

DINNER MENU

This elegant French à-la-carte menu will tempt you with the finest aromas of sun-infused Provencal cuisine.

Michelin-starred chef Anthony Jehanno has expertly prepared a range of dishes that evoke all the homeliness and warmth of Provence, beautifully matched by a selection of wines from across the Mediterranean.

ENTRÉES

	French onion soup with Gruyere cheese Sopa de cebolla francesa con queso gruyere Французский луковый суп с сыром грюйер	14€
V GF*	Beetroot salad with cream cheese, forest fruits and raspberry vinaigrette Ensalada de remolacha con crema de queso, frutas del bosque y vinagreta de frambuesas Свекольный салат со сливочным сыром, лесными ягодами и малиновым винегретом	17€
GF*	Steamed mussels with Chardonnay wine and aromatic herbs Mejillones al vapor con vino Chardonnay y hierbas aromáticas Мидии на пару с вином Шардоне и ароматными травами	22€
	Beef patties with foie gras and peach chutney Empanadas de ternera con foie gras y chutney de melocotón Котлеты из говядины с фуа-гра и персиковым чатни	30€
DF GF*	Nicoise salad with tuna, mesclun, cucumber, tomatoes, round beans, artichokes, and boiled egg Ensalada Nicoise con atún, mezclun, pepino, tomate, alubias, alcachofas y huevo cocido Салат Нисуаз с тунцом, месклуном, огурцом, помидорами, фасолью, артишоками и вареным яйцом	24€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

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ENTRÉE

V GF*	Roasted tender courgettes, grilled fennel and citrus sauce "Vierge" Calabacines tiernos asados, hinojo a la parrilla y salsa de cítricos "Vierge" Жареные нежные кабачки, фенхель на гриле и цитрусовый соус «Вьерж»	21€
DF	Tuna tartare with hazelnut vinaigrette Tartar de atún con vinagreta de avellanas Тартар из тунца с фундуком винегрет	24€
	Beef tartare with celery root, pear and black truffle Tartar de ternera con raíz de apio, pera y trufa negra Тартар из говядины с корнем сельдерея, грушей и черным трюфелем	24€
GF* V	Green lentils salad with apple and burned tomatoes Ensalada de lentejas verdes con manzana y tomates quemados Салат из зеленой чечевицы с яблоком и обжаренными помидорами	21€

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LA TERRE

GF*	Roasted chicken fillet with summer vegetables, potato tart and sauce Diable Filete de pollo asado con verduritas de verano, tarta de patata y salsa Diable Жареное куриное филе с летними овощами, картофельным тарт и соусом Дьябл	32€
GF*	Beef cooked in red wine sauce with mashed potatoes and caramelized onions Ternera cocinada en salsa de vino tinto con puré de patata y cebolla caramelizada Говядина, приготовленная в соусе из красного вина с картофельным пюре и карамелизированным луком	38€
GF*	Slow cooked lamb Bourguignon with mushrooms and vegetables Langsam gekochtes Lamm Bourguignon mit Champignons und Gemüse Bourguignon d'agneau cuit lentement avec champignons et légumes	36€
V GF*	Caramelized chicory, pear, walnut praline, brie cheese Achicoria caramelizada, pera, praliné de nueces y queso Brie Карамелизированный цикорий, груша, пралине из грецкого ореха и сыр Бри	34€
VG GF*	Vegetable Ratatouille, cheese mousse, Herb de Provence Ratatouille de verduras y mousse de queso con hierbas de Provenza Овощной рататуй и сырный мусс с травами де Прованс	25€

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LA MER

GF*	Cod fish with peas puree, artichokes, lemon oil and garlic emulsion Bacalao con puré de guisantes, alcachofas, aceite de limón y emulsión de ajo Треска с гороховым пюре, артишоками, лимонным маслом и чесночной эмульсией	33€
GF*	Grouper Barigoule with parsnip puree, carrots, chorizo, red cabbage and olive oil Barigoule de mero con puré de chirivía, zanahoria, chorizo, lombarda y aceite de oliva Баригуле из групера с пюре из пастернака, морковью, чоризо, краснокочанной капустой и оливковым маслом	38€
	Linguini with calamari, shrimps, red pepper confit, garlic, parsley and gremolata Linguini con calamares, gambas, pimiento rojo confitado, ajo y perejil Лингвини с кальмарами, креветками, конфи из красного перца и чесноком	34€

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CHEESE PLATTER

V	Tomme, Comte, Mimolette, Brie, spiced prunes chutney and pear chutney Tomme, Comte, Mimolette, Brie, chutney de ciruelas pasas especiadas y chutney de peras Томме, Комте, Мимолетте, Бри, чатни из чернослива со специями и грушевый чатни	18€
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DESSERT

V	Baba o Rhum with apricot soup vanilla ice cream and Chantilly Baba o Rhum con sopa de albaricoque helado de vainilla y Chantilly Баба о Ром с абрикосовым супом, ванильным мороженым и Шантильи	14€
V	Chocolate Moelleux Tartalette and vanilla ice cream Tartaleta Moelleux de chocolate y helado de vainilla Тарталетка из шоколада Moelleux и ванильное мороженое	14€
V GF*	Ille flottante with caramelized hazelnuts Ille flotante con avellanas caramelizadas Ille flottante с карамелизированным фундуком	14€

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DESSERTS

VG	Antioxidant fruit salad with almonds, cherry sauce and fresh mint Ensalada de frutas antioxidantes con salsa de cerezas, almendras y hojas de menta Антиоксидантный фруктовый салат с вишневым соусом, миндалем и листьями мяты	10€
VG	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Selección de helados Vainilla, Chocolate, Fresa, Plátano Выбор мороженого Ванильное, шоколадное, клубничное, банановое	3€
VG	Sorbet Selection Lime, Mango Sorbete Selección Lima, Mango Сорбет Selection лайм, манго	5€

