

LUNCH MENU

Half board – a drink included	21€
Complete formula - a drink included	24€

COFFEE OR INFUSIONS NOT INCLUDED

COFFEE & TEA

EXPRESSO	2,10 €
EXPRESSO WITH S DASH OF MILK	2,20 €
COFFEE WITH MILK	3,10€
HERBAL TEA	4,50 €
CAFFEE WITH BRANDY OR RUM	4,00 €



SOFT DRINKS & BEER

MINERAL OR CARBONATED WATER	3,50 €
SOFT DRINKS AND JUICES	3,50 €
STAROPRAMEN 0,33 (draft beer)	4,00 €
MORITZ <i>Beer</i>	5,00 €
NON-ALCOHOLIC BEER	5,00 €

STARTERS

Carrot cream with sunflower seeds
Garden salad with mustard vinaigrette
Carpaccio of salmon cured with citrus and dill
Spinach cannelloni with tomato sauce
Steamed seasonal vegetables

THE MAIN

Cod with Biscay sauce and vegetables
Grilled veal onglet with shallot butter, fresh spinach and potato
Catalan-style roast chicken
Vegan burger with vegetables
Spaghetti Napolitana

DESSERTS

Homemade desserts of the day

OUR DISHES

APPETIZERS

BONILLA POTATO CHIPS	4,00 €
GREEN AND BLACK OLIVES	4,00 €
ANCHOVIES FROM THE CANTABRIC SEA	9,00 €

TO SHARE OR NOT

RUSSIAN SALAD WITH TUNA BELLY	9,00 €
BRAVE POTATOES IN OUR STYLE	8,00 €
CROQUETS....FOIE AND MUSHROOM / GORGONZOLA / ROASTED	9,00 €
IBERIAN HAM "BELLOTA" (120 GRS)	21,00 €
1/2 IBERIAN HAM "BELLOTA2 (80 GRS)	15,00 €
Spanish omelette with coca bread	8,00 €
RACLETTE	7,00 €
CANDIED ARTICHOKEs WITH IBERIAN HAM	13,00 €
Bread with tomato	4,00 €
MONTADITO	3,00 €

THE CHEESES

COMTÉ CHEESE WITH FIG JAM	9,00 €
CHEESE TABLE (Comté, Parmesan Regiano, Manchego)	21,00 €

ARTISANAL PIZZAS

MARGARITA PIZZA WITH ARUGULA AND PARMESAN	17,00 €
ROMANA (mozzarella, cooked ham, arugula and Parmesan cheese)	17,00 €

OUR DISHES

THE DISHES

CREAM OR SOUP OF THE DAY	9,50 €
GARDEN SALAD WITH MUSTARD VINAGREET	9,50 €
SALMON AND AVOCADO TARTAR	16,00 €
SEA BASS TARTARE	15,00 €
BEEF CARPACCIO WITH RUCULA AND PARMESAN CHEESE	14,00 €
PASTA OF THE DAY	9,50 €

MEAT AND FISH

Grilled veal onglet with shallot butter, fresh spinach and potato	19,50 €
Iberian pork shoulder with potatoes baked in salt	21,00 €
Free-range chicken, oriental style	14,00 €
Meat of the day	14,00 €
FISH OF THE DAY	21,00 €
BREADED SQUID	17,00 €

THE DESSERTS

ARTISANAL ICE CREAM	7,00 €
HOMEMADE CAKES	7,00 €

RON

BACARDI	10,00 €
HAVANA 7	14,00 €
FLOR DE CAÑA AÑEJO 5 AÑOS	14,00 €
DIPLOMATICO EXCLUSIVO RESERVA	17,00 €

VODKA

GREY GOOSE	19,00 €
SMIRNOFF	12,00 €
ABSOLUT	14,00 €
SKY	14,00 €

WHISKIES

J&B	13,00 €
BALLANTINES	13,00 €
JONHNIE WALKER RED	13,00 €
FOUR ROSES	14,00 €
JAMESON	14,00 €
JACK DANIEL’S	14,00 €
CHIVAS REGAL 12	15,00 €
CARDHU 12	16,00 €
KNOCKANDO 12	16,00 €
LAGAVULIN 16	28,00 €
BALVENNIE DOUBLEWOOD 12	22,00 €

BRANDY

1866 GRAN RESERVA	19,00 €
TORRES 10	8,00 €



*Kitchen open from 1 pm to 3.30 pm and
from 8 pm to 11pm.*

ENGLISH



Kitchen open from 1 pm to 3.30 pm and from 8 pm to 11pm.

Opens from 11 am to 1 am

COCKTAILS

APEROL SPRITZ	14,00 €
NEGRONI	16,00 €
PASSION MARTINI	16,00 €
MOJITO CLASSIC	16,00 €
BLOODY MARY	16,00 €
PIÑA COLADA	16,00 €
MOJITIO VRGIN (alcohol-free)	14,00 €

All our vegetables and eggs are organically sourced



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BOMBAY SAPHIRE	14,00 €
BEEFEATER	14,00 €
SEAGRAM	14,00 €
PUERTO DE INDIAS	15,00 €
BULL DOG	16,00 €
G VINE	17,00 €
MARTIN MILLER	16,00 €
NORDES	16,00 €
CITADELLE	16,00 €
LONDON Nº 1	17,00 €
BROCKMAN’S	17,00 €
MOMBASA	16 ,00€
RANGPUR	16,00 €
HENDRIKS	17,00 €
GIN MARE	17,00€

TONICA PREMIUM "FEVER TREE"	1,00 €
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