



*The Scene of his  
Best moments  
Organize your events  
with us*

**Salads:**

- O Arugula Salad, Tomato and Parmigiano 9,00 Euros
- O Warm Salad with Goat Cheese apple, Raisins and Candied Walnuts 11,00 Euros
- O Warm Salad of king prawns and avocado 11,00 Euros
- O Duck Ham Salad with Foie shavings, Pine Nuts and Mango Coulis 11,00 Euros

**Entrance:**

- O Table Pates 10,00 Euros
- O Fried Camembert with blackberry 9,00 Euros
- O Provolone with Oregano 10,00 Euros
- O Provolone with Mushrooms 12,00 Euros
- O Mussels Gratin 9,00 Euros
- O Ham croquettes or Cabrales 7,00 Euros
- O Lobster croquettes 8,00 Euros
- O Broken Eggs and Ham 10,00 Euros
- O Broken Eggs, Mushrooms, Asparagus and Ham 12,00 Euros

**Vegetable:**

- O Artichoke Flower Cured Ham and Cheese 10,00 Euros
- O Asparagus Tempura , Teriyaki 10,00 Euros
- O Candied Potato, Vegetables and Cheese Raclette 10,00 Euros
- O Candied potatoes, Mushrooms, Cheese Raclette 11,50 Euros

**Fish:**

- O Red Tuna with Tomato and Caramelized Onion 19,00 Euros
- O Salmon with basil cream and Couscous 18,00 Euros
- O Cod Confit with reduced Tomato 18,00 Euros

**Carnes:**

- O Steak Tartare cut the Knife (One to four Stars) 20,00 Euros
- O Calssic Bistro Burger (100% Bovine) 10,00 Euros
- O Fondue Mignonne (Fillet of Beef, Vegetables and potatoes with Pesto) **(2 People)** 38,00 Euros
- O Loin of Beef (500 Gr) Tasting Sauces 21,00 Euros
- O Sirloin with Foie on Puff Pastry Apple and reduction Berries 21,00 Euros
- O Sirloin Pepper Sauce 20,00 Euros
- O Iberica fajita pen 19,00 Euros
- O Confit of duck with Oporto Sauce 20,00 Euros

**Suggestions Chef Erik**

- O Marinated Red Tuna Salad 11,00 Euros
- O Toscana Potatoes 11,00 Euros

\*\*\*\*\*

- O Red Tuna, Tomato and Caramelized Onion 19,00 Euros
- O Sirloin Cabralesr Sauce 20,00 Euros

**Tasting Menu Erik**

It Includes: 1 bottle of wine for two people  
Price per Person: 36.00 Euros (I.V.A. Included)  
IMPORTANTES: Only be served by full table

**Pinchos:**

- O Smoked Sardines with Tomato and Avocado 6,00 Euros
- O Salmon and Arugula Sauce Bismark 6,00 Euros
- O Salmon with Brie 6,50 Euros
- O Ham Ibérico with Tumaca 6,00 Euros
- O Sobrasada with Caramelized Orange Honey 6,00 Euros
- O Roast Beef with Mustard and Arugula 6,50 Euros
- O Tenderloin with Brie and Caramelized Onion 6,50 Euros
- O Sirloin with Foie and Pedro Ximenez 7,00 Euros

**Pizzas:** (Served with Arugula)

- O York Ham 10,00 Euros
- O Cheese 10,00 Euros
- O Vegetable 10,00 Euros

**Cheese:**

- O Cheese Tasting 11,00 Euros

**Desserts:**

- O Warm Apple Pie 7,00 Euros
- O Brownie with Vanilla Ice Cream 7,00 Euros
- O Pineapple carpaccio with Lemon Sorbet 7,00 Euros
- O Ice (Vanilla, Chocolate, Strawberry) (2,50 Euros / Ball)
- O Lemon Sorbet with Cava 6,50 Euros
- O Apple and Cider Sorbet 6,50 Euros
- O Tangerine Sorbet with Vodka 6,50 Euros
- O Sorbet Mango and Coconut Liqueur 6,50 Euros
- O Sorbets Without Alcohol 5,00 Euros



*Children's menu  
(Up to 10 Years)  
Hamburger or  
Pizza Ham and Cheese  
Bistro Ice Cream Cup  
Lemonade, juice or water  
10,00 Euros*

*Charter have Allergen and Gastronomic Proposals for Celiacos  
(Prices I.V.A. Included)*