

Starters

Fish Soup	13,50€
Salmon tartar	17,50€
Garlic prawns	19,50€
Mussels in seafood sauce	15,50€
Beef carpaccio	18,50€
Carpaccio of salmon	16,50€
Avocado and prawn salad	16,50€
Salad with goat cheese and red fruit vinaigrette	17,50€

Meat

'Pluma Ibérica'	28,50€
Leg of lamb boneless at low temperature	26,50€
Rossini sirloin steak (175g) with foie and truffle sauce	29,50€
Chateaubriand min 2 pers	38,50€ <i>p.p</i>
Thai chicken breast with rice and vegetables	19,50€

Pasta and Paellas

Spaghetti frutti di mare	19,50€
Pappardelle with spinach and prawns	17,50€
Penne rigati with bacon and mushrooms	17,50€
Spaghetti with vegetables	17,50€
Paellas on request <i>Our room service will inform you of the preparation time.</i> Paellas min 2 persons.	S.P.M

Fish

Sea bass in salt (Min 2 person)	36,50€ <i>p.p</i>
Sea bream with prawns	27,50€
Cod confit with mushrooms	24,50€
Salmon with butter and sage	22,50€

All meat and fish dishes are accompanied by potatoes and vegetables.

If you have any kind of food allergy,
please let us know.



Desserts

Pannacota	6€
Crema catalana	7€
Brownie with icecream	8€
Almond cake	7€
Nutella's meringue	9€
Coulant chocolate	9€
Ice Cream	7€

FROM MONDAY TO FRIDAY MENU 'MEDIODÍA' 24,50€

Consists of a starter, main course and dessert. Made with seasonal and local products.

Cocktail

Hugo <i>Cava + mint + syrup</i>	11€
Aperol Spritz <i>Aperol + cava</i>	11€
Black Negroni <i>Campari + Gin + Red Vermouth</i>	12€
Daiquiri frozen <i>Mango or Strawberry</i>	12€
Mojito Fetget <i>Strawberry or Normal</i>	11€

Drinks

Water or Sparkling water

1L	4€
0,5L	3€

Soft drinks	3€
Juices	3€

Beer 0,3	3,30€
Beer 0,5	5€
Aguila	3,50€
Amstel	3,50€
Heineken	4€
Shandy	3,30€
Non-alcoholic beer	3,90€

Café Espresso	2,50€
Café Americano	2,50€
Cortado	2,60€
Café con leche	2,70€
Cappuccino	3€
Latte	3,50€
Infusión	3€
Carajillo	4€

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