

## *Cold Starters*



<i>Ceviche of Langostinos</i>	14.00 €
<i>Salad of goat cheese, avocodo and strawberries</i>	12,00 €
<i>Nets of fresh Anchovis, marinated with olive oil and lemon</i>	12,50 €
<i>Tomatoes mozzarella with basil</i>	13.00 €
<i>Tuna tartar with sesame, ginger and coriander</i>	14.50 €
<i>Tuna sashimi and marinated salmon</i>	15.00 €
<i>Beef carpaccio topped with Parmiggiano cheese and urugula</i>	14.50 €
<i>Serrano ham, melon and "pan con tomate"</i>	14.50 €
<i>Duck Foie Gras, pear compot and grape reduction</i>	18.00 €
<i>Ham Iberico disch</i>	17,00 €

## *Hot Starters*

<i>Traditional Mediterranean fish soup</i>	10.00 €
<i>Goat cheese in puff pastry with thyme and honey</i>	11.00 €
<i>Three cheese raviolis with sage and rosemary sauce</i>	12.50 €
<i>Brandade of cod with truffles and "piperrada de piquillos"</i>	14.00 €

## *Pastas*

<i>Fresh pasta with salmon and green asparagus</i>	15.00 €
<i>Penne with grilled vegetables</i>	14.00 €
<i>Tagliatelles with shrimps, fresh tomato, basil and parmiggiano</i>	14.50 €
<i>Tagliatelle with porcini mushrooms and Iberico ham</i>	15.00 €
<i>Home made Lasagna</i>	13.00 €
<i>Papardelles with Foie Gras and Truffles</i>	18.50 €

## *Fish Dishes*



<i>Creamy risotto with porcini and tiger shrimp</i>	<i>15.00 €</i>
<i>Small grilled squids with black rice</i>	<i>17.00 €</i>
<i>Salmon sauté with sesame, teriyaki sauce and ginger</i>	<i>17.00 €</i>
<i>Sea bream or sea-bass baked in fresh seasalt crust</i>	<i>17.50/ 19.00 €</i>
<i>Sea bream filet plancha, tomato and iberico dressing</i>	<i>18.00 €</i>
<i>Monkfish medaillon sauté with a safran sauce</i>	<i>22.00 €</i>
<i>Tunafishsteak, mashed tomato with basil</i>	<i>19.50 €</i>
<i>Grilled cod filet, leeks stewed</i>	<i>20.50 €</i>
<i>Turbot , tomato, champignon, asparagus</i>	<i>22.50 €</i>
<i>Scallops and prawns, mashed potatoes in olivoil, mesclun</i>	<i>21.00 €</i>

## *Meat Dishes*

<i>Chicken breast, spinach mushrooms and parmiggiano</i>	<i>16.00 €</i>
<i>Duck confit with garlic mashed potatoes</i>	<i>18.00 €</i>
<i>Beef entrecote with Roquefort or green pepper sauce</i>	<i>18.00 €</i>
<i>Iberico pork Prensa</i>	<i>17.00 €</i>
<i>Beef tenderloin with morels sauce</i>	<i>23.00 €</i>
<i>Rack of Lamb, cream of garlic</i>	<i>21.00 €</i>
<i>Duck-magret with figs</i>	<i>17.00 €</i>
<i>Foie gras sauté with caramelized apple</i>	<i>20.00 €</i>