

Dine under the view of the Rock of Gibraltar

A global symbol through the centuries. The frontier of the ancient known world. One of the two pillars of Hercules and supporters of the Spanish Coat of Arms. Hercules traveled from ancient Greece to this mythical rock to complete his 10th Labour. Legend has it that he used his divine power to create the Strait of Gibraltar, which connects the Mediterranean with the Atlantic. Two pillars were created, one in Gibraltar and the other two possible candidates were Monte Hacho in Ceuta and Jebel Musa in Morocco. Inspired by the semi-God's footsteps, allow us to guide you to a delicious journey to Iberian Peninsula, focusing on Andalusia and Morocco, those two exquisite gastronomies creating the perfect combination for this breathtaking view.

STARTERS

VG	Tomato gazpacho, summer flavors, olive oil Gazpacho de tomate, sabores de verano, aceite de oliva Томатный гаспачо, летние ароматы, оливковое масло	24€
VG GF*	Guacamole with pistachio, jalapeno peppers and crunchy tortillas Guacamole con pistacho, chiles jalapeños y tortillas crujientes Гуакамоле с фисташками, перцем халапеньо и хрустящими тортильями	20€
DF	Tuna tartar, avocado, spicy radish, ginger marinade Tartar de atún, aguacate, rábano picante, marinada de jengibre Тартар из тунца, авокадо, острый редис, имбирный маринад	24€
V GF*	Burrata, summer stone fruits, shiso and lime Burrata, frutas de hueso de verano, shiso y lima Буррата, летние косточковые фрукты, шисо и лайм	21€
V	Tomato salad with mango and avocado Ensalada de tomate con mango y aguacate Салат из помидоров с манго и авокадо	18€

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

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STARTERS

VG GF	Super Food Salad with quinoa, cabbage, kale, pumpkin seeds, avocado, edamame Ensalada de superalimentos con quinoa, col, col rizada, semillas de calabaza, aguacate, edamame Салат из суперфудов с киноа, капустой, кейлом, тыквенными семечками, авокадо, эдамаме	24€
GF* DF	Sea bass ceviche, watermelon, serrano chili, avocado and cilantro Ceviche de corvina, sandía, chile serrano, aguacate y cilantro Севиче из морского окуня, арбуза, чили сerrано, авокадо и кинзы	21€
DF	Crispy shrimp satay with sweet and sour sauce Satay de gambas crujientes con salsa agridulce Хрустящие креветки сатэй с кисло-сладким соусом	21€
V	Black truffle pizza with fontina cheese Pizza de trufa negra con queso fontina Пицца с черным трюфелем и сыром фонтина	22€
	Spiced chicken samosa with coriander sauce Samosa de pollo especiada con salsa de cilantro Куриная самоса со специями и соусом из кориандра	26€

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MAIN COURSES

V GF	Corn risotto, verbena, and pickled shiitake mushrooms Risotto de maíz, verbena y setas shiitake en escabeche Кукурузное ризотто, вербена и маринованные грибы шиитаке	28€
	Spiced crusted sea bass, sweet and sour broth and vegetable Lubina en costra especiada, caldo agridulce y verduras Морской окунь, обжаренный со специями, кисло-сладкий бульон и овощи	30€
DF	Roasted cod, summer zucchini, Aleppo pepper, shiitake mushrooms and sweet garlic broth Bacalao asado, calabacín de verano, pimiento de Alepo, setas shiitake y caldo de ajo dulce Обжаренная треска, летние цуккини, алеппский перец, грибы шиитаке и сладкий чесночный бульон	32€
	Casarecce Pasta with prawns, clams, mussels, and tomato cashew nuts pesto Casarecce Pasta con gambas, almejas, mejillones y pesto de tomate y anacardos Паста Casarecce с креветками, моллюсками, мидиями и томатным песто из орехов кешью	30€

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MAIN COURSES

Pan roasted pork braccolina with kimchi, crispy panko, and corn crème 36€

Braccolina de cerdo a la sartén con kimchi, panko crujiente y crema de maíz
Браколина из жареной свинины с кимчи, хрустящим панко и кукурузным кремом

