

DIPS

VG / GF*	Guacamole Guacamole Гуакамоле	22€
VG	Romesco sauce Salsa Romesco Соус ромеско	20€
VG / GF	Baba ghanoush Baba ghanoush Баба гануш	19€
V / GF*	Aioli Aioli Айоли	19€

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SALADS & SOUP

V	Salmorejo soup Sopa de salmorejo Суп сальморехо	22€
DF / GF*	Mediterranean salad with egg, black olives and anchovies Ensalada mediterránea con huevo, aceitunas negras y anchoas Средиземноморский салат с яйцом, маслинами и анчоусами	20€
DF / GF*	Tomatoes aliñados Tomates aliñados Помидоры Талиньядос	19€
DF / GF*	Ensaladilla rusa Ensaladilla rusa Энсаладилья руса	19€
V / DF / GF*	Ensalada Mixta with egg, baby lettuce, tomatoes, peppers, cucumber, avocado and tuna Ensalada Mixta con huevo, lechuga baby, tomate, pimiento, pepino, aguacate y atún Ensalada Mixta с яйцом, салатом-латуком, помидорами, перцем, огурцом, авокадо и тунцом	19€
DF / GF*	Ajo blanco with tuna tartar, crispy black rice and white pickled grape Ajo blanco con tartar de atún, arroz negro crujiente y uva blanca encurtida Ajo blanco с тартаром из тунца, хрустящим черным рисом и белым маринованным виноградом	19€

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TAPAS

DF / GF*	Shrimps pil - pil Gambas pil - pil Креветки пил - пил	22€
	Croquetas de Jamón Iberico Croquetas de Jamón Ibérico Крокеты из иберийского хамона	20€
DF / GF*	Seabass Ceviche with kumquat and spicy cucumber sauce Ceviche de lubina con salsa de kumquat y pepino picante Севиче из сибаса с кумкватом и пряным огуречным соусом	19€
DF	Fried Chipiron with chili and lemon Chipirón frito con guindilla y limón Жареный Чипирон с чили и лимоном	19€
DF / GF*	Patatas Bravas with spicy sauce Patatas Bravas con salsa picante Пататас Бравас с пряным соусом	19€
VG / GF*	Padron peppers with olive oil and Añana salt flakes Pimientos de Padrón con aceite de oliva y escamas de sal de Añana Перец Падрон с оливковым маслом и хлопьями соли Аньяна	19€

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PAELLAS

GF*	Paella Mixta - Shrimps, mussels, calamari, chicken, rice and lime Paella Mixta - Gambas, mejillones, calamares, pollo, arroz y lima Паэлья Микста- Креветки, мидии, кальмары, курица, рис и лайм	22€
GF*	Black Paella with baby calamari, squid ink, aioli and lemon Paella negra con chipirones, tinta de calamar, alioli y limón Черная паэлья с кальмарами, чернилами кальмара, айоли и лимоном	20€
VG / GF*	Vegetable paella - Artichokes, green beans, red peppers, peas, carrots and tomato Paella de verduras - Alcachofas, judías verdes, pimientos rojos, guisantes, zanahorias y tomate Овощная паэлья - артишоки, стручковая фасоль, красный перец, горошек, морковь и помидоры	19€

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POULTRY AND MEAT

	Slow cooked beef with creamy Fregola and basil oil	22€
	Carne de ternera cocinada a fuego lento con crema de Fregola y aceite de albahaca Говядина, приготовленная на медленном огне, со сливочной фреголой и базиликовым маслом	
GF*	Baby Chicken with grilled corn and Pedro Jimenez sauce	20€
	Pollo Baby con maíz asado y salsa Pedro Jiménez Цыпленок с кукурузой на гриле и соусом Педро Хименес	
DF / GF*	Pork pluma with jacket potato, green and red mojo sauce	19€
	Pluma de cerdo con patata asada y salsa de mojo verde y rojo Свинья плюма с картофелем в мундире, зеленым и красным соусом мохо	

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FISH

DF / GF*	Swordfish fillet with pico de gallo, roasted peppers and lime tajine Filete de pez espada con pico de gallo, pimientos asados y tajine de lima Филе рыбы-меч с пико де галло, жареным перцем и таджином из лайма	22€
DF / GF*	Grilled Tuna steak with spicy tomato sauce and fried potatoes Filete de atún a la plancha con salsa de tomate picante y patatas fritas Стейк из тунца на гриле с пряным томатным соусом и жареным картофелем	20€
DF / GF*	Dorado with baby bean " a la roja" Dorado con habitas a la roja Дорадо с фасолью «а-ля роха»	19€

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DESSERTS

V	Tarta de Queso Tarta de Queso Тарта де Кесо	22€
V	White chocolat raspberry brioche pudding "torrijas" Torrijas de brioche de frambuesa y chocolate blanco Пудинг из бриошей с белым шоколадом и малиной «торрихас»	20€
V / GF*	Melon Mojito with lime sorbet Mojito de melón con sorbete de lima Дынный мохито с лаймовым сорбетом	19€

