

## Ensaladas

---



**Ensalada de queso**

14  
€

## Postres

---



**Carpaccio De Bacalao**

15  
€



**Homemade Tiramisu**

5  
€



**Sorbet de limón**

9  
7  
€



**HOMEMADE RICE PUDDING (GLUTEN FREE)**

5  
€



**HOMEMADE CONDENSED MILK FLAN**

5  
€



**STUFFED PINAPPLE (GLUTEN FREE)**

7  
€



**HOMEMADE CATALAN STYLE CREAM (GLUTEN FREE)**

5  
€



**COULANT (GLUTEN FREE)**

7  
€



**COMBINATED FRUITS FRESH (GLUTEN FREE)**

5  
€



**FRUIT FRESH BROCHETTE**

6  
€



**WHISKY CAKE**

7  
€



**Ice Cream (Gluten Free)**

5  
€



**SORBET (GLUTEN FREE)**

5  
€

## Platos de arroz

---



**Arroz**

## Aperitivos

---



**Caracoles**

17  
€



**Aperitivo**

## Pasta

---



**HOMEMADE GRATINATED MEAT CANELONI**

11  
€



**BOLOGANISE SPAGHETIS**

12  
€



**MARINERA SAUCE SPAGHETIS**

13  
€



**STUFFED SACHED WITH PEAR AND RICOTTA CHEESE**

12  
€

## Pizza

---



**Pizza de carne**

## Mains

---



**Tela de falda a la plancha**

16  
€

## Platos principales

---



**Bacalao**

17  
€

## Burgers

---



Hamburguesa

24

## Guarniciones

---



Alquitrán

## Spaghetti

---



Crema

## Snacks

---



Croquetas

10

## Salad

---



**Ensalada verde**

4  
12  
€

## SIDES

---



**Bread Service**

1  
€



**Las verduras a la parrilla**

15  
€

## Bebidas

---



**Botella de agua**

4  
€



**Media botella de agua**

3  
€

## Arroz

---



**BROTH RICE WITH VEGETABLES AND SEAFOOD**

19  
€



**BROTH RICE WITH LOBSTER**

27  
€



**Caldero de nécoras**

22  
€



**MUSHROOMS, PRAWNS AND PARMESANO CHEESE RISOTTO**

15  
€



**MIXTED MIXTA**

19  
€



**LOBSTER AND SEAFOOD PAELLA**

27  
€



**Black Paella**

18  
€



**DENIA STYLE PAELLA**

17  
€



**PERELADA STYLE PAELLA**

19  
€



**Paella de gambas rojas**

24  
€

## **Chicken**

---



**Pollo frito**

14

## **Platos vegetarianos**

---



**Verduras**

## Aperitivo

---



**Mejillones vaporizados**

9  
13  
€

## Baguettes

---



**Baguette de huevo**

## Pescado

---



**CUTTLEFISH MEATBALLS**

14  
€



**GRATINATED COD**

17  
€



**GRIDDLED COD**

16  
€



**GRIDDLED CUTTLE FISH**

17  
€



**GRILLED GILTHEAD or KITCHEN SALT**

19  
€



**MONKFISH IN ROMESCO SAUCE**

23  
€



**GRILLET TURBOT**

24  
€

## **Carne**

---



**Costillas y chuletas de cabrito**

19  
€



**GRILLED RACK AND CHOPS LAMP**

20  
€



**GRILLED IBERIAN PORK LAGARTO**

16  
€



**Grilled Chicken Leg**

12  
€



**Grilled Veal Steak**

12  
€



**½ ROAST SHOULDER LAMB**

24  
€



**GRILLED VEAL ENTRECOTE STEAL (350 gr.**

22  
€





**GRILLED SIRLOIN STEAK (300 gr.**

24  
€



**GRILLED T-BONE STEAK (450 gr.**

26  
€



**STONE GRILLED T-BONE STEAK (550 gr.**

28  
€



**STEWED VEAL TAIL**

18  
€



**Brinza al ajillo**

17  
€



**Cazuela de Callos**

## Starters

---



**Pimientos de Padrón**

9  
€

## Starter

---



**SALMOREJO**

7  
€



**Xató**

14  
€

