

VEGETABLES

Un Jardín Salad 67

Leaf salad, lettuce, cucumber, onion, fruit of the season and caramelized pecans with apricot vinaigrette

Tomates Salad 67

Colorful cherry tomatoes salad with capers, olives and herbs. Seasoned with lemon juice & olive oil

Alcachofas Duet 74

Artichoke Ala-Romana, Jerusalem artichoke, bonfire tomatoes, mushrooms, served on orange cherry tomato cream, garnished with sweet potatoes chips

Patatas Bravas 52

Baked & fried potatoes with chipotle aioli and green onion

Vegan Risotto 62

Risotto with emental cream made from cashews. Cooked with mushroom, peas & green beans

SEA

Fish Carpaccio 88

Tomato seeds, cucumber, radish, pine nuts, chili, Koroneiki oil. Served with toasts on the side

Ceviche 76

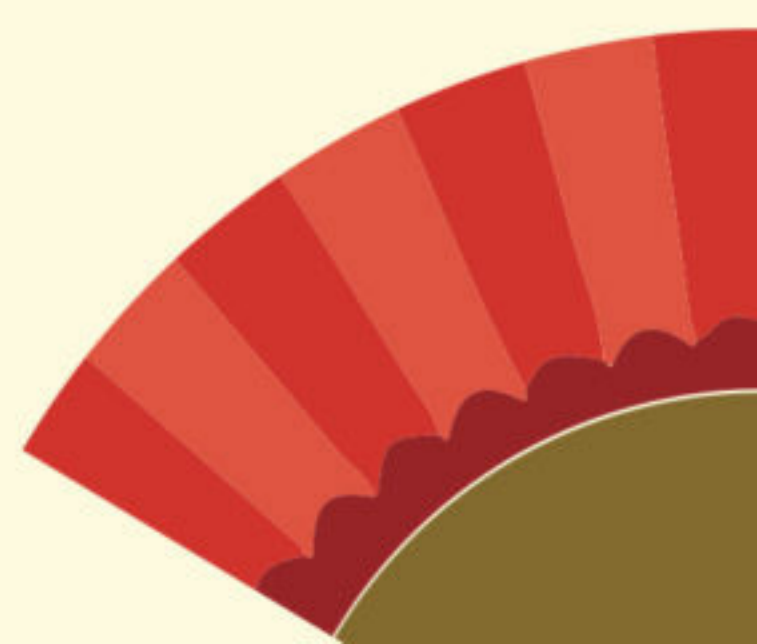
Fish of the day with fine chopped pineapple, onion and chili peppers. Served with toasts on the side

Red Tuna Tataki 88

Seared Red Tuna served with a fine chopped pineapple, onion & chilli. Served with toasts on the side

Pescado 102

Sea fish fillet served on butternut squash and beetroot sauce, served with roasted vegetables



LAND

Roast Beef Bruschetta 82

With pepper cream, fried capers, chipotle aioli and herbs

Beef Carpaccio 82

Beef Fillet, confit garlic, shallots, rocket, balsamic, mustard and olive oil.
Served with toasts on the side

Croquetas 87

Fried Asado balls with a crispy crust.
Served on chipotle aioli

Assado Taco 83

Assado meat in slow cook, guacamole, tomato salsa and chipotle aioli

Hamburguesa 85

Hamburger 150 grams, lettuce, tomato salsa, chipotle aioli, in brioche bread.
Served with potatoes

Pechuga de Pollo 77

Chicken breast salad, zucchini, broccoli, beans, mushrooms and shallots

Lamb Chop 86

Layed on butternut cream,
served alongside Jerusalem artichoke confit and Demi-Glace



MEAT

Lamb Shank Ossobuco 135

Slow cooked in plum sauce and served on a potato-truffle purée & Demi-Glace

Duck Breast 123

Seared duck breast with a drizzle of raspberries. Served on butternut squash and beetroot creams. Asside roasted vegetables

Sirloin Steak (180g) 132

Grilled, with Demi-Glace, served on a purée of root vegetables with a side of fried potatoes

Entrecôte Steak (180g) 138

Grilled, with Demi-Glace, served on a purée of root vegetables with a side of fried potatoes

Fillet Steak (180g) 148

Grilled, with Demi-Glace, served with truffle mash potatoes & green beans

Assado Steak 126

Slow cooked in plum sauce, with Demi-Glace. Served on potato & truffle purée, garnished with sweet potato chips

Plato De Carnes (recommended for 3 people) 589

Entrecote, sirloin, beef fillet, assado steak, duck breast, chicken breast & patatas bravas

DESSERTS

Crème Brûlée 52

Rich vanilla custard & coconut cream. Topped with caramelized sugar

Nemesis 52

Hot chocolate cake served with vanilla ice cream. Garnished with a chocolate twill and crushed pistachios

Dessert maison 54

Ask the waiter