

SPRINGMENU



appetizers

- OUR CHIPS
- LA GILDA 1.50€/U.
- DUCK CONFIT CROQUETTE WITH APPLE AND FOIE GRAS 2.00€/U.

FIRST MEALS

- CORDOBAN SALMOREJO WITH CHOPPED EGG AND VEGETABLES
- BRUSCHETTA WITH MONTEROSA TOMATO TARTARE AND *PIPARRAS*
- GANXET BEANS WITH BABY SQUID AND BLACK SAUSAGE
- SPINACH IN PARMESAN CREAM WITH CHICKEN AND GRATINATED EMMENTAL
- FRIED EGGPLANT STICKS WITH SOBRASADA, HONEY AND GOAT CHEESE
- JAPANESE-RUSSIAN SALAD WITH TUNA, WAKAME, TOBIKO AND CRAB
- GRILLED AVOCADO WITH MARINATED SALMON SASHIMI
- BUFALA BURRATA WITH SEMI-DRY TOMATO AND ARUGULA
- ANDALUSIAN-STYLE SMALL SQUIDS WITH CITRUS MAYONNAISE +4.85€
- TUNA TARTARE WITH GUACAMOLE +5.50€

MAIN DISHES

- GNOCCHI WITH CARAMELIZED PEAR, WALNUTS, AND BLUE CHEESE
- CUTTLFISH WITH SAUSAGE AND POTATOES
- ROASTED CHICKEN WITH LIME AND CHILI PERIPERI, PADRÓN PEPPERS AND ROASTED VEGETABLES
- OVEN-BAKED PORK FEET WITH RATAFIA LIQUEUR AND MUSHROOMS
- PORK MILANESE WITH TOMATO, BASIL AND CHEESE
- HOISIN GLAZED RIBS
- SMASHED GALICIAN BLONDE BEEF BURGER WITH *BRAVA* (SPICY) SAUCE AND COMTÉ CHEESE
- TRIPE CASSEROLE COOKED MIQUEL'S WAY - [Finalist National Contest 2024.](#)
- COD WITH PEAR MOUSSELINE +5.50€
- PREMIUM AGED BEEF ENTRECOTE +8.50€
- LOBSTER RICE +13.50€/PAX. (MÍN. 2 PERS.)

DESERTS

- GRANDMA'S CHOCOLATE CAKE
- ASSORTED ICE CREAMS
- FRUIT FONDUE WITH HOT CHOCOLATE
- STRAWBERRIES WITH STRACCIATELLA CHEESE MATÓ, RED VELVET CRUMBLE AND CHOCOLATE SHAVINGS
- CHESSECAKE +3,00€. MOCHA TIRAMISU +3,00

INCLUDES BREAD, DRINK, DESSERT OR COFFEE

16.90€ VAT included. 10% terrace

surcharge