

STARTERS

1.5.7.10.11 **HOMEMADE RUSSIAN SALAD WITH GLASS SHRIMP 10,50€**

7 **OYSTERS GUILLARDEAU N° 2 (UNIT). 4,75€**

11.12.6 **TUNA TARTAR WITH WAKAME SEAWEEED AND
AVOCADO 28,00€**

7 **BABYSEASCALLOPS(4 UNITS). 18,00€**

1.5.7 **GRILLED OCTOPUS. 23,00€**

1.7.10 **SQUID "ROMANA" STYLE. 19,00€**

7 **WHITE PRAWNS GRILLED 24,00€**

4.14 **MUSSELS WITH MARINERA SAUCE. 18,50€**

1.7 **CHOPITOS. 19,00€**

1.11. **FRIED ANCHOVIES. 18,50€**

11.14 **ANCHOVIES IN VINEGAR. 18,00€**

1.7 **SQUID LEGS FRIED (REJOS). 17,50€**

4.14 **TELLINAS. 17,00€**

ARTICHOKES FLOWERS(4 UNITS). 22,00€
ARTICHOKES CONFIT WITH IBÉRICO HAM

1.10 **BROKEN EGGS WITH ACORNFED HAM 21,00€**
WITH POTATOES

1.5.10 **CROQUETTES(4 UNITS) 3,00€**
OXTAIL. 3,00€

PORCINI MUSHROOMS 3,00€
4 **DÉNIA RED PRAWNS. 3,75€**

JOSELITO IBERIAN HAM 3,75€

12 **TRUFFLES EDAMAME. 8,00€**

1.10 **CRISPY SWEET POTATO WITH TRUFFLE 7,50€**
MAYONNAISE.

1.5 **NACHOS 16,00€**

OUR BREAD

1.2.3	LOAF OF BREAD	5,50 €
1.5.10	TOMATO AND ALIOLI	1,60 €
	BREAD WITH OUT GLUTEN	3,50 €

SALADS

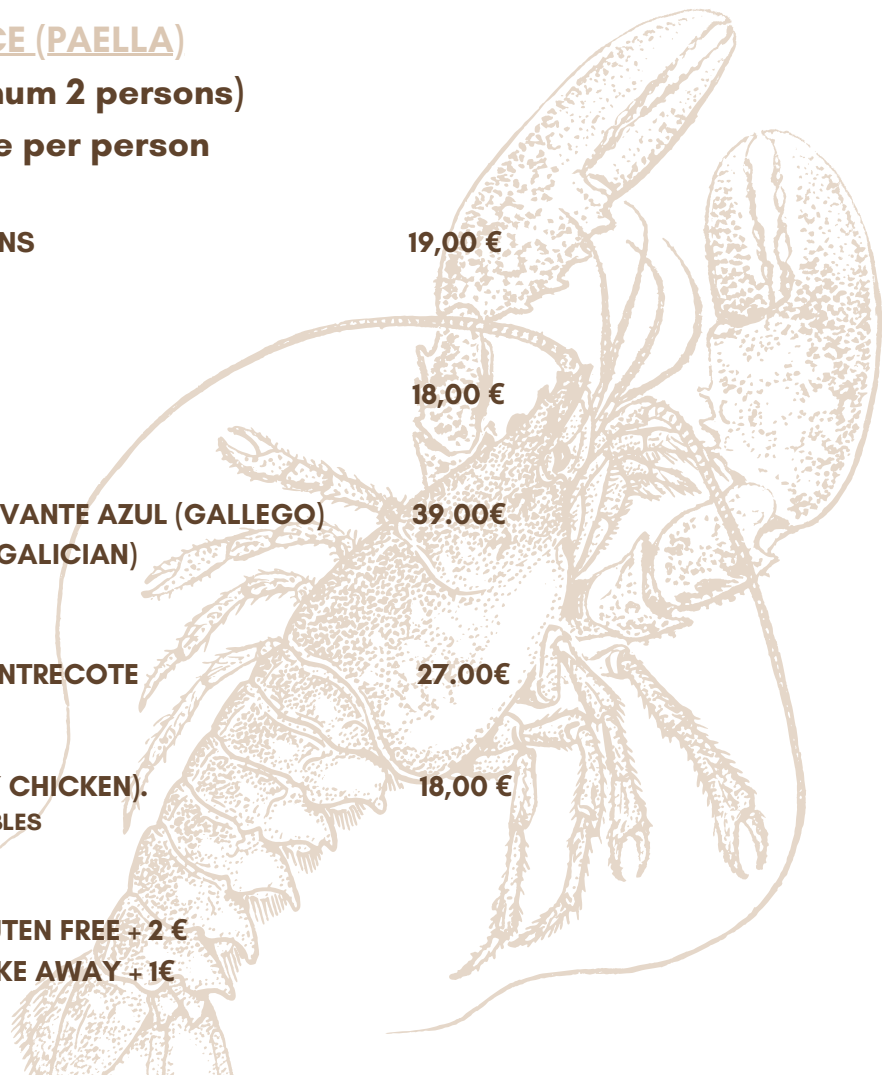
2.5.6.9	BURRATA SALAD BURRATA,ARUGULA, PESTO AND TOMATO	15,00 €
6.11	ESPECIAL TOMATO SALAD TOMATO, ONION, AVOCADO AND TUNA	19,50 €
1.6.11.12	SALMON POKE. TUNA POKE FRESH FISH, WAKAME SEAWEEED, EDAMAME, CHERRY TOMATOES,CUCUMBER,ONION,RICE AND OUR HOUSE SPECIAL SAUCE.	21,00€ 23,00€

