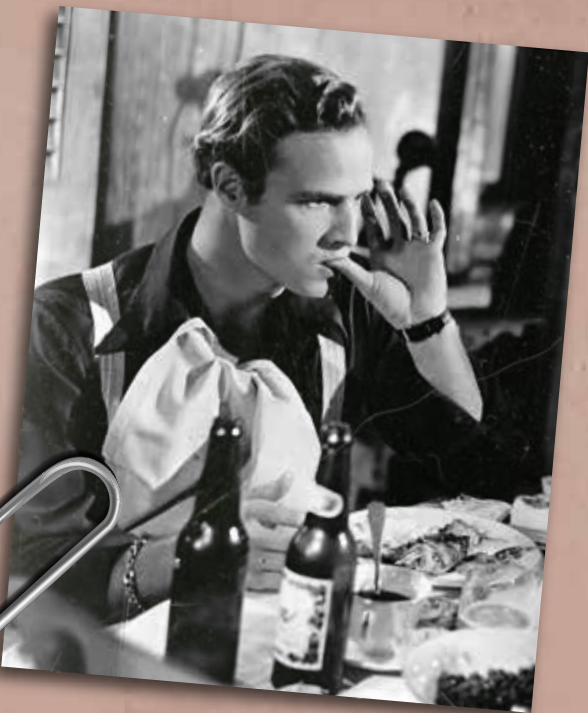




## TAPAS

|                                                                                                                                                                                                                                                                                      | Tapa   | Ración  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|---------|
| <b>CROQUETAS DE BOLETUS Y TRUFA</b><br>Cremosas, con salsa de ajos asados.<br><i>Creamy boletus and truffle croquettes with roasted garlic sauce.</i>                                                                                                                                | € 4.50 | € 7.50  |
| <b>CROQUETAS DE BUEY</b><br>A la brasa sobre emulsión de res ahumada.<br><i>Grilled Ox Croquettes with smoked beef sauce.</i>                                                                                                                                                        | € 4.50 | € 7.50  |
| <b>BERNEJENAS CRUJIENTES</b><br>Con pistachos partidos, miel de caña y parmesano.<br><i>Crispy eggplant with crished pistachios, cane honey and parmesan.</i>                                                                                                                        | € 4.00 | € 11.00 |
| <b>PIMIENTOS DEL PADRÓN</b><br>Fritos con sal marina y limón.<br><i>Fried Padrón Peppers with sea salt and lemon.</i>                                                                                                                                                                | € 3.50 | € 9.00  |
| <b>PATATAS BRAVAS KIMCHI</b><br>Patatas fritas caseras con salsa kimchi y emulsión de ajos asados.<br><i>Home made fries with spicy and roasted garlic sauce.</i>                                                                                                                    | € 4.00 | € 10.00 |
| <b>FOCACCIA TUMACA</b><br>Tradicional pan Italiano con tomate rallado, rucula silvestre, almendras tostadas, tomates semi deshidratados y grana padano.<br><i>Traditional Italian bread with grated tomato, wild arugula, toasted almonds, semi-dried tomatoes and grana-padano.</i> | € 7.00 |         |

## ENTRANTES

|                                                                                                                                                                                                                       |         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>BURRATA FRITTA</b><br>Sobre espejo de salsa de tomates y hojas de albahaca.<br><i>With tomato sauce and basil leaves.</i>                                                                                          | € 13.00 |
| <b>PROVOLONE &amp; PERAS</b><br>Con peras caramelizadas ,nueces tostadas partidas y bastones de focaccia.<br><i>Baked provolone with caramelized pears, chopped nuts and focaccia sticks.</i>                         | € 13.00 |
| <b>FOCACCIA MORTADELLA Y BURRATA</b><br>Focaccia clásica rellena de mortadella de pistacho, burrata y pesto de albahaca.<br><i>Classic focaccia filled with pistachio mortadella, burrata and basil pesto.</i>        | € 14.00 |
| <b>CALAMARES A LA ANDALUZA</b><br>Con ralladura de lima emulsión de ajo asado y pimentón.<br><i>Andalusian-style calamari with roasted garlic emulsion and paprika.</i>                                               | € 12.00 |
| <b>CESARE</b><br>Mix de verdes, pollo braseado, parmesano, tomates cherry, crutones y nuestra salsa César.<br><i>Mixed greens, braised chicken, parmesan cheese, cherry tomato, croutons and our Caesar dressing.</i> | € 14.00 |
| <b>CAPRESE PESTO</b><br>Tomate fresco, mozzarella de bufala, pesto de albahaca, aceite de oliva virgen extra.                                                                                                         | € 13.00 |



