



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

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



PRAWNS SATAY WITH PEANUT SAUCE [4U]. | 5€



FRIED WANTON PASTA STUFFED WITH SURIMI, CREAMED CHEESE AND YELLOW PLUMS SAUCE [4U]. | 6€



PIL-PIL PRAWNS CROQUETTE WITH MAYO-JAPONESA [4U]. | 5€



BRIE CHEESE AND MUSHROOMS CROQUETTE WITH TRUFFLE AND BLACK HONEY [4U]. | 5€



POACHED EGG WITH TRUFFLE MUSHROOM SAUCE. | 6€



BLACK BAO BREAD, CRISPY JHON DORY FISH, LETTUCE AND MANGO CHUTNEY. | 8€



BRIOCHE BREAD WITH SMOKED SALMON, GUASACACA AND GRILLED QUAIL EGG. | 8€



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



MINI-BURGER WITH PULLED PORK RIBS, BBQ SAUCE, CHEDAR CHEESE AND CRISPY ONIONS | 4€



MINI-BURGER WITH BEEF, CHEDAR CHEESE, CRISPY ONIONS. | 4€



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# SOUPS & CREAMS

SEAFOOD AND PERNOD PERFUME SOUP WITH GRILLED KING PRAWN AND SCALLOPS. | 14€ | 8€



CREAMED VEGETABLES SOUP WITH CURRY, COCO NUT AND GRILL PRAWNS. | 9€ | 5€



CREAMED PUMPKIN SOUP WITH PUFF PASTRY CROUTONS AND TOASTED SESAME. | 9€ | 5€



# SALADS

NORWEGIAN KING CRAB SALAD WITH AVOCADO MOUSSE, MANGO AND PASSION FRUIT VINAIGRETTE. | 24€ | 14€



FRESH SALAD WITH GRILLED PRAWNS, TROPICAL FRUIT AND THAI VINAIGRETTE. | 11€ | 7€



CARAMELIZED GOAT CHEESE SALAD WITH APPLE AND GRAPE, MODENA'S VINAIGRETTE AND RASPBERRY COULIS. | 10€ | 6€



BEEF THAI SALAD AND BENISTY DRESSING. | 13€ | 7€



SPICED CHICKEN SALDA WITH MUSTARD AND HONEY DRESSING CRISPY ONIONS AND BACON. | 10€ | 6€



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# ASIAN FOOD

RED TUNA FISH TARTARE AND RED ONIONS WITH CRISPY SEAWEED AND GREEN BANANA CHIPS. | 16€



RED TUNA FISH CARPACCIO, PINK GINGER, WASABI MAYONNAISE, WAKAME SEAWEED AND THAI SAUCE. | 16€



RED TUNA FISH TATAKI, WAKAME SEAWEED, PINK GINGER WITH SOHA, MUSTARD AND HONEY SAUCE. | 16€



RED TUNA SASHIMI WITH NUTS VINAIGRETTE. | 16€



SALMON TATAKI WITH WAKAME SEAWEED, TERIYAKI SAUCE AND WASABI MAYONNAISE. | 13€



SALMON TARTARE, SMOKED OLIVE OIL AND CREAMY AVOCADO. | 13€



CRISPY PRAWNS WITH PANKO BREADCRUMB, FRESH BASIL AND SWEET-CHILLY SAUCE. | 11€



FRIED SQUID MACERATED IN SPICES AND KIMCHI-MAYO. | 14€



CHICKEN SPRIN ROLL VIETNAMESE WITH CHILLI-SWEET SAUCE. | 7€



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# STARTERS

RED TUNA POKÉ. | 13€



SALMON POKÉ. | 12€



PRAWNS PIL-PIL WITH FRESH CAYENNE,  
CHERRY TOMATOES AND BRANDY. | 12€



PUFF PASTRY WITH LEEK CREAM  
AND PRAWNS. | 11€



JHON DORY FISH IN KATAIFI WITH HONEY,  
SOYA AND SESAME SAUCE. | 11€



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



FRESH DUCK LIVER GRILLED ON TOAST, CARAMELIZED APPLE,  
GOAT CHEESE FLAKES AND MANGO COULIS. | 14€ | 8€



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# ITALIAN FOOD

SPINACH AND PRAWNS RAVIOLIS WITH TOMATO AND SWEET RED PEPPER SAUCE. | 21€ | 13€



SPINACH SORRENTINOS PASTA, PEAR COMPOTED, WALNUTS AND PARMESAN CHEESE SAUCE. | 18€ | 11€



HOME MADE FETTUCCINI PASTA WITH CREAM, SALMON AND PERNOD. | 14€ | 8€



HOME MADE FETTUCCINI PASTA WITH CREAM, CHICKEN, MUSHROOMS AND BROCCOLI. | 13€ | 8€



# KIDS MENU

SPAGHETTIS PASTA WITH CARBONARA, TOMATO OR CHEESE SAUCE. | 6€



CRISPY FISH WITH FRENCH FRIED. | 7€



CHICKEN FINGER FRIED WITH FRENCH FRIED. | 6€



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# THAI FOOD

RICE NOODLES WITH VEGETABLES THAI. | 12€ | 7€



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



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



GRILLED PRAWNS WITH SAUTÉED VEGETABLES THAI STYLE AND RICE NOODLES. | 16€ | 9€



CHICKEN OR PRAWNS WITH YELLOW CURRY SAUCE. | 13€ | 8€



BEEF PAD KA PRAO. | 15€ | 9€



SLOW COOKED IBERIAN BLACK PORK FILLET WITH SMOKED TERIYAKI SAUCE. | 21€ | 12€



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# FISH

JHON DORY FILLET WITH ORANGE SAUCE. | 19€ | 11€



GRILLED SOLE WITH CHEF  
ALBERT BENISTY SAUCE. | 23€



WILD TIGER PRAWNS WITH CREAM  
AND PERNOD SAUCE. | 25€ | 16€



# MEATS

RACK OF LAMB WITH MUSTARD, PROVENZAL HERB  
AND GRAVY SAUCE. | 25€



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



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



FILLET OF BEEF WITH CARAMELIZED FRESH DUCK  
LIVER AND RED WINE SAUCE. | 29€



FILLET OF BEEF WITH GORGONZOLA CHEESE  
OR PEPPERS SAUCE. | 25€



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# DESSERTS

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



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



BLACK CHOCOLATE COULANT AND  
RASPBERRY SORBET. | 7€



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



CRÈME BRÛLÉE WITH BAILEYS  
AND WHITE CHOCOLATE. | 6€



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



ICE CREAM AND SORBET WITH RED FRUIT. | 5€



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MENU CREADO POR VANESSA BENISTY &  
DISEÑADA POR DAVID BENISTY

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CREATED MENU BY VANESSA &  
DESIGN BY DAVID BENISTY

