

# MENU

## “TAPAS” AND STARTERS

<b>Iberian cured ham board with cheese</b> <i>and bread with grated tomato</i>	<b>19€</b>
<b>Croquettes</b> <i>Iberian cured ham (5 pieces)</i>	<b>9€</b>
<b>Valencian tomato salad</b> <i>with tuna belly and pickled chiles</i>	<b>13€</b>
<b>Marinated salmon tartar</b> <i>with wasabi mayo and pita bread</i>	<b>15€</b>
<b>Chicken breast salad</b> <i>with fetta cheese, tomatoes and nuts vinagrette</i>	<b>9€</b>
<b>Italian burrata</b> <i>with baked tomatoes and pesto</i>	<b>14€</b>
<b>Truffled salad</b> <i>made «to the chef style»</i>	<b>11€</b>
<b>Zucchini and Kale creamy soup</b>	<b>9€</b>
<b>Twistters</b> <i>cheddar and caramelised onion (6 pieces)</i>	<b>11€</b>

## FROM THE FARM AND THE GRILL

<b>Burger Manhattan</b> <i>with Black Angus meat</i>	<b>14€</b>
<b>Mushroom risotto</b> <i>with acorn-fed iberian pork</i>	<b>16€</b>
<b>Wok noodles</b> <i>with vegetables, bamboo and shrimps</i>	<b>14€</b>
<b>Beef tenderloin</b> <i>with potatoes and peppers</i>	<b>22€</b>
<b>Sea bass</b> <i>with vegetables</i>	<b>19€</b>
<b>Turbot</b> <i>with baked sweet potato</i>	<b>21€</b>
<b>Grilled octopus</b> <i>on candied tomato tatin</i>	<b>18€</b>
<b>Mellow rice</b> <i>with duck and boletus</i>	<b>14€</b>

## DESSERTS

<b>Homemade cheesecake</b> <i>with berries coulis</i>	<b>7€</b>
<b>«The Avocado»</b> (Vanilla mouse, nicaraguan chocolate and lime cream)	<b>8€</b>
<b>«The Flower Pot»</b> (Tiramisú)	<b>8€</b>
<b>Greek yogurt</b> <i>with organic granola and berries</i>	<b>4€</b>
<b>Assortment of fruit selection</b>	<b>5 €</b>

# WHITE

**Verdeo** 16€  
BODEGAS TORRES  
D.O Rueda  
Verdejo

**Pazo de Bruxas** 26€  
BODEGAS TORRES  
D.O Rías Baixas  
Albariño

**Viña Esmeralda Blanco** 24€  
BODEGAS TORRES  
D.O Catalunya  
Moscatel, Gewürztraminer

**Rebels de Batea Blanc** 27€  
7 MAGNÍFICS  
D.O Terra Alta  
Garnacha Blanca

**Nathalie & Gilles Fèvre Chablis** 34€  
DOMAINE NATHALIE &  
GILLES FÈVRE  
AOC Chablis - Borgona  
Chardonnay

**Perrin Côtes du Rhône Reserve Blanc** 30€  
FAMILLE PERRIN  
Côtes du Rhône  
Garnacha Blanca, Marsanne,  
Roussanne, Viognier

**Tharsys City** 19€  
PAGO DE THARSYS  
Utiel Requena  
Macabeo

# SWEET

**Castaña Dulce (50cl)** 32€  
BODEGAS CASTAÑO  
D.O Yecla  
Monastrell

# SPARKLING

**Champagne Lanson Black Label** 56€  
CHAMPAGNE LANSON  
Champagne  
Pinot Noir, Chardonnay y Pinot  
Meunier

**Terrer de la Creu Brut Nature** 21€  
TERRER DE LA CREU  
D.O Cava  
Xarel·lo, Macabeo, Parellada

# PINK

**Viña Esmeralda Rosé** 24€  
BODEGAS TORRES  
D.O Catalunya  
Garnacha

**Santa Digna Rosado** 24€  
MIGUEL TORRES CHILE  
Valle Central  
Cabernet Sauvignon

# RED

**Celeste Roble** 21€  
BODEGA PAGO DEL CIELO  
D.O Ribera del Duero  
Tinto Fino

**Altos Ibéricos Crianza** 20€  
BODEGAS TORRES  
D.O.C Rioja  
Tempranillo

**Santa Digna Carmenère** 34€  
MIGUEL TORRES CHILE  
Valle Central  
Carmenere

**Vental del Puerto nº12** 27€  
ANECOOP  
D.O Valencia  
Tempranillo, Merlot, Syrah,  
Cabernet