



APIO

APIO – CELERY – CELERY



ALTRAMUCES

ALTRAMUCES – LUPINE – LUPINS



CACAHUETES

CACAHUETES – PEANUTS – CACAHUÈTES



DÍOXIDO DE AZUFRE Y SULFITOS

DIOXIDE DE AZUFRE Y SULFITOS
SULPHUR DIOXIDE AND SULPHITE
DIOXIDE DE SOUFRE ET SULPHITE



GRANOS DE SESAMO

GRANO DE SESAMO
SESAME
GRAINS DE SESAME



FRUTOS DE CÁSCARA

FRUTOS DE CÁSCARA
FRUITS OF SHELLS
PELURES DE FRUITS



CONTIENE GLUTEN

GLUTEN – GLUTEN – GLUTEN



HUEVOS

HUEVO – EGG – OEUF



CRUSTÁCEOS

CRUSTÁCEOS – CRUSTACEANS – CRUSTACÉS



LÁCTEOS

LÁCTEOS – LACTOSE – LACTOSE



MOLUSCOS

MOLUSCOS – MOLLUSK – MOLLUSQUES



MOSTAZA

MOSTAZA – MUSTARD – MOUTARDE



PESCADO

PESCADOS – FISH – POISSONS



SOJA

SOJA – SOYA – SOJA

PARA CUALQUIER DUDA PREGUNTAR AL MAÎTRE
FOR ANY DOUBT ASK THE MAÎTRE D
POUR TOUT DOUTE DEMANDER AU MAÎTRE

CUBIERTO & PAN | COVER AND BREAD. 2€

MENU DEGUSTACION | TASTING MENU 50€

10%IVA incluido / 10% VAT Included / 10% TVA incluse

TAPAS GOURMET

GRILLED SCALLOP WITH APPLE SAUCE AND WHITE TRUFFLE OIL [UNIT]. | **6,70€**



PRAWNS SATAY WITH PEANUT SAUCE. | **7,90€**



FRIED WANTON PASTA STUFFED WITH CRAB, CREAMED CHEESE AND YELLOW PLUMS SAUCE. | **6,50€**



PIL-PIL PRAWNS CROQUETTE WITH MAYO-JAPONESA. | **9,90€**



BRIE CHEESE AND MUSHROOMS CROQUETTE WITH TRUFFLE AND BLACK HONEY. | **8,90€**



POACHED EGG WITH TRUFFLE MUSHROOM SAUCE. | **6,40€**



CANNELLONI PASTA WITH MARINATED IN MEXICAN SPICES PORK RIBS WITH GUACAMOLE, SPICY TOMATO AND CORIANDER. | **6,40€**



BAO BREAD WITH DUCK HOISIN SAUCE, CUCUMBER FRESH CHIVES. | **6,50€**



BLACK BAO BREAD, CRISPY JHON DORY FISH, LETTUCE AND MANGO CHUTNEY. | **7,90€**



BRIOCHE BREAD WITH SMOKED SALMON, GUASACACA AND GRILLED QUAIL EGG. | **7,60€**



BRIOCHE BREAD WITH PULLED PORK RIBS, BBQ SAUCE, CHEDAR CHEESE AND CRISPY ONIONS | **6,90€**



10%IVA incluido / 10% VAT Included / 10% TVA include

SOUPS & CREAMS

SEAFOOD AND PERNOD PERFUME SOUP WITH GRILLED KING PRAWN AND SCALLOPS. | **13,90€**



CREAMED VEGETABLES SOUP WITH CURRY, COCO NUT AND GRILL PRAWNS. | **11,90€**



CREAMED PUMPKIN SOUP WITH PUFF PASTRY CROUTONS AND TOASTED SESAME. | **10,90€**



SALADS

NORWEGIAN KING CRAB SALAD WITH AVOCADO MOUSSE, MANGO AND PASSION FRUIT VINAIGRETTE. | **23,90€**



FRESH SALAD WITH GRILLED PRAWNS, TROPICAL FRUIT AND THAI VINAIGRETTE. | **13,90€**



CARAMELIZED GOAT CHEESE SALAD WITH APPLE AND GRAPE, MODENA'S VINAIGRETTE AND RASPBERRY COULIS. | **11,90€**



BEEF THAI SALAD AND BENISTY DRESSING. | **12,90€**



SPICED CHICKEN SALDA WITH MUSTARD AND HONEY DRESSING CRISPY ONIONS AND BACON. | **9,70€**



10%IVA incluido / 10% VAT Included / 10% TVA incluse

ASIAN FOOD

RED TUNA FISH TARTARE AND RED ONIONS WITH CRISPY SEAWEED AND GREEN BANANA CHIPS. | **15,90€**



RED TUNA FISH CARPACCIO, PINK GINGER, WASABI MAYONNAISE, WAKAME SEAWEED AND THAI SAUCE. | **15,90€**



RED TUNA FISH TATAKI, WAKAME SEAWEED, PINK GINGER WITH SOHA, MUSTARD AND HONEY SAUCE. | **15,90€**



RED TUNA SASHIMI WITH NUTS VINAIGRETTE. | **16,90€**



SALMON TATAKI WITH WAKAME SEAWEED, TERIYAKI SAUCE AND WASABI MAYONNAISE. | **12,90€**



SALMON TARTARE, SMOKED OLIVE OIL AND CREAMY AVOCADO. | **12,90€**



CRISPY PRAWNS WITH PANKO BREADCRUMB, FRESH BASIL AND SWEET-CHILLY SAUCE. | **12,90€**



