

DINNER MENU

SEASONS
INSPIRED GLOBAL TASTES

*Seasons takes market-fresh
produce and seafood, adds
herbs and spices from around
the world, and marries it all
with a delightful splash of
inspiration. The result is our à
la carte menu starring
Mediterranean dishes touched
with aromatic Asian flavours
and vibrant Latin American
influences.*

STARTERS

VG	Tomato gazpacho, summer flavors, olive oil <i>Gazpacho de tomate, sabores de verano, aceite de oliva</i> <i>Томатный гаспачо, летние ароматы, оливковое масло</i>	22€
VG	Guacamole with pistachio, jalapeno peppers and crunchy tortillas <i>Guacamole con pistacho, chiles jalapeños y tortillas crujientes</i> <i>Гуакамоле с фисташками, перцем халапеньо и хрустящими тортильями</i>	19€
V GF*	Burrata with summer stone fruits and lime <i>Burrata con frutas de hueso de verano y lima</i> <i>Буррата с летними косточковыми фруктами и лаймом</i>	20€
V	Tomato salad with mango and avocado <i>Ensalada de tomate con mango y aguacate</i> <i>Салат из помидоров с манго и авокадо</i>	20€
VG GF*	Super Food Salad with quinoa, cabbage, kale, pumpkin seeds, avocado and edamame <i>Ensalada de superalimentos con quinoa, col, col rizada, semillas de calabaza, aguacate y edamame</i> <i>Салат из суперфудов с киноа, капустой, кейлом, тыквенными семечками, авокадо и эдамаме</i>	16€
DF	Sea bass ceviche, watermelon, serrano chili, avocado and cilantro <i>Ceviche de corvina, sandía, chile serrano, aguacate y cilantro</i> <i>Севиче из морского окуня, арбуз, чили серрано, авокадо и кинза</i>	16€

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STARTERS

DF	Tuna tartar, avocado, spicy radish, ginger marinade <i>Tartar de atún, aguacate, rábano picante, marinada de jengibre</i> <i>Тартар из тунца, авокадо, острый редис, имбирный маринад</i>	22€
DF	Crispy shrimp satay with mango chutney <i>Satay de gambas crujientes con chutney de mango</i> <i>Хрустящие креветки сатэ с манговым чатни</i>	22€
	Spiced chicken samosas with coriander sauce <i>Samosas de pollo especiadas con salsa de cilantro</i> <i>Самосы из курицы со специями и соусом из кориандра</i>	22€
V	Black truffle pizza with fontina cheese <i>Pizza de trufa negra con queso fontina</i> <i>Пицца с черным трюфелем и сыром фонтина</i>	22€
DF	Spicy salmon with crispy rice <i>Salmón picante con arroz crujiente</i> <i>Пряный лосось с хрустящим рисом</i>	22€

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MAIN COURSES

	Spinach risotto with scallops, yuzu mayo and crispy chili oil <i>Risotto de espinacas con vieiras, mayonesa de yuzu y aceite de chile crujiente</i> <i>Ризотто из шпината с морскими гребешками, майонезом юдзу и хрустящим маслом чили</i>	18€
VG GF*	Oven roasted cauliflower with couscous, tahini sauce and dukkah <i>Coliflor asada al horno con cuscús de coliflor, tzatziki de menta verde y dukkah</i> <i>Запеченная в духовке цветная капуста с кускусом из цветной капусты, мятным цацики и дуккой</i>	18€
	Spiced crusted sea bass, sweet and sour broth and vegetables <i>Lubina en costra especiada, caldo agri dulce y verduras</i> <i>Морской окунь в корочке со специями, кисло-сладкий бульон и овощи</i>	18€
DF	Roasted cod, summer zucchini, Aleppo pepper, shiitake mushrooms and sweet garlic broth <i>Bacalao asado, calabacín de verano, pimienta de Alepo, setas shiitake y caldo de ajo dulce</i> <i>Обжаренная треска, летние цуккини, алеппский перец, грибы шиитаке и сладкий чесночный бульон</i>	16€
	Sesame crusted salmon, heirloom tomatoes, and miso yuzu broth, served with ginger rice <i>Salmón en costra de sésamo, tomates de cosecha propia y caldo de miso yuzu, servido con arroz al jengibre</i> <i>Лосось в кунжутной корочке, помидоры из местных сортов и бульон мисо с юдзу, подается с имбирным рисом</i>	18€

