



• HOT DISHES •

EAT &
SPEAK

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| VEGETABLE LASAGNE WITH MOZZARELLA CHEESE GRATIN AND GREEN PESTO | € 12 |
| EGG AT 65º DEGREES, WITH BOLETUS MUSHROOMS, TRUFFLED PURÉE AND SHOESTRING POTATOES | € 12 |
| CUTTLEFISH AND KING PRAWN CROQUETTES WITH BLACK GARLIC "ALIOLI" SAUCE | € 10 |
| WHITE BEAN STEW WITH GLAZED "CARRILLERA" MEAT | € 15 |
| CREAMY RICE WITH MUSHROOMS, SMOKED IDIAZABAL CHEESE AND FRESH OREGANO | € 15 |
| LAMB TAJINE SCENTED WITH RAS EL HANOUT AND SERVED WITH TABBOULEH | € 16 |

• FOR THE LITTLE ONES •

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| MINI BEEF BURGER WITH CHEDDAR | € 7.50 |
| BOLOGNA LASAGNE WITH MOZZARELLA CHEESE GRATIN | € 8.50 |
| CHICKEN FINGERS | € 7.50 |



• CHARGRILLED •

EAT &
SPEAK

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| OCTOPUS LEG WITH GRILLED POTATO "TRINXAT" AND RED CURRY | € 18 |
| SQUID WITH ONION IN THREE TEXTURES AND BLACK GARLIC "ALIOLI" SAUCE | M. P. |
| TACO WITH CHARGRILLED IBERIAN PORK "SECRETO" (FILLET) AND FRESH ONION SERVED ON CHIPOTLE CHILE MAYONNAISE, LIME, PINEAPPLE AND MINT | € 13 |
| BACON CHEESEBURGER WITH CHEDDAR, LETTUCE TOMATO AND GHERKIN SERVED WITH A SPECIAL SAUCE AND "RÍO" SMALL POTATOES | € 13 |
| SKIRT STEAK IN "CHIMICHURRI" SAUCE WITH CRYSTALISED PIQUILLO PEPPERS AND ROCKET | € 17 |
| IBERIAN PORK SHOULDER MARINATED WITH HOISIN AND BLACK PEPPER SERVED WITH GRILLED VEGETABLES | € 18 |
| "ZARANDEADO" STYLE MARINATED GRILLED COD SERVED ON "ESCALIVADA" (GRILLED VEGETABLES) | € 18 |
| WILD SEA BASS WRAPPED WITH BANANA LEAVE SERVED WITH FRIED YUCCA | € 17 |

• FOR THE SWEET TOOTHED •

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| GRILLED PINEAPPLE BLOCK ON CAMELISED "CRÈME BRÛLÉE" | € 7 |
| HOMEMADE BROWNIE SERVED WITH CHOCOLATE SAUCE AND VANILLA ICECREAM | € 6 |
| GRANNY'S STYLE HOMEMADE CHEESECAKE WITH RED BERRIES AND ICECREAM | € 6 |
| BLUEBERRY "FRIGIPANE" TARTLET WITH SWEET MASCARPONE CREAM AND YOGURT ICE CREAM | € 6 |