



starters & tapas

RUSSIAN BALL

TAPA 3€ RATION 7,90€

OCTOPUS SALAD SERVED IN OLIVES STUFFED WITH ANCHOVIES CREAM AND QUAIL EGG

PINTXO DE SALMÓN

TAPA 3,70€

GLASS BREAD, MARINATED SALMON, AVOCADO, TOBIKO ROE IN LIME SAUCE AND DILL

TRIO OF ANCHOVIES

TAPA 3,90€

GLASS BREAD, ANCHOVY MARINATED IN LEMON, ANCHOVY MARINATED IN VINEGAR, ANCHOVY AND RED PEPPER JAM, ONION AND COURGETTE

LAGARTO BAO

TAPA 3,90€

LAGARTO PORK CUT, PICO DE GALLO & SPICY SAUCE

PORK RIB BAO

TAPA 3,90€

PORK RIBS, HOMEMADE BARBARAICES SAUCE, ROCKET AND PICKLED ONION IN LIME JUICE

PATATAS BRAVAS

TAPA 3€ RATION 6€

DEEP FRIED POTATOES, HOMEMADE TOMATO SAUCE & KIMUCHI

HOMEMADE CROQUETTES

TAPA 3€ RATION 7,50€

ASK FOR OUR HOMEMADE CROQUETTES OF THE DAY

WILD BOARD TOAST

TAPA 3,80€

GLASS BREAD, WILD BOARD, CARAMELIZED ONION, ANCHOVY AND ALMOND AND CURRY SAUCE

V.A.T INCLUDED.

SOME OF OUR DISHES MAY CONTAIN POTENTIAL ALLERGENS,
IF YOU ARE ALLERGIC PLEASE ASK OUR STAFF

sharing is caring

MALAGA SALCHICHON TARTAR

RATION 7,90€

KNIFE-CUT SALCHICHON, OREGANO SAUCE AND RED PEPPER JAM,
RED ONION AND COURGETTE

SALMOREJO PANOCHO

RATION 4,90€

TRADITIONAL COLD TOMATO SOUP, CITRUS PIPIRRANA SALAD,
HAM, SNOW OF GOAT CHEESE AND QUAIL EGG.

STEAK TARTAR

RATION 16€

KNIFE-CUT BEEF, TRADITIONAL EMULSION & TOASTES

THE OCTOPUS

RATION 18€

GRILLED OCTOPUS LEG, PICO DE GALLO, ANTICUCHO SAUCE
AND BEETROOT HUMMUS

TUNA TATAKI

TAPA 4€ RATION 18€

RED TUNA FROM ALMADRABA, PONZU SAUCE, WAKAME
AND DUTCH SPRING ONION

ASPARAGUS RISOTTO

RATION 13€

PUNTALLETE'S RISOTTO, SEASONAL MUSHROOMS, LOW TEMPERATURE EGG
AND TRUFFLE ESENCE

from the sea

FISH OF THE DAY

S/M

ASK FOR OUR FRESH FISH AND SEAFOOD OF THE DAY,
PRICES ACCORDING TO SIZE AND MARKET

V.A.T INCLUDED.

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IF YOU ARE ALLERGIC PLEASE ASK OUR STAFF

from the country

BBQ RIBS

RATION 12,50€

SLOW COOKED RIBS, DRESSED WITH HOT BARBARAICES SAUCE
AND FRENCH RIES

GOAT INGOT

RATION 20€

BONELESS GOAT LEG WITH POTATO FOAM AND
GARLIC SAUCE

LAGARTO PORK CUT

RATION 13€

GRILLED LAGARTO PORK CUT, SALTED VEGETABLES
AND ROASTED PEPPER ACID SAUCE

BEEF CHEEKS

RATION 14,90€

BEEF CHEEKS, SERVED IN CAULIFLOWER EMULSION
AND SEMELE INK SAUCE & THYME

SIRLOIN BEEF

RATION S/M

220GR. APROX. SIRLOIN, BEEF SAUCE WITH TRUFFLE ESENCE,
CAULIFLOWER AND BROCCOLI EMULSION

DEER

RATION 21€

DEER LOIN, SMASHED POTATOES, PISTACHIOS AND REDBERRIES SAUCE

SIRLOIN STEAK

RATION S/M

400GR. APROX. OF SIRLOIN STEAK WITH FRIES

V.A.T INCLUDED.

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IF YOU ARE ALLERGIC PLEASE ASK OUR STAFF

for the kids

GRILLED CHICKEN

7€

SERVED WITH FRIES

NOODLES WITH TOMATO AND CHEESE

6€

CHEESEBURGER

4€

SERVED WITH FRIES

the sweet end

RICE WITH MILK

3,80€

WITH GOAT CHEESE AND RASPBERRY

CHEESECAKE

4€

WITH RASPBERRY JELLY AND BLUEBERRIES

CHESTNUT FLAN

4€

FRIED ICE CREAM

5€

VANILLA ICE CREAM, ENGLISH CREAM, GULAB-YAMUN AND TOFFE

AVOCADO FRENCH TOAST

3,80€

WITH HONEY FROM ISTÁN AND ALMONDS

V.A.T INCLUDED.

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IF YOU ARE ALLERGIC PLEASE ASK OUR STAFF

drinks

STILL WATER 33CL	1,20€
SPARKLING WATER 33CL	1,20€
COCA COLA	1,50€
COCA COLA ZERO	1,50€
FANTA ORANGE	1,50€
FANTA LEMON	1,50€
SEVEN UP	1,50€
TONIC WATER	1,50€
AQUARIUS (ORANGE/LEMON)	2,00€
NESTEA	2,00€
NESTEA PASSION FRUIT	2,00€
RED BULL	2,50€
MILKSHAKES (CHOCOLATE, STRAWBERRY, VANILLA)	1,40€
PINNEAPPLE JUICE	1,40€
VICTORIA GLASS	1,30€
VICTORIA 1/3	1,80€
VICTORIA PINT	3,00€
VICTORIA LEMON PASOS LARGOS	1,80€
CLARITA	1,60€
BEER 0,0	2,00€
GLUTEN FREE BEER	2,00€
ALHAMBRA RED/GREEN	2,20€
ESTRELLA GALICIA 1/3	1,80€
CORONITA	2,20€
LADRÓN DE MANZANAS	1,50€
RED WHINE WITH LEMON	2,50€

coffee and tea

COFFEE	1,00€
COFFEE WITH MILK	1,20€
CARAJILLO COFFE WITH LIQUOUR	1,50€
BOMBON COFFEE	2,50€
CHOCOLATE MILKSHAKE	1,20€
DECAFFEINATED	1,20€
PENNYROYAL MINT	1,00€
CHAMOMILLE	1,00€
LINDEN	1,00€
TEA (RED, BLACK OR GREEN)	1,20€
ROIBOS TEA	1,50€
MANGO, PAQUISTANI OR BERRIES	
ORGANIC TEA	1,50€
CHAI MATCHA	