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VEGAN MENU

Entrées

GF*	Nicoise salad with lettuce, beans, red pepper, radish, chickpeas and hazelnut vinaigrette Ensalada Nicoise con lechuga, judías, pimiento rojo, rábano, garbanzos y vinagreta de avellanas Салат Нисуаз с листьями салата, фасолью, красным перцем, редисом, нутом и винегретом из фундука	21€
GF*	Beetroot salad with berries and fresh horseradish Ensalada de remolacha con bayas y rábano picante fresco Свекольный салат с ягодами и свежим хреном	21€
GF*	Roasted tender courgettes, fennel and citrus sauce "vierge" Tiernos calabacines asados, hinojo y salsa cítrica "vierge" Жареные нежные кабачки, фенхель и цитрусовый соус «Верж»	17€

Gluten Free Bread and Pasta available upon request.

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VEGAN MENU

Plats Principaux

	Linguini with hazelnut-basil pesto and pan-fried zucchini	25€
	Linguini con pesto de avellanas y albahaca y calabacín frito лингвини с соусом песто из фундука, базилика и жареными цукини	
GF*	Caramelized chicory, pear and walnut praline	26€
	Praliné caramelizado de achicoria, pera y nueces Карамелизированный цикорий, груша и ореховое пралине	
GF*	Vegetable Ratatouille with tomato sauce and basil	24€
	Ratatouille de verduras con salsa de tomate y albahaca Овощной рататуй с томатным соусом и базиликом	

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VEGAN MENU

Dessert

Poached pear with spicy crumble, red wine granite and almond sauce 14€

Pera escalfada con crumble de especias, granito de vino tinto y salsa de almendras

Груша-пашот с пряным крамблом, граните из красного вина и миндальным соусом

Antioxidant Fruit Salad with almonds, cherry sauce and mint leaves 10€

Ensalada de frutas antioxidantes con almendras, salsa de cerezas y menta

Антиоксидантный фруктовый салат с миндалем, вишневым соусом и мятой

**Sorbet Selection
Lime, Mango** 5€

Sorbete Selección

Lima, Mango

Сорбет Selection

лайм, манго

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KIDS MENU

Entrées

VG GF	Mini tomato salad with cucumber, peppers and olives Mini ensalada de tomate con pepino, pimientos y aceitunas Мини- салат из помидоров с огурцом, перцем и ливками	10€
VG GF	Mini mixed salad with iceberg, cucumber, corn, carrot and olive oil Mini ensalada mixta con iceberg, pepino, maíz, zanahoria y aceite de oliva Мини салат с айсбергом, огурцом, кукурузой, морковью и оливковым маслом	10€
GF*	Nicoise salad with tuna, mesclun, cucumber, tomatoes, round beans and boiled egg Ensalada Nicoise con atún, mesclun, pepino, tomates, judías redondas y huevo cocido Салат "Нисуаз" с тунцом, месклуном, огурцом, помидорами, круглой фасолью и вареным яйцом	14€

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KIDS MENU

Plats Principaux

V	Linguini pasta with tomato sauce and Gruyere Cheese Pasta Linguini con salsa de tomate y queso Gruyere Паста лингвини с томатным соусом и сыром Грюйер	26€
GF*DF*	Grouper fillet with steamed vegetables Filete de mero con verduras al vapor Филе групера с овощами на пару	23€
GF*DF*	Roasted chicken fillet with baby potatoes and grilled asparagus Muslo de pollo al horno con patatas baby y espárragos a la plancha Жареное куриное бедро с молодым картофелем и спаржей на гриле	23€
	Kids burger with tomato, lettuce and French fries Hamburguesa para niños con tomate, lechuga y patatas fritas Детский бургер с помидорами, листьями салата и картофелем фри	12€
V	Pizza Margherita with Mozzarella and tomato sauce Pizza margarita con mozzarella y salsa de tomate Пицца Маргарит с моцареллой и томатным соусом	12€

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KIDS MENU

Desserts

V	Iles flottante with caramelized hazelnuts Islas flotantes con avellanas caramelizadas Iles flottante с карамелизированным фундуком	10€
V	Chocolate Moelleux Tartalette and vanilla ice cream Tartaleta Moelleux de chocolate y helado de vainilla Тарталетка из шоколада Moelleux и ванильное мороженое	10€
VG	Fruit salad with seasonal fruit Ensalada de frutas de temporada Фруктовый салат с сезонными фруктами	10€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Selección de helados Vainilla , chocolate, fresa, plátano Выбор мороженого Ванильное, шоколадное, клубничное, банановое	3€

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TODDLER'S MENU

VG DF* GF*	Cream of green vegetables, rice and olive oil Crema de verduras, arroz y aceite de oliva Крем из зеленых овощей, риса и оливкового масла	9€
DF* GF*	Cream of chicken, potato, carrots and celery Crema de pollo, patata, zanahoria Крем из курицы, картофеля, моркови	10€
DF* GF*	Cream of poached fish fillet, zucchini, carrots and potatoes Crema de filete de pescado escalfado, calabacín, zanahorias y patatas Крем из вареного рыбного филе, кабачка, моркови и картофеля	10€
V	Cream of seasonal fruit and biscuits Crema de frutas de temporada y galletas Крем из сезонных фруктов и печенья	9€

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All of our "Ikos Andalusia Baby" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added. Las selecciones de "Ikos Andalusia Baby" se cocinan con ingredientes frescos y aceite de oliva virgen extra, sin pimienta ni sal. Все наши блюда "Ikos Andalusia Baby" приготовлены из свежих ингредиентов, приготовленных из свежих оливок, без добавления сладкого. ni poivre ajouté