



APIO

CELERY



ALTRAMUCES

LUPINE



CACAHUETES

PEANUTS



DIÓXIDO DE AZUFRE Y SULFITOS

SULPHUR DIOXIDE AND SULPHITE



GRANOS DE SESAMO

SESAME



FRUTOS DE CÁSCARA

FRUITS OF SHELLS



CONTIENE GLUTEN

GLUTEN



HUEVOS

EGG



CRUSTÁCEOS

CRUSTACEANS



LÁCTEOS

LACTOSE



MOLUSCOS

MOLLUSK



MOSTAZA

MUSTARD



PESCADO

FISH



SOJA

SOYA

**TASTING MENU. | 60€**

COVER AND BREAD. | 2€

FOR ANY DOUBT ASK THE MAÎTRE D

10% VAT Included

# STARTERS

**SEAFOOD SOUP** WITH GRILLED KING PRAWN  
SCALLOPS & PERNOD TOUCH. | 16€



**GRILLED PRAWNS SALAD** WITH MANGO  
VINAIGRETTE RAISINS & PINIONS. | 15€



**CARAMELIZED GOAT CHEESE SALAD** WITH APPLE  
GRAPE, MODENA'S VINAIGRETTE  
& RASPBERRY COULIS. | 15€



**BEEF THAI SALAD** AND BENISTY DRESSING. | 18€



**RED TUNA FISH TARTARE** AND RED ONIONS  
WITH CRISPY SEAWEED & GREEN  
BANANA CHIPS. | 23€



**RED TUNA FISH SASHIMI** WITH CITRIC  
& SPICY MANGO DRESSING. | 23€



**RED TUNA FISH TATAKI** WAKAME SEAWEED  
PINK GINGER WITH SOYA, MUSTARD  
& HONEY SAUCE. | 23€



**SALMON TATAKI** WITH WAKAME SEAWEED  
TERIYAKI SAUCE & WASABI MAYONNAISE. | 17€



**SALMON TARTARE** CRISPY NORY SEEWEED  
& CREAMY AVOCADO. | 17€



**CRISPY PRAWNS** WITH PANKO BREADCRUMB  
FRESH BASIL & SWEET-CHILLY SAUCE. | 13€



10% VAT Included

# STARTERS

**CRISPY SCALLOP** WITH APPLE SAUCE  
WHITE TRUFFLE OIL & MANGO COULIS. | 8€



**PRAWNS PIL PIL** WITH FRESH CAYENNE,  
CHERRY TOMATOES AND BRANDY. | 16€



**PUFF PASTRY** WITH LEEK CREAM  
AND KING PRAWN. | 14€



**GRILL PRAWNS SATAY** WITH  
PEANUT SAUCE. | 12€



**FRIED SQUID** MACERATED IN SPICES  
& KIMCHI-MAYO. | 18€



**POACHED EGG** WITH TRUFFLE  
MUSHROOM SAUCE. | 9€



**BRIE CHEESE AND MUSHROOMS CROQUETTE** WITH  
TRUFFLE & BLACK HONEY. | 12€



**CRISPY CAMEMBERT CHEESE** WITH  
WILD FRUITS MARMELADE. | 13€



**FRESH DUCK LIVER GRILLED** ON TOAST  
CARAMELIZED APPLE, GOAT CHEESE FLAKES  
& MANGO COULIS. | 22€



**PORK RIBS CANNELLONI PASTA** WITH SPICY  
MEXICAN TOMATO SAUCE GUACAMOLE  
& CORIANDER. | 8€



# MAIND COURSES

**HOMEMADE FETTUCCINI** PASTA WITH CREAM & TARTUFO. | 18€



**GRILLED SEA BASS** WITH SAUTÉED VEGETABLES THAI STYLE & SOYA NOODLES. | 24€



**CRISPY SEA BASS** WITH TAMARIN GINGER & CITRIC SAUCE. | 24€



**GRILLED CORVINA** WITH TRUFFLE RISOTTO. | 24€



**GRILLED TURBOT** WITH CREAMY SPINACH & BLACK PEPPER SAUCE. | 32€



**GRILLED SOLE** WITH CREAMY LEEKS & SOYA SAUCE. | 32€



**JHON DORY FILLET** WITH ORANGE SAUCE. | 24€



**WILD TIGER PRAWNS** WITH CREAM & PERNOD SAUCE. | 27€



10% VAT Included

# MAIND COURSES

**RACK OF LAMB** WITH MUSTARD  
PROVENZAL HERB & GRAVY SAUCE. | 29€



**DUCK CONFIT** WITH PORT &  
RASPBERRY SAUCE. | 23€



**CHARGILLED ENTRECÔTE OF BEEF** WITH  
HERBAL BUTTER. | 30€



**FILLET OF BEEF** WITH FRESH DUCK  
LIVER AND RED WINE SAUCE. | 35€



**FILLET OF BEEF** WITH SAUCE  
GORGONZOLA CHEESE  
BLACK PEPPERS  
MUSHROOMS. | 30€



**BEEF PAD KA PRAO** WITH VEGETABLES. | 22€



# KIDS MENU

**SPAGHETTIS PASTA** WITH SAUCE  
CARBONARA  
TOMATO OR  
CHEESE. | 10€



**CRISPY FISH** WITH  
FRENCH FRIED. | 10€



**CHICKEN FINGER FRIED** WITH  
FRENCH FRIED. | 10€



10% VAT Included

# DESSERTS

**CRUNCHY CANNELONI** OF NUTELLA WITH CUSTARD SAUCE & VANILLA ICE CREAM. | 7€



**VANILLA CHEESECAKE** COOKIE DOUGH & RED FRUIT SAUCE. | 7€



**BLACK CHOCOLATE COULANT** AND RASPBERRY SORBET. | 8€



**APPLE TART** CINNAMON TOUCH & VANILLA ICE CREAM. | 9€



**CRÈME BRÛLÉE** WITH BAILEYS AND WHITE CHOCOLATE. | 8€



**DAME BLANCHE** MERENGUE WITH VANILLA ICE CREAM. | 8€



**ICE CREAM AND SORBET** WITH RED FRUIT. | 7€



10% VAT Included



CARTA ELABORADA POR VANESSA BENISTY &  
DISEÑADO POR DAVID BENISTY



CREATED MENU BY VANESSA &  
DESIGN BY DAVID BENISTY