Pan y Aceitunas  
— 1,00€ P.P  
Bread and olives

## LA PASTA

|                                                                                                                                                                                                                                                                                                               |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>TROFIE PESTO Y BURRATINA</b><br>Con pesto de albahaca y burratina di bufala.<br><i>Basil pesto and warm buffalo burrata.</i>                                                                                                                                                                               | €16.00 |
| <b>TAGLIATELLE MEDITERRANEO</b><br>Tagliatelle con salsa de limón, langostinos, alcaparras, eneldo fresco y pistachos partidos.<br><i>Tagliatelle with lemon sauce, prawns, capers, fresh dill and crushed pistachios.</i>                                                                                    | €17.00 |
| <b>FAGOTTI FORMAGGIO Y PERA</b><br>Pasta rellena de pera confitada, queso Robiola, Taleggio y Parmesano en crema de espinacas, nueces y granos de pimienta rosa.<br><i>Stuffed pasta with poached pear, Robiola, Taleggio, and Parmesan cheese in a spinach and walnut cream sauce with pink peppercorns.</i> | €18.00 |
| <b>RAVIOLI DE RICOTA Y ESPINACA</b><br>Pasta rellena de ricotta y espinacas en mantequilla tostada de salvia y guanciale crocante.<br><i>Ricotta and spinach stuffed pasta toasted sage butter and guanciale.</i>                                                                                             | €17.00 |
| <b>LASAGNA VERDE GRATINADA</b><br>Selección de carne vacuna, salsa de tomates, salsa bechamel gratinada con parmesano.<br><i>Selection of beef, tomato sauce, béchamel sauce au gratin.</i>                                                                                                                   | €16.00 |
| <b>RISOTTO DE LA TIERRA</b><br>Setas, calabaza caramelizada y lascas de parmesano.<br><i>Mushrooms, caramelized pumpkin, and shavings of Parmesan.</i>                                                                                                                                                        | €17.00 |

## GUARNICIONES Y SALSAS

|                                                                                                            |       |
|------------------------------------------------------------------------------------------------------------|-------|
| <b>PATATAS BABY</b><br>En mantequilla de romero.<br><i>Baby potatoes in rosemary butter.</i>               | €4.00 |
| <b>PATATAS FRITAS CASERAS ALINEADAS</b><br>Home made french fries.                                         | €3.50 |
| <b>ENSALADA DE RUCULA Y PARMESANO</b><br>Arugula anda parmesan salad.                                      | €3.00 |
| <b>VEGETALES SALTEADOS</b><br>Vegetable wok.                                                               | €3.50 |
| <b>PURE DE PATATAS</b><br>Mashed potatoes.                                                                 | €3.50 |
| <b>SALSAS</b><br>Emulsion de ajo asado, criolla, brava.<br><i>Roasted garlic emulsion, criolla, Spicy.</i> | €1.50 |

## PESCADOS Y MARISCOS

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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>PATAS DE PULPO SALVAJE</b><br>Sobre patatas baby smashed en mantequilla y aliño de criolla.<br><i>Octopus legs with baby potatoes smashed with butter and criolla dressing.</i> | €26.00 |
| <b>DORADA</b><br>Con wok de vegetales y patatas baby asadas.<br><i>Catch of the day with vegetable wok and baby potatoes.</i>                                                      | €21.00 |
| <b>SALMON RÚSTICO</b><br>Sobre pure de patatas con parmesano crujiente y eneldo.<br><i>Salmon over mashed potatoes with crunchy parmesan and dill.</i>                             | €23.00 |
| <b>LANGOSTINOS A LA PLANCHA</b><br>Con ajo y perejil. <i>Grilled prawns with garlic and parsley.</i>                                                                               | €22.00 |

## CARNES

|                                                                                                  |        |
|--------------------------------------------------------------------------------------------------|--------|
| <b>BBQ RIBS - COSTILLAS DE CERDO</b><br>Slow-cooked ribs with barbecue sauce.                    | €25.00 |
| <b>SECRETO IBERICO</b> 280g. Iberian secret cut 280g.                                            | €23.00 |
| <b>ENTRECOTE DE VACA</b> 400g. Maduración 35 días.<br><i>Sirloin Steak 400g. 35 day aging.</i>   | €27.00 |
| <b>SOLOMILLO DE VACA</b> 250g. Maduración 35 días.<br><i>Beef tenderloin 250g. 35 day aging.</i> | €28.00 |

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| <b>DULCES</b>                                                                                                                                                                                                                                        |       |
| <b>TIRAMISU</b><br>Postre tradicional Italiano.<br><i>Tiramisu is a luscious Italian dessert crafted with layers of coffee-dipped ladyfingers and velvety mascarpone cream.</i>                                                                      | €8.00 |
| <b>CANNOLI</b><br>Tipico de la región de Sicilia.<br>Rellenos de crema pastelera de pistachos y ricotta con un toque de cacao.<br><i>Typical of the Sicilian region. Filled with pistachio pastry cream and ricotta cheese with a hint of cocoa.</i> | €8.00 |
| <b>CREPPE NOCCIOLE</b><br>Creppe relleno de crema de avellanas con helado de dulce de leche.<br><i>Hazelnut cream-filled crepe with dulce de leche ice cream.</i>                                                                                    | €8.00 |