RICE (PAELLA)

(minimum 2 persons)
price per person

1.3.4.7.11	ARROZ SEÑORET AND PRAWNS PEELED SEAFOOD	19,00 €
1.3.4.7.11	FIDEUA DE MARISCO (NOODLE SEAFOOD)	18,00 €
1.3.4.7.11	ARROZ MELOSO CON BOGAVANTE AZUL (GALLEGO) RICE WITH BLUE LOBSTER (GALICIAN)	39.00€
1.3	BONE MARROW RICE WITH ENTRECOTE FROM MATURED OLD COW	27.00€
1.3	ARROZ CAMPERO(COUNTRY CHICKEN). RICE WITH CHICKEN AND VEGETABLES	18,00 €

GLUTEN FREE + 2 €
TAKE AWAY +1€



FISH

1.5.11 SOLE "MEUNIERE". 34,00€
TYPICAL FRENCH CUISINE; BATTERED IN FLOUR,FRIED
IN BUTTER AND SPRINKLED
WITH LEMON JUICE AND CHOPPED PARSLEY

1.4.5.11 MONKFISH STEW WITH SEAFOOD. 28,50€
MINIMUM 2 PERSON/PRICE PER PERSON

11 GRILLED BLUEFIN TUNA LOIN 28,00€

WITH GARNISH INCLUDED
SWEET POTATO + 2 €

MEAT

BEEF TERDERLOIN 29,50€

BEEF ENTRECOTE. 28,00€

1.8.10 STEAK TARTAR. 32,00€

1.3.5.10 DOUBLE BURGER 100 BLACK ANGUS. 21,00€
200 GR OF 100 BLACK ANGUS IN BREAD,BACON,CARAMELIZED ONION,
BURGER CREAM(SMOKEY BACONNAISE)

