



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

SALADS

FRESH SALAD WITH GRILLED PRAWNS, TROPICAL
FRUIT AND THAI VINAIGRETTE. | 12€



CARAMELIZED GOAT CHEESE SALAD WITH APPLE AND GRAPE,
MODENA'S VINAIGRETTE AND RASPBERRY COULIS. | 12€



BEEF THAI SALAD AND BENISTY DRESSING. | 15€



SPICED CHICKEN SALDA WITH MUSTARD AND HONEY
DRESSING CRISPY ONIONS AND BACON. | 12€



JAPO 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€



ASIAN FOOD

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



PRAWNS SATAY WITH PEANUT SAUCE [8U]. | 12€



FRIED SQUID MACERATED IN SPICES AND
KIMCHI-MAYO. | 15€



PIL-PIL PRAWNS CROQUETTE WITH MAYO-JAPONESA [8U]. | 11€



FRIED WANTON PASTA STUFFED WITH SURIMI, CREAMED CHEESE
AND YELLOW PLUMS SAUCE [4U]. | 7€



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



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



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STARTERS

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



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



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



PUFF PASTRY WITH LEEK CREAM
AND PRAWNS. | 11€



POACHED EGG WITH TRUFFLE MUSHROOM SAUCE. | 7€



BRIE CHEESE AND MUSHROOMS CROQUETTE WITH
TRUFFLE AND BLACK HONEY [8U]. | 12€



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. | 15€



CANNELLONI PASTA WITH MARINATED IN MEXICAN SPICES PORK
RIBS WITH GUACAMOLE, SPICY TOMATO AND CORIANDER. | 7€



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ITALIAN FOOD

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



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



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



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



KIDS MENU

SPAGHETTIS PASTA WITH CARBONARA, TOMATO OR CHEESE SAUCE. | 7€



CRISPY FISH WITH FRENCH FRIED. | 7€



CHICKEN FINGER FRIED WITH FRENCH FRIED. | 7€



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THAI FOOD

RICE NOODLES WITH VEGETABLES THAI. | 14€



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. | 17€



CHICKEN OR PRAWNS WITH YELLOW CURRY SAUCE. | 15€



BEEF PAD KA PRAO. | 17€



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



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FISH

JHON DORY FILLET WITH ORANGE SAUCE. | 21€



GRILLED SOLE WITH CHEF
ALBERT BENISTY SAUCE. | 25€



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



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€



BURGER WITH PULLED PORK RIBS, BBQ SAUCE,
CHEDAR CHEESE AND CRISPY ONIONS | 15€



BURGER WITH BEEF, CHEDAR CHEESE, CRISPY ONIONS. | 15€



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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€

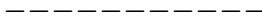


ICE CREAM AND SORBET WITH RED FRUIT. | 5€



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MENU CREADO POR VANESSA BENISTY &
DISEÑADA POR DAVID BENISTY



CREATED MENU BY VANESSA &
DESIGN BY DAVID BENISTY

