



# Menu

45€

Welcome Glass of Cava  
Bread and Alioli

## *Starters to share*

Broken Eggs with Iberian Ham

Beef Carpaccio with Arugula

Mussels with Vermouth

## *Main courses to choose*

Salmon with Sautéed Vegetables

Iberian Pork with Creole Sauce and Baker's Potato

## *Dessert*

Chocolate brownie with vanilla ice cream

## *Drinks*

Blum frizzante rosé by Laus

FyA by Carlos Bujanda Tempranillo D.O. Rioja

or

2 Soft Drinks or Two Beers

Water and Coffee



Menu  
46€

Welcome Glass of Cava  
Bread and Alioli

### *Starters to share*

Broken Eggs with Iberian Ham  
Beef Carpaccio with Arugula  
Marinated Salmon

### *Main courses to choose*

Sea bass with creamy mashed potatoes  
and steamed vegetables  
Angus picanha with sliced potatoes

### *Dessert*

Mini Banoffee

### *Drinks*

Blum frizzante rosé by Laus  
FyA by Carlos Bujanda Tempranillo D.O. Rioja

or

2 Soft Drinks or Two Beers  
Water and Coffee



# Menu

55€

Welcome Glass of Cava  
Bread and Alioli

## *Starters to share*

Burrata Salad

Octopus with Creole Sauce, Potatoes and Avocado Cream

Steamed Mussels with Citrus Sauce

## *Main courses to choose*

Sea Bass with Sautéed Vegetables

Tenderloin with Baked Potatoes

## *Dessert*

Banoffee

## *Drinks*

Blum frizzante rosé by Laus

FyA by Carlos Bujanda Tempranillo D.O. Rioja

or

2 Soft Drinks or Two Beers

Water and Coffee



# Menu

36€

Bread and Alioli

## *“Starters to share”*

Truffled Potatoes with Crispy Bacon  
Goat Cheese Salad

## *Main courses to choose*

Sea Bream with Sautéed Vegetables  
Entrecote with Creole Sauce and Baked Potatoes

## *Dessert*

Chocolate brownie with vanilla ice cream

## *Drinks*

Blum frizzante rosé by Laus  
FyA by Carlos Bujanda Tempranillo D.O. Rioja

or

2 Soft Drinks or Two Beers  
Water and Coffee