1.10 MILANESE WITH POACHED EGG. 22,00€
BREADES BEEF FILLET WITH EGG

SAUCES; PORCINI,
GORGONZOLA, PEPPER
3.50€

PASTA

1 SPAGHETTI BOLOGNESE(BEEF). 17,00€

1.5.10 SPAGHETTI CARBONARA 21,00€

1.5.10 OXTAIL RAVIOLI (QUADRO). 21,00€

1,3,5,10 PINSA ROMANA.
IT IS A TYPE OF OVAL-SHAPED ITALIAN BREAD WHOSE INGREDIENTS ARE WHEAT,RICE
AND SOY FLOURS

MARGHERITA(TOMATO,CHEESE AND FRESH BASIL) 16,50€

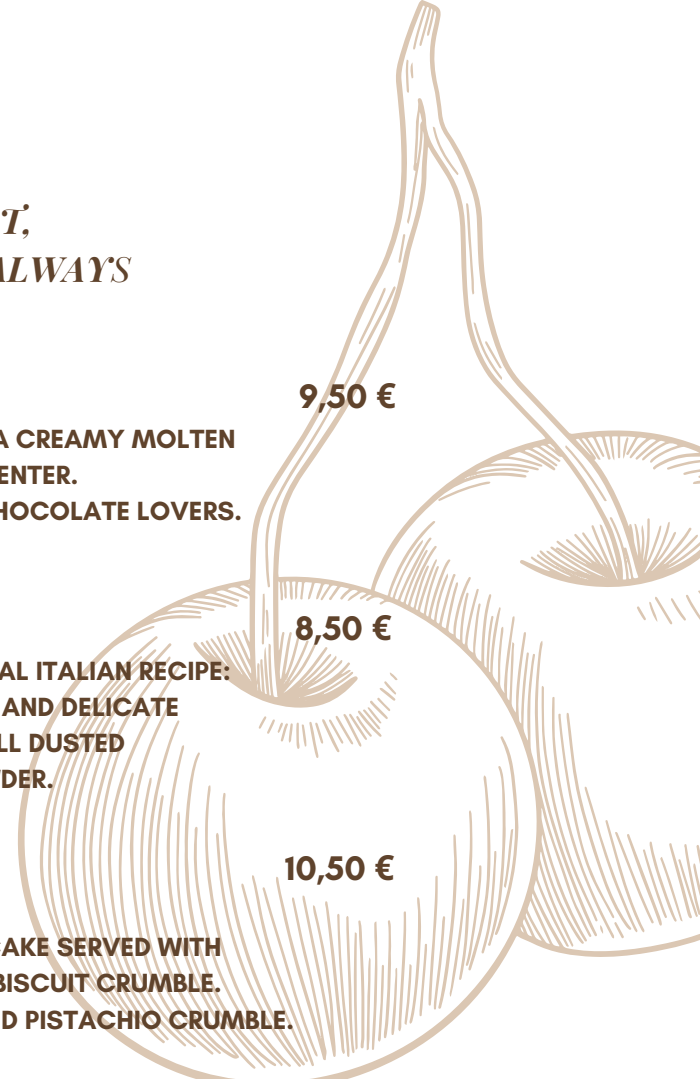
MORTADELLA AND PISTACHIO. 19,00€

CARBONARA 21,00€

BURRATA,PESTO AND CHERRY 19,00€

DESSERTS

*LIFE IS SHORT,
ENJOY DESSERT ALWAYS*

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1. **WHITE CHOCOLATE SOUFFLÉ** 9,50 €
LIGHT AND FLUFFY SOUFFLÉ WITH A CREAMY MOLTEN
WHITE CHOCOLATE CENTER.
A WARM DESSERT, PERFECT FOR CHOCOLATE LOVERS.
- 1 **TIRAMISÙ MONOPORZIONE** 8,50 €
PREPARED FOLLOWING AN ORIGINAL ITALIAN RECIPE:
SAVOIARDI BISCUITS, COFFEE AND DELICATE
MASCARPONE CREAM, ALL DUSTED
WITH COCOA POWDER.
- 1.5.10 **HOMEMADE BAKED CHEESECAKE** 10,50 €
TWO OPTIONS:
1. CREAMY SLOW-BAKED CHEESECAKE SERVED WITH
DULCE DE LECHE AND CRUNCHY BISCUIT CRUMBLE.
2. WITH SICILIAN PISTACHIO CREAM AND PISTACHIO CRUMBLE.
- 1.5.10 **CREPE WITH NUTELLA OR CARAMEL SAUCE** 12,00 €
- 1 **“CUPOLINO TORRONE”.** 9.50€
NOUGAT COVERED WITH A PISTACHIO GLAZE.
A DELICIOUS DESSERT THAT COMBINES
THE SMOOTHNESS OF NOUGAT WITH
THE INTENSE FLAVOR OF PISTACHIO.
- 1.5.10 **MILLE FEUILLE “EL MINARETE”**
CRISPY LAYERS OF PUFF PASTRY FILLED WITH PASTRY CREAM,
WHIPPED CREAM AND CINNAMON, TOPPED
WITH TOFFEE AND YOUR CHOICE OF ICE CREAM:
- WITH VAINILLA/CHOCOLATE ICE CREAM** 10,50 €
WITH NOUGAT ICE CREAM 12,50 €
- 1.5 **ICE CREAM BALL** 4,50 €
CHECK FLAVORS
- 5.10 **COULANT WITH CREAM** 7,50 €
GLUTEN FREE

1. GLUTEN / 2. NUTS / 3. CEREALS / 4. CRUSTACEANS / 5. DAIRY / 6. SESAME
7. MOLLUSKS / 8. MUSTARD / 9. NUTS / 10. EGGS / 11. FISH / 12. SOYBEANS
13. PEANUTS / 14. SULFITES
ALL THE PLATES INCLUDES TRACES

EVERY DAY

HAPPY HOUR

FROM 5 TO 7 PM

PINT 2,50€

COMBINED; 6,00€

MOJITO

PIÑA COLADA

GIN TONIC

APEROL SPRITZ

NACHOS 6,50€

FRENCH FRIES WITH CHEESE
AND BACON 4,50€

FRENCH FRÍES WITH
CARBONARA 6,50€

MIXED SANDWICH
(HAM AND CHEESE) 3,50€