

## To start

### Salmorejo

9,50

Traditional cold tomato soup from Andalusia, served with boiled egg and cured ham. *Allergens: Gluten - Eggs*

### Gildas

3,50 (ud.)

Classic skewer with anchovy, piparra pepper and olive.  
*Allergens: Fish - Sulfites*

### Lobster puff pastry bites

21,00

Six crispy puff pastry cubes filled with lobster.  
*Allergens: Gluten - Crustaceans - Dairy - Eggs*

### Ibizan sobrasada patatas bravas

15,00

Fried potatoes with sobrasada-based brava sauce and aioli.  
*Allergens: Eggs - Sulfites*

### Burrata with tomato

18,50

Creamy burrata with sautéed tomatoes, caramelised onion and pistachio pieces. *Allergens: Dairy - Sulfites*

### Tuna tartare croissant

17,50

Crispy croissant with fresh tuna tartare and citrus dressing.  
*Allergens: Gluten - Fish - Dairy - Eggs*

### Steak tartare croissant

16,50

Crispy croissant with steak tartare, caper and mustard dressing.  
*Allergens: Gluten - Eggs - Dairy - Mustard*

### Artichoke flowers with ham

16,50

Artichoke flowers with crispy ham (2 pcs).  
*Allergens: Sulfites*

### Anchovy and burrata toast

18,00

Crystal bread with dry tomato, anchovy in oil and burrata.  
*Allergens: Gluten - Fish - Dairy*

### Slow cooked leeks with romesco

15,00

Slow cooked leeks with romesco sauce and olive oil.  
*Allergens: Gluten - Nuts*

# Main *courses*

## Meat

### Beef cheek

34,00

Slow-cooked beef cheek served on creamy mashed potato.

*Allergens: Dairy*

### Cafe de Paris entrecôte

39,00

320 gr of high loin cooked in butter and herbs, finished at the table.

*Allergens: Dairy*

### Wagyu burger

25,00

180gr of wagyu meat with gorgonzola, caramelised onion and bacon on a soft burger bun

*Allergens: Gluten - Dairy - Sesame - Sulfites*

### Duck risotto

29,00

Creamy rice with shredded duck and mushrooms.

*Allergens: Dairy*

### Pork ribs

30,00

Served with creamy mashed potato

*Allergens: Dairy*

## Fish & *others*

### Baked sea bass

30,00

Baked sea bass fillets with potatoes and grilled vegetables, olive oil and a touch of lemon. *l Allergens: Fish*

### Tuna fillet

34,00

Tuna fillet with courgette, broccoli and eggplant, served with soy sauce. *l Allergens: Fish - Gluten - Soy*

### Salmon Teriyaki

32,00

Grilled salmon glazed with teriyaki sauce, served with seasonal vegetables. *l Allergens: Fish - Gluten - Soy - Sesame*

### Homemade tomato tagliatelle

24,00

Homemade pasta with tomato sauce, basil and olive oil.

*Allergens: Gluten - Eggs*

### Homemade pesto tagliatelle

24,00

Homemade pasta with basil pesto, pine nuts and parmesan.

*Allergens: Gluten - Eggs - Dairy - Nuts*

### Vegan burger

23,00

Homemade vegan burger made with lentils and vegetables, served with fries and a soft burger bun.

*Allergens: Gluten - Sesame*

## Bikinis & *salads*

### Sobrasada and honey bikini

With Ibizan sobrasada and honey. *| Allergens: Gluten - Sulfites*

15,00

### Vegetable bikini

With grilled vegetables and hummus. *| Allergens: Gluten - Sesame*

15,00

### Ham, cheese and truffle bikini

With ham, melted cheese and truffle. *| Allergens: Gluten - Dairy*

15,00

### Caesar salad

Romaine lettuce, breaded chicken, parmesan, croutons and Caesar dressing. *| Allergens: Gluten - Dairy - Eggs - Fish - Mustard*

16,50

### Warm chickpea salad

Chickpeas, quinoa, courgette, aubergine, tomato and dressing.

18,00

### Summer salad

Lettuce, serrano ham, melon, strawberries and grapes with goat cheese and pesto.

