

Starters

FLAT BREAD ● ○ ● -	9.5
Handmade stone baked flat bread with olives, sun-dried tomatoes and alioli	
CHORIZO ● -	14
Sautéed onion, potatoes, smoked paprika and Iberian spanish sausage	
CALAMARI ● ○ ● ● -	16.5
Crispy calamari fried with light crispy batter, served with chilli lime mayo	
PADRÓN PEPPERS ○ -	8
Sprinkled with salt d'Es Trenc and cooked in olive oil	
GARLIC PRAWNS ○ -	18
Cooked in chilli, garlic and parsley	
PATATAS BRAVAS ○ -	8.5
Crispy locally grown baby potatoes served with a spicy red pepper sauce	
BELL PEPPERS ○ -	12.5
Stuffed with cheese and served with tomatoes and mozzarella	
CROQUETTES JAMÓN IBÉRICO ● ○ ● -	12
Served with chilli and lime mayo	
CROQUETTES AUBERGINE ○ -	11
Served with alioli	
MUSSELS ○ ● -	16
Mussels cooked in a white wine and butter parsley sauce	
ARTICHOKES ● ○ -	12
Grilled artichoke flowers with crispy Iberian ham and anchovies	
CRYSTAL BREAD ● -	4.75
Served with tomato and alioli	

Mains

THE ACTUAL BEEF BURGER ● ○ ● -	19.5
Angus beef patty, crispy serrano ham, Mahon cheese, lettuce, tomato, onion, home-made sauce and fries	
VEGGIE BURGER ● -	18
Artichoke patty, artichoke flower, Mahon cheese, bravas sauce, rocket, pickled cucumber, red onion and tomato, served with fries. Vegan option ○: vegan cheese.	
CAULIFLOWER STEAK ○ -	19
Served with artichoke flowers, potato and cauliflower purée, crispy kale, roasted beetroot and chimichurri	

Try our premium cuts of meat:

FILLET 250G -	Served with chimichurri, baby roast potatoes, asparagus, baby stem broccoli and cherry tomatoes	34
SIRLOIN 280G -		26

GALICIAN BEEF SHORT RIB (FROM 6PM) -	34
Cooked low and slow, served with sweet potato and carrot puree, seasonal greens served with a red wine reduction	

LAMB -	32
Served with mint salsa, roast potatoes, asparagus, baby stem broccoli and cherry tomatoes	

SECRETO IBÉRICO ● ○ -	24
Spanish cut of pork served with roast potatoes and a pear and roquefort ravioli	

CAJUN CHICKEN BREAST -	19.5
Butterflied and grilled, served with chips and salad.	

CAN BE COOKED WITHOUT CAJUN.

Our seafood dishes:

SALMON ○ -	22
Salmon fillet served with baby broccoli, potatoes, cherry tomatoes, asparagus and salsa verde	

LUBINA ○ -	26
Whole sea bass served with baby broccoli, potatoes, cherry tomatoes, asparagus and salsa verde	

COD ● ○ ● -	24
Beer battered with Rosa Blanca, peas, spinach, potatoes and tartar sauce	

HOT FISH PLATTER ● ○ ● -	39
Mussels, clams, king prawns, alistada prawns, crayfish and scallops cooked in a garlic butter sauce served with potatoes and corn	

The Jasper

The sealed door ensures all moisture and flavours are kept during the cooking process

Burns with 100% organic coals and reaches temperatures of up to 300 degrees Celsius



Pasta

GOATS CHEESE LINGUINI ● ● ○ ● ● -	18
Mediterranean vegetables, pesto and goats cheese	

SEAFOOD LINGUINI ● ○ ● ● ○ -	24
With king prawns, clams, garlic, chilli, parsley and organic butter sauce	

CHICKEN & SHITAKE FUSILLI ● ○ ● -	22
Sautéed free range chicken breast and shitake in a cream sauce	

Salads

HOUSE GREEN SALAD ○ -	18
Seasonal mix of leaves, mange-tout, cucumber, avocado, broccoli, asparagus, with a mint and coriander dressing	
- Add grilled chicken for 4 euro	
- Add grilled salmon for 6 euro	

CAESAR SALAD ● ○ ● ● -	15
Crispy baby gem lettuce, crispy serrano ham, parmesan and tostadas served in a homemade Caesar dressing	
- Add grilled chicken for 4 euro	
- Add grilled salmon for 6 euro	

TOMATO & BUCCACINO ● ○ -	16.5
Mixed heirloom tomatoes, baby mozzarella, red onion, beetroot tossed in a pesto sauce	

Wraps

SERVED FROM 12 PM - 5 PM

CAESAR CLUB ● ○ ● -	10
Grilled chicken, crispy serrano ham, parmesan, romaine lettuce, homemade caesar dressing	

PRAWN ● ○ -	11
Classic Mary Rose sauce, crisp iceberg lettuce, cherry tomatoes and cucumber	

ROASTED VEG ● ● -	10
Goats cheese, asparagus, baby stem broccoli, avocado, cucumber, red onion, mint and coriander dressing	

HOT ROAST BEEF ● ○ ● -	12
Dipped in house gravy, pickled red onion, rocket, Dijon and horseradish mayo	

Kids

All of our children meals are made with the same love as the adults and include water with cordial and a scoop of ice cream

PIZZA ● ○ -	
TOMATO PASTA ● ● -	
GRILLED CHICKEN WITH FRIES ● -	
MINI BURGER WITH CHIPS ● -	<12years
	10

Desserts

CHEESECAKE ● ○ ● -	8.5
Served with strawberry coulis and vanilla ice cream	

SALTED CARAMEL COULANT ● ○ ● -	8
Served with vanilla ice cream	

CHOCOLATE MOUSSE (GF) ○ -	8
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COOKIE DOUGH & BROWNIE ● ○ ● -	9.5
Served with vanilla ice cream and almond crunch	

Sides

ROAST BABY POTATOES -	4.5
SIDE SALAD ○ -	6
ROAST MEDITERRANEAN VEGETABLES -	6
FRIES -	4
BREAD & ALIOLI ● ○ ● -	4.25
GARLIC BREAD ● ○ -	4.5

Sauces

PEPPERCORN ● ○ -	3.5
SALSA VERDE -	2
CHIMICHURRI ○ -	2.5
ALIOLI ○ ● -	2.5
BRAVAS (spicy red pepper sauce) ○ -	2.5
CHILLI & LIME MAYO ○ ● -	2.5

ALLERGEN LIST

Vegetarian ● - vegan ○ - Contains gluten ● - Contains nuts ○ - Dairy ○ - Eggs ● - Contains Sulphites ● - Mollusks ● - Contains Fish ○ - Contains crustacean ○

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.