

Starters



Patatas bravas	6.80€
Chicken croquettes	7.50€
Iberian ham croquettes	8.50€
Crispy chicken fingers	8.50€
Iberian ham with toasted bread	16.50€
Goat cheese salad (contains lactose)	13.50€
Burrata Caprese salad (contains lactose)	13.50€
Orchard salad with hard boiled egg and tuna	12.00€
Avocado salad with mango, radish and red fruits	13.50€
Salmon and avocado tartare with pistachio vinaigrette	13.90€
Fried calamari (Andalusian style)	16.00€
Crispy chicken nuggets with fries	11.50€
Veal Carpaccio (contains lactose) with parmesan cheese and sunflower seeds	15.00€
Prawn Carpaccio	16.00€
Crispy chicken escalope with fries	10.80€
Huevos estrellados Baked potatoes with fried eggs and ham	11.90€
Huevos estrellados with botifarra de Perol Baked potatoes with fried eggs and Catalan pork sausage	13.50€



Grilled Meat

with french fries

Beef entrecote (400 gr.)	21.00€
Lamb	17.50€
1/2 Roast chicken	12.00€
Veal skewers	17.00€
Assorted grilled meat	18.50€
American style spareribs	21.50€

With BBQ-honey sauce, 10 hours of cooking at low temperature 65° finished in the Josper charcoal oven

Argentinian meat grill

with fries

“Lagarto” pork meat 100% duroc (aprox. 250 gr.)	18.00€
“Presa” pork meat 100% duroc (aprox. 300 gr.)	21,00€
Argentinian meat grill With two sauces	19.50€
“Machete de vaca” Beef (aprox. 500 gr.) 14 hours of cooking at low temperature 65° finished in the Josper charcoal oven	19,00€
“Ojo de bife” rib-eye (aprox. 200 gr.)	28.00€
Beef sirloin (aprox. 300 gr.)	20.00€

Extra: green pepper or roquefort sauce 2.00€



Meat specialties

with french fries

Roasted chicken drumsticks with mushrooms 14.50€

Beef steak 15.90€

Duck brest with Pedro Ximénes reduction 17.80€

Pork steak with green pepper or
roquefort sauce 18.00€

Melós de vedella with Parmentier 20.00€
Tender veal stew with mashed potatoes

Roasted lamb shoulder with pears 22.00€

Beef fillet steak served with fois and
fig marmalade 23.50€

“Chuletón” Girona beef, stone grilled 55.00€

Fish and seafood



Grilled cuttlefish with grilled vegetables	17.50€
Grilled sole fish with grilled vegetables	20.00€
Cod fish with garlic mousseline or vegetable ratatouille	17.50€
Grilled squid with grilled vegetables	19.50€
Sailor-style mussels	13.50€
Grilled octopus with Parmentier	20.50€
Grilled seafood platter	30.00€
Sea bass Donostiarra style	18.50€
Grilled gilthead bream	19.00€

Local Cuisine

Paella marinera Seafood (min. 2 pax.)	18.50€
Paella mar y montaña Seafood & meat (min. 2 pax.)	18,00€
Rice in broth Seafood & meat (min. 2 pax.)	18.50€
Brothy rice with lobster	26.00€
Arroz del señorito Seafood Paella with the shells already removed	22.00€

Pasta

Traditional meat cannelloni (contains lactose)	12.50€
Mushroom risotto	13.50€
Rigatoni a la bolognesa	13.50€
Tagliatelle a la carbonara (contains lactose)	13.50€
Fusili with gorgonzola cream (contains lactose)	13.50€

Pizzas



Margarita

11.50€

Regina

12.50€

Ham and mushrooms

Vegetariana

13.50€

Caramelized onion, cherry tomatoes, bell pepper, courgette and olives

Salami

13.90€

Hawaii

13.50€

Bacon and pineapple

4 cheeses

13.50€

Roquefort, Emmental, Parmesan & Gorgonzola

BBQ

13.90€

Minced meat, bacon, onion and BBQ sauce

Pesto

13.50€

Burrata, cherry tomatoes and Pesto sauce

Botifarra negra and escalivada

14.50€

Black Catalan sausage and roasted Catalan vegetables

All our pizzas are made with a base of tomato sauce, mozzarella and oregano

Additional ingredients 1.50€



Discover our gluten-free menu.

Most dishes are also lactose-free, except those marked in red as “contains lactose”.

Information on food allergies and intolerances is available. Please ask our staff for assistance.

VAT included.