels" casera y ensalada de col
BBQ ribs glazed in homemade "Jack Daniels" sauce, and coleslaw

Solomillo de ciervo con puré de patatas, setas salteadas y salsa de frutos rojos y vino tinto
Deer tenderloin, mashed potatoes, sautéed mushrooms and red wine and wild berries sauce

We will provide an "allergy menu" at your request

Grill Menú

Entrecote de ternera seleccionada

Premium Steak entrecote, tasteful entrecote cooked to your liking

Solomillo de ternera seleccionada

Beef tenderloin, the finest meat cooked to your liking

Chateaubriand (mínimo 2 personas)

Chateaubriand, the best Chateaubriand cooked at your table (minimum 2 persons)

Solomillo a la piedra (mínimo 2 personas)

Beef tenderloin, the finest meat cooked on hot stone at your table (minimum 2 persons)

Costillas de ternera "Black Angus" cocinadas a baja temperatura 16 horas

"Black Angus" beef ribs, roasted at slow temperature for 16 hours

Porterhouse T-Bone para 2 personas (precio por persona)

Porterhouse T-Bone steak for 2 persons (price per person)

Hamburguesa de ternera, queso a su elección y nuestra salsa especial un poco picante

Beef hamburger with cheese of your choice and homemade chili mayonnaise

Everything from the grill comes with optional sauce and potatoes. All prices are for one person.

Add a side for 3 euros

French Fries

Mashed potatoes

Gratinated potatoes

Béarnaise sauce

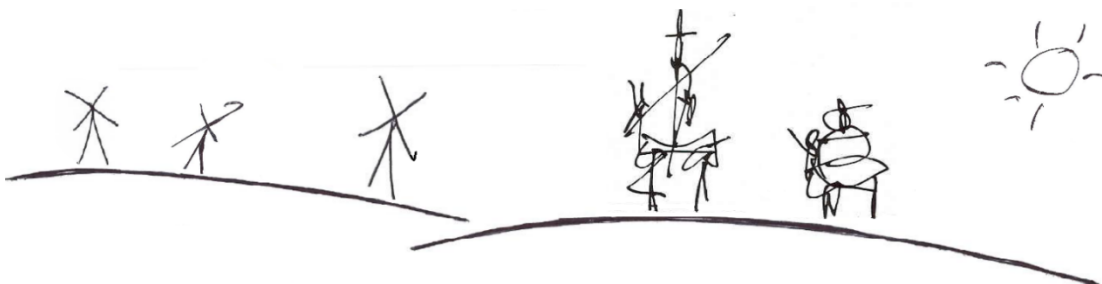
Pepper sauce

BBQ sauce

Mushroom and onion

Seasonal vegetables

Crispy fried onions



IVA incluido. Cubierto 1.90 €/ IVA included. Cover 1.90 €