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MAIN COURSES

Casarecce Pasta with seafood, bouillabaisse sauce and tomato-cashe nuts pesto	18€
<i>Casarecce Pasta con marisco, salsa bullabesa y pesto de tomate y nueces de calabaza</i>	
<i>Паста Casarecce с морепродуктами, соусом буйабес и томатно-кашемировым песто</i>	
Pan roasted pork braccolina with kimchi, crispy panko, and corn crème	18€
<i>Braccolina de cerdo a la sartén con kimchi, panko crujiente y crema de maíz</i>	
<i>Браколина из свинины, обжаренной на сковороде, с кимчи, хрустящим панко и кукурузным кремом</i>	
Parmesan crusted chicken, baby artichokes, basil-lemon sauce	16€
<i>Pollo con costra de parmesano, alcachofas baby, salsa de albahaca y limón</i>	
<i>Курица в корочке из пармезана, артишоки, базиликово-лимонный соус</i>	
Pepper crusted beef tenderloin, carrot with miso mustard sauce	18€
<i>Solomillo de ternera en costra de pimienta, zanahoria con salsa de miso y mostaza</i>	
<i>Говяжья вырезка в перцовой корочке, морковь с мисо-горчичным соусом</i>	

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DESSERTS

V	Cheesecake a la crème fraîche, with forest fruits <i>Tarta de queso a la crème fraîche, con frutas del bosque</i> <i>Чизкейк а-ля крем-фрэйш, с лесными фруктами</i>	23€
V	Sticky toffee pudding with vanilla ice cream and caramelized pop corn <i>Pudin de caramelo pegajoso con helado de vainilla y palomitas caramelizadas</i> <i>Пудинг «Липкие цриски» с ванильным мороженым и карамелизированным поп-корном</i>	22€
V	Profiterole Gianduja <i>Profiterole Gianduja</i> <i>Профитроли Gianduja</i>	21€
VG GF*	Caramelized apple with passion fruit and raspberry <i>Manzana caramelizada con fruta de la pasión y frambuesa</i> <i>Карамелизированное яблоко с маракуйей и малиной</i>	21€

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DESSERTS

VG	Fresh fruit salad <i>Ensalada de fruta fresca</i> <i>Салат из свежих фруктов</i>	12€
V	Ice cream selection (Vanilla, chocolate, strawberry, banana) <i>Selección de helados</i> <i>(Vainilla, chocolate, fresa, plátano)</i> <i>Выбор мороженого</i> <i>(Ванильное, шоколадное, клубничное, банановое)</i>	3€
VG	Sorbet selection (Lime, mango, apple) <i>Selección de sorbetes</i> <i>(lima, mango, manzana)</i> <i>Выбор сорбета</i> <i>(Лайм, манго, яблоко)</i>	5€

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Vegan Menu

STARTERS

**Tomato gazpacho with summer vegetables,
berries and olive oil** 14€

*Gazpacho de tomate con verduras de verano,
bayas y aceite de oliva*

*Томатный гаспачо с летними овощами,
ягодами и оливковым маслом*

**Guacamole with pistachio, jalapeno peppers
and crunchy tortillas** 14€

*Guacamole con pistacho, chiles jalapeños y tortillas
crujientes*

*Гуакамоле с фисташками, перцем халапеньо и
хрустящими тортильями*

**Tomato salad with mango, avocado,
Jalapeno peppers and Carasau bread** 14€

*Ensalada de tomate con mango, aguacate, chiles
jalapeños y pan Carasau*

*Салат из помидоров с манго, авокадо, перцем
халапеньо и хлебом карасау*

**GF* Super Food Salad with quinoa, cabbage,
kale, pumpkin seeds, avocado and edamame
cucumber** 14€

*Ensalada Super Food con quinoa, col, col rizada,
semillas de calabaza, aguacate y pepino edamame*

*Салат из суперфудов с киноа, капустой, кейлом,
тыквенными семечками, авокадо и огурцом
эдамаме*

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Vegan Menu

MAIN COURSES

	Spinach risotto with mushrooms, yuzu mayo and crispy chili oil	14€
	<i>Risotto de espinacas con champiñones, mayonesa de yuzu y aceite de chile crujiente</i>	
	<i>Ризотто из шпината с грибами, майонезом юдзу и хрустящим маслом чили</i>	
GF*	Oven roasted cauliflower with cauliflower couscous, spearmint tzatziki and dukkah	18€
	<i>Coliflor asada al horno con cuscús de coliflor, tzatziki de menta verde y dukkah</i>	
	<i>Запеченная в духовке цветная капуста с кускусом из цветной капусты, мятным цацики и дуккой</i>	
	Casarecce Pasta with seasonal vegetables and tomato-cashew pesto	18€
	<i>Casarecce Pasta con verduras de temporada y pesto de tomate y anacardos</i>	
	<i>Паста Casarecce с сезонными овощами и томатно-кешью песто</i>	

