



## TO START

Price in Euros

Antipasti   focaccia   charcuterie   pickled vegetables	14
Codfish fritters   garlic and parsley mayonnaise   5 units	12
Spicy tuna taco   avocado puree   coriander   2 units	17
Breaded prawns   basil cream   red onion pickle	22
“Pica-pau” sautéed sirloin cubes   garlic and olive oil <i>tiborna</i>   pearl onion   pickles	22
BITE-ME-UP   antipasti   spicy tuna taco   breaded prawns   codfish fritters	55

## MAIN COURSES

Porcini mushroom risotto   parmesan shavings   balsamic vinegar <b>V</b>	26
Shrimp spaghetti   coriander   garlic   chilli	29
Turbot   baby vegetables   celery root puree   Jerez vinegar   butter sauce	35
Guinea fowl breast   mushroom ravioli   parmesan shavings   fried pancetta	31
Lamb ragoût   gnocchi   parmesan cheese   basil   briciole di pane   lamb gravy	34
Entrecôte tagliata   300gr   truffled french fries   arugula salad   parmesan	42

## PIZZERIA

Spinach & Egg   tomato   mozzarella   spinach   egg <b>V</b>	18
Salami   tomato   mozzarella   spicy salami	18
Prosciutto   tomato   mozzarella   prosciutto di Parma   arugula	18
Bacon & Mushrooms   tomato   mozzarella   bacon   mushrooms   oregano	18
Bolognese   tomato   mozzarella   bolognese   basil	18

## SALADAS

Burrata di buffala DOP mediterranean salad   eggplant   dried tomato <b>V</b>	17
Salmon salad   avocado   radish   cherry tomato   citrus   lime vinaigrette	21
Tuna <i>or</i> Tofu poke bowl   avocado   radish   mango   nori seaweed   ponzu <b>V</b>	21

## SANDUÍCHES

Black Angus hamburger   cheddar   avocado   bacon   cucumber   egg yolk   french fries	22
Tenderloin sandwich served in artisan bread   french fries	25

V – Vegetarian Dishes | All dishes available for Half Board and Take-Away  
*No dish, food or drink, including the couvert, may be charged if not requested by the customer  
If you need information about allergens please consult our team before placing your order*

**VAT INCLUDED**