






## Starters

Iberico ham 18€



Iberico cold cuts platter 12€

  Varied cheese board 12€

 Slices of marinated salmon with citrus fruits and basil served on a bed of lamb's lettuce and rocket with lime caviar 12€

  Tuna belly salad 6€

  Cod brandade served on grilled vegetables and crispy bread 6€

  Cuttlefish croquettes in black ink with ginger aioli 6€

  Croquettes of goats' cheese and toasted sesame with a sweet of green tomato 6€

  Potato and sautéed onion Spanish omelette with brava sauce 6€



Quinoa tabbouleh with avocado and citric scent 6€

  Three colour tortellini with Sicilian pesto 9€

## Fishes & meats

 Slices of braised octopus with spheres of candied potatoes with olive oil and paprika from La Vera 14€

  Macerated king prawns in kataifi pastry with mayonnaise of red fruits 10€

  Fish and chips with tartar sauce 11,50€

  Free-range chicken meatballs with Tikka masala sauce, served with wok-sautéed rice 12€

    Small lamb burger with quail egg, roasted peppers, and goats' cheese 4,50€

 Turkey tajine with a touch of ginger and coriander 8€

 Lemon-marinated chicken burritos with guacamole and coriander 8€

## Tasting Menu (2 people min.) 15€/person

Tuna belly salad; Croquettes of goats' cheese and toasted sesame with a sweet of green tomato; Fish and chips with tartar sauce; Small lamb burger with quail egg, roasted peppers, and goats' cheese (1 per person); Cod brandade served on grilled vegetables and crispy bread.