## Tapas

---



**Galician Octopus**

20  
€

## Für unsere kleinen Gäste

---



**Daisy**

## Pizzas

---



**Pica pica**

## Sobremesa – Dessert

---



**Otros**

## Platos para niños

---



**Pluto**

## Ben & Jerry's

---



**Chocolate Brownie**

9  
5  
€

## Main

---



**Arroz meloso**

22  
€

## Carnes y Pescados

---



**Tartar de carne**

1  
25  
€

## Lunch Specials

---



**Stuffed Pineapple**

17  
€

## Juices Small (0,3l)

---



Zumo de naranja fresco

4  
€

## Spanische Hauptspeisen

---



FideuÃ

18  
€

## Für kleine Mäuse

---



Mickey

## Pasteles

---



Lionesa

5  
€

## Entrantes

---



**Molleja de ternera**

15  
€

## Contorni

---



**Pan sin gluten**

2  
€

## Bebidas calientes

---



**Café irlandés**

7  
€

## Paella

---



**Paella Vegetariana**

16  
€

## Eggs

---



**FRIED EGGS WITH IBERIAN RECEBO HAM**

14  
€



**FRIED EGGS WITH FOIE SHAVINGS, BLACK TRUFFLE**

15  
€

## Entree

---



**Ternera**

## hombres

---



**Segundo Plato**

## Plato

---



**Rape al romesco**

25  
€

## CARPACCIOS

---



**Carpaccio de Solomillo de Ternera**

17  
€

## Café

---



El café

2  
€

## Especial Mediodía (Bebida Incluida)

---



Segundos

## Gregal

---



Homemade Croquettes

8  
€

## Tapas y Ensaladas

---



Virutas de Alcachofas

14  
€

## Pescados A La Plancha (/kg)

---



Calamar Fresco

22  
€

## Café de Paris

---



**Plato único**

## Hamburguesa

---



**GRILLED VEAL HAMBURGUER 200gr.**

10  
€



**GRILLED CHICKEN HAMBURGUER 200gr.**

10  
€

## Cafes especiales y Guin Tonics

---



**SCOTTISH COFFEE**

7  
€



**TEAS AND INFUSIONS**

2  
€



**Gin tonic normal**

6  
€



**Gin tonic premiun**

13  
€



## Menú del día €13.4

---



**Postre O Cafe**

## MENU KIDS €11.9

---



**POSTRES**

## Sin clasificar

---



**Monkfish**

16  
€



**Camarones cocidos**

14  
€



**Seafood Paella**

18  
€



**Carpaccio de Pies de Cerdo**

15  
€



**Grilled Octopus Leg**

22  
€



**Red Tuna Tartar**

19  
€



**Ensalada de salmón marinado**

14  
€



**Ensalada de Mozzarella Fresca**

14  
€



**GALICIEAN PIG EAR**

13  
€



**HOMEMADE CODFISH FRITTER (6 und.**

9  
€



**FRIED POTATO CHUNKS**

8  
€



**Fried Camembert Cheese**

8  
€



**GRATED PROVOLONE CHEESE**

8  
€



**ROMAN-STYLE FRESH SQUID**

14  
€



**MARINERA SAUCE CAMS**

15  
€



**MARINERA SAUCE MUSSELS**

14  
€



**GRILLED VILANOVA BABY CLAMS**

16  
€



**SNAILS “A LA LLAUNA”**

17  
€



**IBERIAN RECEBO HAM**

24  
€



**FOIE SHAVINGS**

27  
€



**GARLIC SHRIMP CASSEROLE**

17  
€



**GALICIAN TRIPE CASSEROLE**

15  
€



**ANCHOVIES FROM DE CANTABRIAN SEA**

2  
€



**CATALAN TOASTED BREAD**

2  
€



**Trufas de chocolate**

5  
€



**GRILLED WILD ASPARRAGUS**

17  
€



**WHITE ASPARRAGUS**

15  
€



**Las bebidas**



**LENGUADO**

24  
€



**Desertos**



**Postre**



**Entree**



**Melón**

16  
€