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DESSERTS

VG / GF*	Antioxidant Fruit Salad with, almonds, cherry sauce and mint Ensalada de frutas antioxidantes con, almendras, salsa de cerezas y menta Фруктовый салат с антиоксидантами, миндалем, вишневым соусом и мятой	22€
GF	Ice Cream Selection (Vanilla, Chocolate, Strawberry, Banana) Selección de helados (Vainilla, Chocolate, Fresa, Plátano) Выбор мороженого (Ванильное, шоколадное, клубничное, банановое)	20€
DF	Sorbet Selection (Lime, Mango) Sorbete Selección (Lima, Mango) Сорбет на выбор (лайм, манго)	19€

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VEGAN MENU

STARTERS

GF*	Guacamole Guacamole Гуакамолe	22€
	Romesco sauce Salsa Romesco Coys ромеско	20€
GF*	Baba ghanoush Baba ghanoush Баба гануш	19€
V	Salmorejo soup Sopa de salmorejo Суп сальморехо	22€

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VEGAN MENU

STARTERS

DF / GF*	Tomatoes aliñados Tomates aliñados Помидоры aliñados	20€
GF*	Ensalada Mixta - baby lettuce, tomatoes, peppers, cucumber and avocado cream Ensalada Mixta - lechuga baby, tomate, pimiento, pepino y crema de aguacate Энсаллада Смешанные - салат-латук, помидоры, перец, огурец и крем из авокадо	19€
GF*	Padron peppers with olive oil and Añana salt flakes Pimientos de Padrón con aceite de oliva y escamas de sal de Añana Перец Падрон с оливковым маслом и хлопьями соли Аньяна	19€

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VEGAN MENU

MAIN COURSES

GF*	Paella with vegetables and Saffron Paella con verduras y Azafrán Паэлья с овощами и шафраном	22€
	Grilled vegetables with mashed potatoes and Romesco Verduras a la plancha con puré de patatas y Romesco Овощи на гриле с картофельным пюре и ромеско	20€
DF	Candied pumkin, smoked chickpeas and white garlic sauce Calabaza confitada, garbanzos ahumados y salsa de ajo blanco Засахаренная тыква, копченый нут и белый чесночный соус	19€

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VEGAN MENU

DESSERTS

V / GF*	Melon Mojito with lime sorbet Mojito de melón con sorbete de lima Дынный мохито с лаймовым сорбетом	22€
	Fruit salad with mint Ensalada de frutas con menta Фруктовый салат с мятой	20€
	Sorbets Selection (Lime, Mango) Selección de sorbetes (Lima, Mango) Сорбеты на выбор (лайм, манго)	19€

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KIDS MENU

STARTERS

V / GF* / DF	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 оливками	22€
V / GF* / DF	Kids Mini mixta salad with iceberg, cucumber, corn, carrot, egg and olive oil Kids Mini ensalada mixta con iceberg, pepino, maíz, zanahoria, huevo y aceite de oliva Детский мини-салат микта с айсбергом, огурцом, кукурузой, морковь, яйцо и оливковое масло	20€
	Cheese croquettes Croquetas de queso Сырные крокеты	19€

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KIDS MENU

MAIN DISHES

GF* / DF	Grilled Dorado with avocado cream and tomato cucumber salad Dorado a la plancha con crema de aguacate y ensalada de tomate y pepino Дорадо на гриле с кремом из авокадо и салатом из огурцов с помидорами	22€
GF*	Chicken fillet with potato puree and grilled corn Filete de pollo con puré de patata y maíz a la parrilla Куриное филе с картофельным пюре и кукурузой на гриле	20€
	Kids beef cheese burger with tomato, lettuce and French fries Hamburguesa infantil de ternera y queso con tomate, lechuga y patatas fritas Детский бургер с сыром из говядины, помидором, салатом и картофелем фри	19€
V	Pizza margarita with mozzarella and tomato sauce Pizza margarita con mozzarella y salsa de tomate Пицца «Маргарита» с моцареллой и томатным соусом	20€
V	Penne pasta with tomato sauce Pasta penne con salsa de tomate Паста Пенне с томатным соусом	19€

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KIDS MENU

DESSERTS

V	Chocolate Brownies with butterscotch sauce and vanilla icecream Brownies de chocolate con salsa de caramelo y helado de vainilla Шоколадный брауни с ирисовым соусом и ванильным мороженым	22€
VG	Fruit salad with seasonal fruits Ensalada de frutas de temporada Фруктовый салат с сезонными фруктами	20€
	Ice cream selection (Vanilla, Chocolate, Strawberry, Banana) Selección de helados (Vainilla, Chocolate, Fresa, Plátano) Выбор мороженого (Ванильное, шоколадное, клубничное, банановое)	19€

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KIDS MENU

TODDLER'S MENU

VG / GF*	Cream of green vegetables and olive oil Crema de verduras verdes y aceite de oliva Крем из зеленых овощей с оливковым маслом	10€
GF* / DF	Cream of chicken, potato and carrots Crema de pollo, patatas y zanahorias Крем с курицей, картофелем и морковью	10€
GF* / DF	Cream of poached fish fillet, zucchini, carrots and potatoes Crema de filete de pescado escalfado, calabacín, zanahorias y patatas Рыбное филе с кремом, цукини, морковь и картофель	10€
V / GF*	Cream of seasonal fruits Crema de frutas de temporada Крем из сезонных фруктов	10€

All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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