

## STARTERS

<b>Prawns</b>	with thai sauce	9.5
<b>Cannelloni</b>	chicken cannelloni with foie, truffle and seasonal mushrooms	12
<b>Gyozas</b>	pork and cabbage dumplings with miso soup and pickled radish	10
<b>Tomatoes</b>	sweet, salty, acid and spicy with mackerel	9
<b>Toasta</b>	with grilled cuttlefish, onion and green pepper, grilled with allioli	8.5
<b>Sardines</b>	lightly cured with Italian lard, cherries and roasted garlic flan	9.5
<b>Egg</b>	cooked at low temperature with smoked aubergine and pork belly	9

## MAIN COURSES

<b>Smoked Corvina</b>	with kimchee sauce and red curry noodles	16.5
<b>Tempura Hake</b>	with Mexican green mole, avocado and fennel	17.5
<b>Cod</b>	with typical Spanish 'callos' and sweet chili pepper	16.5
<b>Local fish</b>	with seafood 'romescada' (Spanish bouillabaisse) and potatoes	23
<b>Red Mullet</b>	with chili crab and thai deep fried rice	20
<b>Pork ribs</b>	with potatoes, salad and hoisin sauce	15
<b>Filled rabbit</b>	grilled with allioli and risotto with snails and mushrooms	16.5
<b>Pig feet</b>	filled with caramelized onion and creamy mashed potatoes	15.5
<b>Fillet steak</b>	with carbonara sauce and bacon-wrapped potato cake	20
<b>Pigeon</b>	with pineapple terrine and cashew sauce	22.5

## DESSERTS

<b>Coffee cake</b>	with Bailey's and goat's milk toffee	6
<b>Irta's land</b>	orange mousse, cocoa crumble and vanilla ice cream	6
<b>Chocolate souffle</b>	a classic	6
<b>Horchata</b>	with homemade 'fartons' (brioche) and coffee flan	6
<b>Pina Colada</b>	pineapple ravioli with coconut, rum and ginger	6

**Bread, snacks and petit fours service 2.8**  
**(if you don't want this service, please tell to the staff)**

**Bread and coffee are included in all of our menus  
The menu must be ordered for all guests at the table**

## TRADITIONAL MENU

### Snacks

<b>Cannelloni</b>	chicken cannelloni with foie, truffle and seasonal mushrooms
<b>Cod</b>	with tomato sauce and roasted peppers
<b>Iberian prey</b>	with maadras curry and chards
<b>Horchata</b>	with homemade 'fartons' (brioche) and coffee flan
<b>Petits Fours</b>	sweets for the coffee

30 €

## DISCOVERY MENU

### Snacks

<b>Mussel</b>	with cucumber and green 'aguachile' (Mexican style)
<b>Cuttlefish</b>	with 'torrija', ink sauce and parsley allioli
<b>Ave César!</b>	our version of this salad
<b>Beetroot</b>	in different versions with smoked mackerel
<b>Fajita</b>	with sweet and sour pork
<b>Fish</b>	of the day with chili-crab and thai deep fried rice
<b>Fillet steak</b>	with red mole sauce and bacon-wrapped potato cake
<b>Mango</b>	sweet ceviche with passion fruit and ginger
<b>Chocolate</b>	with chocolate and a little more chocolate
<b>Petits Fours</b>	sweets for the coffee

42 €

## LUNCH MENU (FROM 13.30 TO 15.00)

<b>Snacks</b>	'Eidos de Iria' olives, bread and flavored butter
<b>Sam Choi</b>	pork belly, creamy puree and hoisin sauce
<b>Toasta</b>	with cuttlefish, onion and green pepper, grilled with allioli
<b>Paella</b>	every week a new one
<b>Coffee cake</b>	with Bailey's and goat's milk toffee
<b>Petits Fours</b>	sweets for the coffee

25 €

We have information concerning the presence of allergens, for any question please ask the staff. Thank you.