



MENU


TO SHARE

Shrimp flambé Ecuadorian shrimps seasoned with garlic, hot pepper flambéed with Jack Daniel's whisky	11.500
Seafood garden 20.000 Selection of shrimps, scallops, clams, mussels, marinated octopus, fried squid, salmon sashimi and sea bass ceviche.	
Fried calamari Rings of breaded calamari spiced with merken and lemon juice.	11.000
Montaditos 11.000 Toasted bread topped with prosciutto and grilled red bell peppers (3) And with Mediterranean style Mushrooms (3)	
Pink clams au gratin with parmesan cheese 12.000 Cream Sauce and crispy bacon.	

STARTERS

Salmon tartar On a bed of beetroot and squash, served with Pesto sauce and olive's bread toasts	8.000 
Traditional ceviche Ceviche 3 ways: Salmon, octopus and sea bass, marinated in Lemon juice and served with garlic bread toasts	13.000
Beef fillet Carpaccio With crispy capers, black olives, Dijon vinaigrette and bread toast.	8.000 
Tasting of abalone Abalone's chupe au gratin and abalone slices with avocado.	15.000





right by adding three colors to your meals that come from fruits and vegetables to increase energy and maintain a balanced diet.



SALADS

Andalusian salad

8.000

Green leaves, Prosciutto, manchego cheese, breaded artichokes, garlic bread toasts, almonds and Jerez vinaigrette.



Classic Caesar salad

Crispy lettuce, parmesan cheese, crispy bacon, croutons and Caesar dressing.

7.000

Caesar salad with chicken

8.000

Caesar salad with salmon

8.600

Caesar salad with shrimps

8.300

Niçoise Salad

Green leaves with tuna slices, quail eggs, anchovies and cherry tomatoes, dressed with ciboulette lemonade.

7.500



SOUPS

Seafood soup

Rich saffron broth, squid, conger eel, mussels, clams, shrimps, scallops, black olives, capers and coriander.

12.000

Conger eel soup

8.500

Classic onion soup

7.500

Natural tomatoes soup

7.500





PASTA AND RISOTTOS



Italian Pasta

Spaghetti with a delicious seafood sauce.

11.000

Gnocchi


With shrimps, broccoli and cream sauce.

10.500

Sorrentinos with squid ink

Stuffed with salmon, saffron sauce and capers.

9.500

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Choice your pasta and sauces

9.000

Pastas: spaghetti, fettuccini and gnocchi
Sauce: tomato, Bolognese, carbonara and
Four cheese sauce

Forest mushroom risotto

10.500

Shrimp risotto

11.000

FROM OUR COAST

Fish and seafood grilled

20.000

Breaded conger eel

With creamy corn and mini Chilean salad.

12.500

Grilled sea bass filet

Served with “bashed” potatoes, quail eggs, green beans and fresh tomato sauce.

13.000 

Grilled salmon

With pea mousseline, roasted tomatoes and crispy Prosciutto

13.000 

Grill roasted octopus

Served with onions, baked potatoes and merken.

12.500 





MEATS



Grilled Sirloin steak served with "chimichurri"
15.000

Sweet potatoes and grilled scallions.

Grilled Filet mignon with Oporto sauce
15.500

Potato gratin and mushroom sauce.

Thick ribs of beef cooked in oven
15.200

Slowly cooked in red wine for four hours, served with spinach, bacon and roman gnocchi

Rack of Lamb with herb crust
20.000

Casserole of corn and asparagus with olive oil



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ORIENTAL CORNER

Wonton soup 8.500
Chicken broth flavored with ginger, vegetables and topped with wonton

Pad Thai 11.000
Rice noodles with chicken, shrimps and vegetables and tamarind sauce.

VEGETARIAN DISHES

Cocotte eggs and wine bread toast
7.000
Two poached eggs with forest mushrooms sauce.

Eggplant Milanese 7.500
With tomatoes sauce and Arabic style cous cous.

Pumpkin gnocchi
9.000





With dry tomatoes sauce, Arugula leaves and cheese.



DESSERTS

Chocolate bar

With berries sauce.

6.500

Tarte tatin with cinnamon ice cream

6.200

Our way apple pie accompanied with cinnamon ice cream.

Traditional crème brûlée

6.000

Passion fruit cheese cake

6.000


Homemade ice-cream

7.000

Platter of seasonal fruits

5.800



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