Parmesan crusted chicken, baby artichokes, basil-lemon sauce 32€

Pollo empanado parmesano, alcachofas baby, salsa de albahaca y limón
Курица с корочкой из пармезана, артишоки, базиликово-лимонный соус

V GF* **Cauliflower, chili garlic sauce, dukkha and sparmint tzatziki** 30€

Coliflor, salsa de chile y ajo, dukkha y tzatziki de menta
Цветная капуста с чесночным соусом чили, дукха и цацики из мяты

Pepper crusted beef tenderloin, carrot with miso mustard sauce 38€

Solomillo de ternera en costra de pimienta, zanahoria con salsa de miso y mostaza
Говяжья вырезка в перцовой корочке, морковь с мисо-горчичным соусом

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MAIN COURSES

**Sesame crusted salmon with miso yuzu broth,
heirloom cherry tomatoes and ginger rice** 34€
Salmón empanado de sésamo con caldo de miso yuzu,
tomates cherry autóctonos y arroz al jengibre
Лосось в кунжутной корочке с бульоном мисо юзу,
сортовыми помидорами черри и имбирным рисом

SIDE DISHES

VG GF* **Roasted summer squash, crushed herbs, sea salt
and lime** 8€
Calabaza de verano asada, hierbas trituradas,
sal marina y lima
Обжаренный летний сквош, измельченные травы,
морская соль и лайм

VG GF* **Ginger rice** 8€
Arroz con jengibre
Имбирный рис

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SIDE DISHES

VG GF*	French fries Patatas fritas Картофель фри	8€
GF*	Herb potato puree or Potato puree with coconut milk Puré de patatas con hierbas o Puré de patatas con leche de coco Картофельное пюре с травами или картофельное пюре с кокосовым молоком	8€

DESSERTS

V	Cheesecake a la crème fraîche, with cherry sauce Tarta de queso a la crema fresca, con salsa de cerezas Чизкейк а-ля крем-фрайш, с вишневым соусом	14€
V	Sticky toffee pudding with vanilla ice cream and caramelized pop corn Pudin de caramelo pegajoso con helado de vainilla y palomitas caramelizadas Пудинг "Липкий ирис" с ванильным мороженым и карамелизированным поп-корном	14€

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DESSERTS

V	Gianduja Profiterol Profiterol de Gianduja Джандуя Профитроль	14€
VG GF	Caramelized apple,vanilla cream,granola and pineapple sorbet Manzana caramelizada, crema de vainilla, granola casera y sorbete de piña Карамелизированное яблоко, ванильный крем, домашняя гранола и ананасовый сорбетет	14€
VG	Antioxidant fruit salad with almonds, cherry sauce and fresh mint Ensalada de frutas antioxidantes con almendras, salsa de cerezas y menta fresca Антиоксидантный фруктовый салат с миндалем, вишневым соусом и свежей мятой	12€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Selección de helados Vainilla, Chocolate, Fresa, Plátano мороженого Ванильное, шоколадное, клубничное, банановое	3€
VG	Sorbet Selection Lime, Mango Selección de sobetes Lima, Mango Сорбет Selection лайм, манго	5€

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VEGAN MENU

Starters

VG	Tomato gazpacho, summer flavors, olive oil Gazpacho de tomate, sabores de verano, aceite de oliva Томатный гаспачо, летние ароматы, оливковое масло	20€
VG GF*	Guacamole with pistachio, jalapeno peppers and crunchy tortillas Guacamole con pistacho, chiles jalapeños y tortillas crujientes Гуакамоле с фисташками, перцем халапеньо и хрустящими тортильями	18€
VG	Tomato salad with mango and avocado Ensalada de tomate con mango y aguacate Салат из помидоров с манго и авокадо	15€
VG GF	Super Food Salad with quinoa, cabbage, kale, pumpkin seeds, avocado, edamame Ensalada de superalimentos con quinoa, col, col rizada, semillas de calabaza, aguacate, edamame Салат из суперфудов с киноа, капустой, кейлом, тыквенными семечками, авокадо, эдамаме	22€
VG	Vegetables Samosas with spicy tomato sauce and fresh coriander Samosas de verduras con salsa de tomate picante y cilantro fresco Овощные самосы с острым томатным соусом и свежим кориандром	11€

