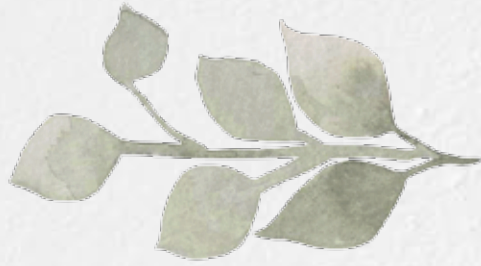


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## Small plates

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<b>New</b>	<b>Majorcan spicy potatoes with sobrassada</b> , goat's cheese shavings and honey	7,25
	<b>Truffle croquettes</b>	8,50
	<b>Crispy white prawns</b> with a spicy touch	9,25
	<b>Baby squid croquettes</b> in its lime-scented ink	7,75
	<b>Russian salad</b> with prawns, avocado cream and bread sticks	8,25
<b>New</b>	<b>Fried eggs</b> on chips with Ibérico ham	8,25
	<b>Guacamole</b> made to order with tortillas...	9,25
	<b>Sea-and-land tacos</b>	8,75
	<b>Spicy baby octopus</b> with potato in mortar	9,25
<b>New</b>	<b>Red prawn croquette</b> (4 u.)	7,95
	<b>Andalusian-style calamari</b> with Raz al Hanout mayonnaise	8,95
<b>New</b>	<b>Ox-tail gyozas</b> with truffle cream (4 u.)	9,25
<b>New</b>	<b>Crispy aubergines</b> with sweet chili sauce	7,75



## Green & fit

<b>Salad with goat-cheese shavings</b>	9,25
mango and granola dressed with honey vinaigrette	
<b>Caesar salad</b> with confit chicke and poached egg	9,25
<b>Burrata &amp; mango</b>	8,95
<b>Vegetable gyozas</b> <b>New</b>	9,25
with strawberry kimchie and crispy kale (4 u.)	

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## Our classics

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<b>Housemade beef ravioli</b> with sage cheese sauce	11,50
<b>House-Made cannelloni</b> with roasted chicken red shrimp	11,75
<b>Truffled porcini mushrooms</b> risotto and parmesan cheese	11,95
<b>Black rice</b> with cuttlefish in its own ink *	14,25
<b>New Tagliatelle</b> , portobello mushrooms and truffled burrata	11,25
<b>Meat and seafood</b> paella *	14,25
<b>Seafood paella</b> with prawns, langoustines, clams and mussels *	14,95
<b>Prawn</b> and squid fideua *	12,75

\* (min. 2 people) (price per person)

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## Sea

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<b>Salmon tartare</b> with avocado and trout roe	13,95
<b>Tuna tataki</b> with creamy avocado, fresh fennel salad, tomatoes and teriyaki sauce	14,25
<b>Roasted salmon cubes</b> with green asparagus and lasary voatabia	14,50
<b>Cod gratin</b> topped with a light garlic meringue	15,25
<i>New</i> <b>Tuna tartaki</b> , with mango, passion fruit and avocado	14,75

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## Land

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<b>Our burger double cheese;</b> with raclette, cheddar and potatoes	12,25	<i>New</i> <b>Iberian pork</b> with babaganoush and pineapple chimichurri	17,50
<i>New</i> <b>The Goat and bacon burger</b>	12,75	<b>Tender beef cheeks</b> in Oporto sauce with pumpkin and sautéed nuts	16,25
<i>New</i> <b>Calf steak Milanese</b> with poached egg and truffle notes	12,95	<b>MR. ENTRECOT</b>	25,90
<i>New</i> <b>"Chicken eggs in their nest":</b> Battered roasted chicken stuffed with brie on straw potatoes	12,75		

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## Sweet

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<b>Greek yoghurt sponge,</b> raspberry sorbet and confit red berries	5,75
<b>"Cup Terraviva"</b>	5,75
<b>Warm cheesecake</b>	5,75
<i>New</i> <b>Chocolate coulant,</b> vanilla ice cream and warm sauce	5,75
<b>Seasonal fruit salad</b> with tangerine sorbet and cocoa crumble	4,85
<i>New</i> <b>Tim baon;</b> nougat ice cream, crème brulée and chocolate sauce	5,95
<b>"The Big Oreo"</b> with mascarpone mousse and salted caramel	5,95
<b>Ice cream or sorbet....</b>	4,75



If you have any allergies or food intolerance, check the QR code