



APIO

CELERY



ALTRAMUCES

LUPINE



CACAHUETES

PEANUTS



DIOXIDO 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. | 3€

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. | 24€



RED TUNA FISH SASHIMI WITH CITRIC
& SPICY MANGO DRESSING. | 24€



RED TUNA FISH TATAKI WAKAME SEAWEED
PINK GINGER WITH SOYA, MUSTARD
& HONEY SAUCE. | 24€



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. | 20€



POACHED EGG WITH TRUFFLE
MUSHROOM SAUCE. | 9€



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. | 34€



GRILLED SOLE WITH CREAMY LEEKS & SOYA SAUCE. | 34€



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. | 34€



DUCK CONFIT WITH PORT &
RASPBERRY SAUCE. | 23€



CHARGRILLED 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. | 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. | 8€



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€

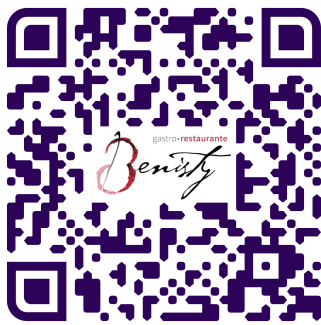


DAME BLANCHE MERENGUE WITH VANILLA ICE CREAM. | 8€

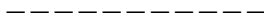


ICE CREAM AND SORBET WITH RED FRUIT. | 8€





CARTA ELABORADA POR VANESSA BENISTY &
DISEÑADO POR DAVID BENISTY



CREATED MENU BY VANESSA &
DESIGN BY DAVID BENISTY