FRIED SQUID MACERATED IN SPICES AND KIMCHI-MAYO. | **16,90€**



CHICKEN SPRIN ROLL VIETNAMESE WITH CHILLI-SWEET SAUCE. | **6,50€**



10%IVA incluido / 10% VAT Included / 10% TVA incluse

STARTERS

RED TUNA POKÉ. | 13,50€



SALMON POKÉ. | 11,50€



PRAWNS PIL-PIL WITH FRESH CAYENNE,
CHERRY TOMATOES AND BRANDY. | 13,90€



PUFF PASTRY WITH LEEK CREAM
AND PRAWNS. | 12,90€



JHON DORY FISH IN KATAIFI WITH HONEY,
SOYA AND SESAME SAUCE. | 12,90€



GOATS CHEESE LOLLIPOPS ROLLED IN NUTS AND
WILD FRUIT MARMALADE. | 10,90€



FRESH DUCK LIVER GRILLED ON TOAST, CARAMELIZED APPLE,
GOAT CHEESE FLAKES AND MANGO COULIS. | 15,90€



10%IVA incluido / 10% VAT Included / 10% TVA incluse

ITALIAN FOOD

SPINACH AND PRAWNS RAVIOLIS WITH TOMATO AND SWEET RED PEPPER SAUCE. | **21,90€**



SPINACH SORRENTINOS PASTA, PEAR COMPOTED, WALNUTS AND PARMESAN CHEESE SAUCE. | **17,90€**



HOME MADE FETTUCCINI PASTA WITH CREAM, SALMON AND PERNOD. | **15,90€**



HOME MADE FETTUCCINI PASTA WITH CREAM, CHICKEN, MUSHROOMS AND BROCCOLI. | **14,90€**



KIDS MENU

SPAGHETTIS PASTA WITH CARBONARA, TOMATO OR CHEESE SAUCE. | **9€**



CRISPY FISH WITH FRENCH FRIED. | **9€**



CHICKEN FINGER FRIED WITH FRENCH FRIED. | **9€**



10%IVA incluido / 10% VAT Included / 10% TVA include

THAI FOOD

RICE NOODLES WITH VEGETABLES THAI. | 13,90€



GRILLED SEA BASS WITH SAUTÉED VEGETABLES THAI STYLE AND SOYA NOODLES. | 21,90€



CRISPY SEA BASS WITH TAMARIN, GINGER AND CITRIC SAUCE. | 21,90€



GRILLED PRAWNS WITH SAUTÉED VEGETABLES THAI STYLE AND RICE NOODLES. | 19,90€



CHICKEN OR PRAWNS WITH YELLOW CURRY SAUCE. | 15,90€



BEEF PAD KA PRAO. | 17,90€



SLOW COOKED IBERIAN BLACK PORK FILLET WITH SMOKED TERIYAKI SAUCE. | 21,90€



10%IVA incluido / 10% VAT Included / 10% TVA incluse

FISH

JHON DORY FILLET WITH ORANGE SAUCE. | 21,90€



GRILLED SOLE WITH CHEF
ALBERT BENISTY SAUCE. | 24,90€



GRILLED TURBOT FILLET WITH BLACK PEPPERS SAUCE
AND VEGETABLE IN TEXTURE. | 29,90€



WILD TIGER PRAWNS WITH CREAM
AND PERNOD SAUCE. | 24,90€



MEATS

BEFF BURGER WITH CHEDAR CHEESE, CRISPY ONIONS RINGS,
BACON AND GREEN JALAPEÑOS. | 13,50€



RACK OF LAMB WITH MUSTARD, PROVENZAL HERB
AND GRAVY SAUCE. | 24,90€



CHICKEN BREAST GRILLED WITH SEMOLINA AND
GORGONZOLA SAUCE. | 19,90€



CONFIT OF DUCK WITH PORT AND
RASPBERRY SAUCE. | 19,90€



CHARGILLED ANGUS'S ENTRECÔTE OF BEEF
WITH HERBAL BUTTER. | 25,90€



FILLET OF BEEF WITH CARAMELIZED FRESH DUCK
LIVER AND RED WINE SAUCE. | 31€



FILLET OF BEEF WITH GORGONZOLA CHEESE
OR PEPPERS SAUCE. | 24,90€



10%IVA incluido / 10% VAT Included / 10% TVA incluse

DESSERTS

CRUNCHY CANNELONI OF NUTELLA WITH ORANGES
INFUSED CUSTARD AND VANILLA ICE CREAM. | **6,90€**



DECONSTRUCTION OF VANILLA CHEESECAKE,
COOKIE DOUGH AND RED FRUIT SAUCE. | **6,90€**



BLACK CHOCOLATE COULANT AND
RASPBERRY SORBET. | **6,90€**



APPLE AND CINNAMON TART WITH
VANILLA ICE CREAM. | **7,90€**



CRÈME BRÛLÉE WITH BAILEYS
AND WHITE CHOCOLATE. | **6,90€**



RED FRUITS WITH SORBET AND
MARACUYÁ FRUIT FOAM. | **7,90€**

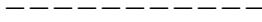


ICE CREAM AND SORBET WITH RED FRUIT. | **5,90€**



10%IVA incluido / 10% VAT Included / 10% TVA incluse

MENU CREADO POR VANESSA BENISTY &
DISEÑADA POR DAVID BENISTY



CREATED MENU BY VANESSA &
DESIGN BY DAVID BENISTY