*Allergens: Dairy - Nuts - Sulfites*

17,50

## Something *sweet*

ALL OF OUR DESSERTS ARE HOMEMADE

### Tiramisú

*Allergens: Dairy - Gluten - Eggs*

9,50

### Chocolate Coulant with Vanilla Ice Cream

*Allergens: Dairy - Gluten - Eggs - Soy*

9,50

### Cheesecake

*Allergens: Dairy - Gluten - Eggs*

9,50

### Lemon Mousse

*Allergens: Dairy - Eggs*

9,50

### Cheesecake Cup with Watermelon Sorbet

*Allergens: Dairy - Gluten - Eggs*

9,50

### Ice Creams

*Allergens: Dairy - Gluten - Eggs - Nuts*

9,50

# Wines & *Spirits*

## Sparkling

|                                                                             | Bottle | Glass |
|-----------------------------------------------------------------------------|--------|-------|
| Cava Vinya Sant Manel – Xarel·lo, Parellada & Macabeo   D.O. Cava (Penedès) | 29,50  | 7,00  |
| Prosecco Extra Dry – Glera   D.O.C. Prosecco (Véneto, Italia)               | 27,00  |       |
| Champagne Lhuillier – Brut Rosé                                             | 79,00  |       |

## White Wines

|                                                                          |       |      |
|--------------------------------------------------------------------------|-------|------|
| Noche de Verano – Verdejo   D.O. Rueda                                   | 26,00 | 6,50 |
| José Pariente 2025 – Verdejo   Bodegas José Pariente                     | 30,00 |      |
| Lagar Pedregales 2023 – Albariño   Lagar de Pedregales                   | 39,00 |      |
| Cuesta de los Olivos 2024 – Godello   Finca Millara                      | 37,00 |      |
| Flor de Nit – Macabeu & Garnacha Blanca   D.O. Terra Alta                | 25,00 |      |
| Terras Gauda 2025 – Albariño, Caiño Blanco & Loureiro   D.O. Rías Baixas | 34,00 |      |
| Marqués de Riscal Verdejo 2025 – Verdejo   D.O. Rueda                    | 27,00 |      |
| Bajo Piedra – Chardonnay 2022   Valle de Uco, Mendoza (Argentina)        | 33,00 |      |

## Rosé wines

|                                                                  |       |      |
|------------------------------------------------------------------|-------|------|
| Rosado Flor de Nit – Macabeu & Garnacha Blanca   D.O. Terra Alta | 25,00 | 6,50 |
| Bajo Piedra – Orange Wine                                        | 35,50 | 7,50 |

## Red wines

|                                                                          |       |      |
|--------------------------------------------------------------------------|-------|------|
| Athus Monteabellón – Tempranillo   D.O. Rioja                            | 26,00 | 6,50 |
| Monteabellón 5 meses – Tempranillo   D.O. Ribera del Duero               | 26,00 |      |
| Monteabellón 14 meses – Tempranillo   D.O. Ribera del Duero              | 38,25 |      |
| Antona García – Tempranillo   D.O. Toro                                  | 29,50 |      |
| Pago de los Capellanes Roble – Tempranillo   D.O. Ribera del Duero       | 38,00 |      |
| Ramón Bilbao Crianza 2022 – Tempranillo   D.O. Rioja                     | 26,00 |      |
| Vale Cuatro Malbec – Malbec   Mendoza, Argentina                         | 33,00 |      |
| Bajo Piedra Malbec – Malbec   Mendoza, Argentina                         | 33,00 |      |
| Bajo Piedra Cabernet Sauvignon – Cabernet Sauvignon   Mendoza, Argentina | 33,00 |      |
| Señorío de Erves Crianza 2021 – Tempranillo   Rioja                      | 25,00 |      |

# Soft drinks, *beer & appetizers*

## Cocktails and appetizers

|                      |       |
|----------------------|-------|
| Amaretto Sour        | 14,00 |
| Cosmopolitan         | 14,00 |
| Sex on the beach     | 14,00 |
| Bloody Mary          | 14,00 |
| Piña Colada          | 14,00 |
| Tequila Sunrise      | 14,00 |
| Espresso Martini     | 14,00 |
| Tantán special       | 12,50 |
| Aperol Spritz        | 12,50 |
| Tinto de Verano      | 7,50  |
| Vermut Rojo          | 8,50  |
| Red Wine Sangria Jug | 40,00 |
| Cava Sangria Jug     | 40,00 |

## Beer and Cider

|                          |      |
|--------------------------|------|
| Estrella Galicia         | 4,50 |
| Alhambra                 | 4,50 |
| Ratler                   | 4,50 |
| Mahou 0% alcohol         | 4,50 |
| Corona                   | 4,50 |
| Aguila                   | 4,50 |
| Cider Ladron de Manzanas | 4,50 |

## Soft drinks and others

|                                          |      |
|------------------------------------------|------|
| Still and sparkling water (small)        | 3,50 |
| Still and sparkling water (big)          | 5,00 |
| Coca cola zero and normal, Nestea, Fanta | 3,50 |
| Kombucha                                 | 6,00 |