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Vegan Menu

DESSERTS

VG	Caramelized apple with passion fruit and raspberry	14€
GF*	<i>Manzana caramelizada con fruta de la pasión y frambuesa</i> <i>Карамелизированное яблоко с маракуйей и малиной</i>	
	Fresh fruit salad	10€
	<i>Ensalada de fruta fresca</i> <i>Салат из свежих фруктов</i>	
	Sorbet selection	5€
	(Lime, mango, apple)	
	<i>Selección de sorbetes</i> <i>(lima, mango, manzana)</i> <i>Выбор сорбета</i> <i>(Лайм, манго, яблоко)</i>	

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Kids Menu

TODDLER'S MENU

VG	Cream of green vegetables and olive oil	10€
GF*	<i>Crema de verduras verdes y aceite de oliva</i> <i>Крем из зеленых овощей с оливковым маслом</i>	
DF	Cream of chicken, potato, carrots and celery	10€
GF*	<i>Crema de pollo, patata, zanahoria y apio</i> <i>Куриный крем, картофель, морковь и сельдерей</i>	
DF	Cream of poached fish fillet, zucchini, carrots and potatoes	10€
GF*	<i>Crema de filete de pescado escalfado, calabacín, zanahorias y patatas</i> <i>Рыбное филе с кремом, цуккини, морковь и картофель</i>	
VG	Cream of seasonal fruits	10€
GF*	<i>Crema de frutas de temporada</i> <i>Крем из сезонных фруктов</i>	

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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Kids Menu

STARTERS

V	Tomato salad with mango and avocado <i>Ensalada de tomate con mango y aguacate</i> <i>Салат из помидоров с манго и авокадо</i>	10€
V	Kids spring rolls with sweet chili sauce <i>Rollitos de primavera para niños con salsa de chile dulce</i> <i>Детские спринг-роллы со сладким соусом чили</i>	10€
VG GF*	Superfood salad with quinoa, cabbage, kale, pumpkin seeds, avocado and edamame <i>Ensalada de superalimentos con quinoa, col, col rizada, semillas de calabaza, aguacate y edamame</i> <i>Салат из суперфудов с киноа, капустой, кейлом, тыквенными семечками, авокадо и эдамаме</i>	10€

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MAIN COURSES

Sesame-crusted salmon, heirloom tomatoes, and miso yuzu broth served with plain rice 22€

Salmón con costra de sésamo, tomates de cosecha propia y caldo de miso yuzu servido con arroz normal

Лосось, обжаренный в кунжуте, помидоры, выращенные в домашних условиях, и бульон мисо с юдзу, подается с обычным рисом

Parmesan-crusted chicken, baby artichokes, basil-lemon 19€

Pollo en costra de parmesano, alcachofas baby, albahaca-limón

Курица с корочкой из пармезана, артишоки, базилик и лимон

Casarecce pasta with seasonal vegetables 20€

Pasta casarecce con verduras de temporada

Паста Casarecce с сезонными овощами

Kids beef burger with tomato, lettuce, cheddar cheese and french fries 20€

Hamburguesa infantil de ternera con tomate, lechuga, queso cheddar y patatas fritas

Детский говяжий бургер с помидором, салатом-латуком, сыром чеддер и картофелем фри

V Pizza margarita with mozzarella and tomato sauce 20€

Pizza margarita con mozzarella y salsa de tomate

Пицца «Маргарита» с моцареллой и томатным соусом

Penne pasta with tomato or Bolognese sauce 18€

Pasta penne con salsa de tomate o boloñesa

Паста Пенне с томатным или болонским соусом

Fish croquets with fries 18€

Croquetas de pescado con patatas fritas

Рыбные крокеты с картофелем фри

Chicken nuggets with fries 18€

Nuggets de pollo con patatas fritas

Куриные наггетсы с картофелем фри

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Kids Menu

DESSERTS

V	Profiterole Gianduja <i>Profiterole Gianduja</i> <i>Профитролу Гиандужа</i>	14€
VG	Kids fruit salad	10€
GF	<i>Ensalada de frutas para niños</i> <i>Детский фруктовый салат</i>	
GF	Ice cream selection (Vanilla, chocolate, strawberry, banana) <i>Selección de helados</i> <i>(Vainilla, chocolate, fresa, plátano)</i> <i>Выбор мороженого</i> <i>(Ванильное, шоколадное, клубничное, банановое)</i>	3€
GF	Sorbet selection (Lime, mango, apple) <i>Selección de sorbetes</i> <i>(lima, mango, manzana)</i> <i>Выбор сорбета</i> <i>(Лайм, манго, яблоко)</i>	5€

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