



A LA PARRILLA

Lomo de Salmón - 18

Pechuga de Pollo de Corral - 18

Pluma Ibérica - 18

Todos los Platos de la Parrilla se sirven
con Verduras a la Parrilla, Patatitas
Asadas y Salsa Romesco

Solomillo de Ternera Nacional - 24
con Gratén de Patata y Trufa, Verduras a
la Parrilla y Salsa de Pimienta Verde

FROM THE GRILL

Seared Salmon Fillet - 18

Corn-fed, Succulent Chicken Breast - 18

Free-range, Acorn-fed Pork Steak - 18

All Grill Dishes are served with a Variety
of Seared Vegetables, Baby Roast
Potatoes and Romesco Sauce – made
with Tomatoes and Hazlenuts

Tender Fillet of Beef served with - 24
Potato and Truffle Gratin, Seared
Vegetables and Green Pepper Sauce

GUARNICIONES / SIDE ORDERS

Verduras Juliana Salteadas - 4

Sautéed Julienne Vegetables

Puré de Patatas - 4

Creamed Potatoess

Ensalada de Rúcula y Parmesano - 4

Rocket and Parmesan Salad

Espinacas Salteadas - 4

Wilted Spinach

Patatas Fritas - 4

Olive Oil Chips

PAELLA

Paella Mixta con Pollo, Cerdo, Rosada, Langostinos, Calamares, Almejas y Mejillones - 20

Mixed Paella with Chicken, Pork, Pollock, Prawns, Squid, Clams and Mussels

Paella de Pescado y Marisco con Langostinos, Calamares, Almejas, Mejillones, Rosada y Salmón - 20

Seafood and Fish Paella with Prawns, Squid, Clams, Mussels, Pollock and Salmon

Paella Hortelana con Verduras Variadas de Temporada de la Huerta - 18

Mixed Vegetable Paella with a Variety of Seasonal Vegetables

SOLO POR ENCARGO - Mínimo 2 Personas, Precio por Persona

MUST BE PRE-ORDERED - Minimum 2 People, Price Per Person

Cubierto por persona - 1€ / 10% I.V.A. Incluido • Cover charge per person - 1€ / 10% V.A.T. Included