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VEGAN MENU

Main Dishes

VG GF*	Corn risotto, verbena and pickled shiitake mushrooms Risotto de maíz, verbena y setas shiitake en escabeche Кукурузное ризотто, вербена и маринованные грибы шиитаке	27€
VG GF*	Cauliflower with chili garlic sauce and dukkha Coliflor con salsa de chile y ajo y dukkha Цветная капуста с чесночным соусом чили и дукха	28€
VG	Casarecce Pasta with Zucchini, Aubergine, peppers tomato sauce and tomato cashew nuts pesto Pasta Casarecce con calabacín, berenjena, salsa de tomate y pimientos y pesto de tomate y anacardos Паста Casarecce с цуккини, баклажанами, перцем, томатным соусом и томатным песто из орехов кешью	26€

Gluten Free Bread and Pasta available upon request.

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VEGAN MENU

Side Dishes

VG GF*	Roasted summer squash, crushed herbs, sea salt and lime Calabaza de verano asada, hierbas trituradas, sal marina y lima Обжаренный летний сквош, измельченные травы, морская соль и лайм	8€
VG GF*	Ginger rice Arroz con jengibre Имбирный рис	8€
VG GF*	French fries Patatas fritas Картофель фри	8€
GF*	Herb potato puree or Potato puree with coconut milk Puré de patata con leche de coco Картофельное пюре с кокосовым молоком	8€

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VEGAN MENU

Desserts

VG	Caramelized apple, vanilla cream, homemade granola and pineapple sorbet Manzana caramelizada, crema de vainilla, granola casera y sorbete de piña Карамелизированное яблоко, ванильный крем, домашняя гранола и ананасовый сорбет	10€
VG	Antioxidant fruit salad with almonds, cherry sauce and fresh mint Ensalada de frutas antioxidantes con almendras, salsa de cerezas y menta fresca Антиоксидантный фруктовый салат с миндалем, вишневым соусом и свежей мятой	10€
	Sorbet Selection Lime, Mango Selección de sorbetes Lima, Mango Выбор сорбета Лайм, Манго	5€

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KIDS MENU

Starters

- VF* GF* **Mini tomato salad with cucumber, peppers and olives** 10€
Mini ensalada de tomate con pepino, pimientos y aceitunas
Мини-салат из помидоров с огурцом, перцем и оливками
- V GF* **Mini mixed salad with iceberg, cucumber, corn, carrot and olive oil** 10€
Mini ensalada mixta con iceberg, pepino, maíz, zanahoria y aceite de oliva
Мини-микс салат с айсбергом, огурцом, кукурузой, морковью и оливковым маслом
- VG DF **Mini superfood salad with quinoa, cabbage, avocado and pumpkin seeds** 14€
Mini ensalada de superalimentos con quinoa, col, aguacate y pipas de calabaza
Мини-салат из суперфудов с киноа, капустой, авокадо и тыквенными семечками

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KIDS MENU

Main Dishes

DF GF*	Grilled Sea bass with steamed vegetables and rice Lubina a la plancha con verduras al vapor y arroz Морской окунь на гриле с овощами на пару и рисом	26€
	Grilled chicken with potato puree and olive oil lemon dressing Pollo a la plancha con puré de zanahoria y aliño de aceite de oliva y limón Курица-гриль с морковным пюре и лимонной заправкой из оливкового масла	23€
	Kids beef burger with tomato, lettuce and French fries Hamburguesa infantil de ternera con tomate, queso, lechuga y patatas fritas Детский говяжий бургер с помидором, сыром, салатом и картофелем фри	12€

Gluten Free Bread and Pasta available upon request.

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KIDS MENU

Main Dishes

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|---|--|-----|
| V | Pizza Margherita with Mozzarella and tomato sauce
Pizza Margherita con mozzarella y salsa de tomate
Пицца "Маргарита" с моцареллой
и томатным соусом | 12€ |
| V | Penne pasta with tomato sauce
Pasta penne con salsa de tomate
Паста пенне с томатным соусом | 12€ |

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KIDS MENU

Desserts

V	Profiterole Gianduja Profiterole Gianduja Профитроли Джандуйя	10€
VG	Fruit salad with seasonal fruit Ensalada de frutas con 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 Ваниль, шоколад, клубника, банан	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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