

Raw Bar

Oysters		3,50€
Quisquillas		14,00€
Shrimps from Mediterranean sea 100 gr		18,00€
Jamón Ibérico	1/2 11,00€	Dish 19,00€
Assorted Artesan Cheese	1/2 8,00€	Dish 15,00€
Quisquilla Carpaccio		19,00€

Flat Bread

Flat bread with caramelized onion and dried tuna	9,00€
Flat bread with Assorted vegetables and tofu	8,00€
Flat bread with goat cheese and anchovies	8,50€

Salads

Italian burrata with truffle	12,00€
Local tomato with tuna belly	13,50€
Salted fish salad from Alicante	13,00€
Norwegian salmon salad	16,50€
Vegan salad with tofu	13,00€

To break the ice

To get into details

Croquette boletus 2 units	5,00€
Spinach Croquette 2 units	5,00€
Artichoke confit with acorn ham, foie and celery cream	13,00€
65 degrees egg with boletus, truffle and parmentier	15,00€
Salmon Pokebowl with egg at 65 degrees	16,50€
Local Pokebowl with iberian pig and egg at 65 degrees	18,50€

Charcoal

Charcoal mussels	6,00€
Grilled octopus leg	18,00€
Charcoal 100% Angus Beef Hamburguer	16,00€
Filet Mignon with Foie	25,00€
Iberian pig slowly cooked in its own juice	24,00€
Cod au gratin with pericana alioli	19,00€
Baked hake with white wine	25,00€

To warm up!

*I want a
come
Mundo!*

Desserts

Cheesecake

8,00€

Piña parera

8,00€

Golden dessert. Gold Bar 24 K

18,00€

Crepes Suzette

8,00€



Desserts

Red wines

RIBERA DEL DUERO

Finca Resalso "Emilio Moro" Tempranillo	15,00€
Malleolus Crianza 2016	44,00€
Melior "Matarromera" Tempranillo	copa 3,50€ botella 15,00€
Matarromera Crianza 2016	32,00€
Cepa Gavilan Crianza 2016	19,00€
Pago de Carraovejas Crianza 2016	38,00€
Cair Cuvee "Finca Collado" Tempranillo 2016	21,00€
Viña Pedrosa Crianza 2016	26,00€

TIERRA DE CASTILLA

Mauro Crianza 2016	38,00€
--------------------	--------

RIOJA

Luis Cañas Crianza 2016	21,00€
Azpilicueta Crianza 2015	19,00€
Ramón Bilbao Crianza 2016	18,00€

ALICANTE

Mira Salinas Monastrell 2011	22,00€
Puerto Salinas Monastrell 2011	19,00€
Mo Salinas Monastrell	14,00€
Delit "Finca Collado"	27,00€
Enrique Mendoza Monastrell Merlot	18,00€
Pepe Mendoza Monastrell Syrah	21,00€

TORO

Angelitos Negros 2017	15,00€
-----------------------	--------

Pink wines

Muga, Uva Garnacha Tempranillo y Viura "La Rioja"	18,00€
La Maldita, Uva Garnacha "La Rioja"	17,00€
Chivite Las Fincas, Uva Garnacha Tempranillo "Navarra"	18,00€
Cair Rosé, Uva Garnacha Tempranillo y Albillo "Ribera del Duero"	18,00€
Finca Collado, Uva Merlot Monastrell "Alicante"	15,00€
Yllera 5.5 Rosé Frizante	16,00€

Wines selection

White wines

adventure
E&S

RUEDA

Mantel Blanco Verdejo	14,00€
Mantel Blanco Sauvignon	15,00€
Jose Pariente Verdejo	18,00€
Jose Pariente Sauvignon	18,00€
Belondrade y Lurton Verdejo	42,00€
Protos Verdejo	15,00€
Luna Blanca Verdejo	drink 3,50€ bottle 13,00€
Yllera 5.5 Verdejo Frizante	16,00€

NAVARRA

Luis Gurpegui	drink 3,50€ Magnum 18,00€
---------------	------------------------------

ALICANTE

Mo Moscatel Macabeo	13,00€
Finca Collado Chardonay Moscatel	15,00€

GALICIA

O Do Avo Marcelo Albariño	15,00€
Terras Gaudas Albariño	26,00€

EUROPA

Henry Weber Riesling	12,00€
Henry Weber Gewurztraminer	15,00€

Sparkling wines

Olivella Ferrari Cava Brut Reserva	drink 3,50€ bottle 17,00€
Moet & Chandon Imperial	60,00€
Champagne Veuve Clicquot Brut	65,00€
Champagne Mumm Cordon Rouge	50,00€
Champagne Mumm Brut Rosé	55,00€
Champagne Don Pérignon	300,00€

Wines selection

Appetizers

SPIRITS

Clásico: Aperol, Prosecco, Soda

Hugo: Saint Germain, lima, hierbabuena, cava, soda

Pampelle: Pampelle, Prosecco, soda

Fiero: Fiero, Prosecco, soda

NEGRONI

Clásico: Campari, Tanqueray, vermouth rojo

Mediterraneo: Ginebra de la zona, Pampelle, vermouth rojo

Clear/Blanco: Tanqueray Ten, Italicus, Vermouth blanco

MONASTRELL ON THE ROCKS

Vino Monastrell, vodka, chambord, lima, sirope de canela

SUNTORI COLLINS

Roku Gin, licor de Yuzu, lima, lichy, soda

FROZEN CAIPIRINHA

Cachaça, lima, azúcar

Disgestive

EAT & SPEAK HIBISCUS: Gin June, G'Vine, Zumo de pomelo, Pera, Lima, Huevo, Azúcar

JAPAN FLOWER: Sake, Gin Roku, Eldelflower, Leche, Lichy, Lima

FLASH BROCKMANS: Gin Brockmans, Pampelle, Lima, Arandano

PURPLE COLLINS: Gin, Albahaca Thai, Romero, Cantueso, Tomillo, Lima, Azúcar, Soda

BANANA MONKEY: Monkey shoulder, Baleys, Banana, Coco, Piña, Leche

MEXICAN PALOMA: Tequila Blanco o Mezcal, Don Mix, Limón, Soda, Chili

BLUE BLOOD ORANGE : Vodka, Blue Curacao, Limón, Zumo de Naranja, Licor de Naranja, Sirope de Naranja Sanguina

GREEN MOSCATEL: Vino Blanco Moscatel, Vino Dulce Moscatel, Ron Blanco, Kiwi, Licor de Melón, Fruta de la Pasión, Limón

TRAVEL TO CARIBE: Ron, Disaranno, Piña, Jengibre, Mango, Hierbabuena, Lima

Classic cocktails available

Cocktails selection