

TAPAS

VEGETARIANAS

CRÊPE RELLENOS CON CALABACÍNES Y BERENJENAS CREPEROLL FILLED WITH ZUCCHINI AND EGGPLANTS	11.50
TOMATES SECOS SUN DRIED TOMATOES	12.00
TORTILLA ESPAÑOLA POTATO OMELETTE	8.00
PATATAS BRAVAS FRIED POTATOES WITH COCKTAIL- SAUCE	7.50
GAZPACHO ANDALUZ TRADITIONAL COLD VEGETABLE SOUP	11.00
GRATINADO DE BERENJENAS GRATINATED EGGPLANTS	12.00
MANCHEGO CON ACEITE MANCHEGO CHEESE WITH OLIVE OIL	13.50
PIMIENTOS DE LA CASA SPICY PEPPERS	13.00
BOLETOS A LA PLANCHA GRILLED MUSHROOMS	14.00
CROSTINI DE TOMATE Y MOZZARELLA CROSTINI WITH TOMATOES AND MOZZARELLA	12.00

PESCADO Y MARISCO

BOQUERONES EN VINAGRE MARINATED SARDINES	11.00
ENSALADA DE MARISCO SEAFOOD SALAD	14.50
GAMBAS AL AJILLO PRAWNS WITH GARLIC IN OLIVE OIL	13.50
CALAMAR CON ACEITE DE OLIVA CALAMARIE SAUTED WITH OLIVE OIL	12.50
TARTAR DE BONITO FRESH TUNA TARTARE	14.00
VIERAS A LA PLANCHA ROASTED SCALLOPS	14.50
CHIPIRONES A LA PLANCHA FRIED SQUIDS	12.50

CARNE

CHORIZO SPANISH SALAMI	11.00
PINCHO DE CORDERO MARINATED LAMB SCEWER (NZ)	12.00
PINCHO DE POLLO CON SESAMO Y SETAS CHICKEN SCREWER WITH SESAME ON MUSHROOMS	13.00
ALBONDIGAS CON SALSA DE TOMATE MEATBALLS IN TOMATOSAUCE	12.00
JAMON SERRANO SPANISH HAM	14.00
HIGADO DE PATO AL PORTO FRESH DUCK LIVER WITH PORTO	14.00
BRESAOLA CON ORUGA Y PARMESANO BRESAOLA WITH ROCKET AND PARMESAN	13.50

ACEITUNAS

ACEITUNAS DE LA CASA MARINATED OLIVES	10.00
ACEITUNAS PICANTES SPICY OLIVES	10.00

SOUP

SOUP OF THE DAY	9.50
LOBSTER BISQUE	16.50

SALADS

MIXED SALAD	12.50
SPICYLI ROASTED SHRIMPS ON TOMATOSAUCE WITH OLIVES	24.50
TUNA SASHIMI WITH SOJASAUCE AND WASABI	26.50
LOBSTER WITH GREEN SALAD IN A CUCUMBERCIRCLE	36.00

PASTA AND RICE

POTATO GNOCCHI WITH SAGEBUTTER	30.50
SPAGHETTINI WITH SPICY ROASTED SHRIMPS LEMONJUS AND OLIVE OIL	38.00
PENNETTE «URANIA» PASTA WITH FILET OF BEEF (CH), PARMESAN AND TOMATOSAUCE	38.00
RISOTTO WITH FRESH VEGETABLES	31.00

FISH

GRILLED SOLE WITH OLIVE OIL WITH OLIVE OIL «EXTRA VERGINE»	58.00
TUNA STEAK IN A NUT COAT SERVED WITH CELERYMOUSSE AND SAFRAN FOAM	45.50
FISHES FROM THE GRILL	53.00

MEAT

LAMB FILLET IN A POTATOES CRUST WITH THYME SAUCE SERVED WITH GREEN BEANS	48.00
DOUBLE ENTRECOTE (CH) ONLY FROM 2 PERS. UPWARD (P.P.) SERVED WITH CREAMY PEPPER SAUCE	53.00
STUFFED FILLET OF BEEF WITH LOBSTER WITH PORT WINE SAUCE, VEGETABLES AND CHATEAU POTATOES	59.00

SIDE ORDERS

TO EACH MAIN DISH WE SERVE A SIDE ORDER AT YOUR CHOICE:

SPINACH, MIXED VEGETABLES, NOODLES, RICE,
RISOTTO, ROASTED POTATOES

DESSERT

1/2

1/1

CREMA CATALANA

THEY SAY, ONE OF THE BEST IN TOWN.

14.50

CHOCOLATE CAKE «**URANIA**»

SERVED WITH DOUBLE CREAM

14.50

CHEESE

SELECTION OF CHEESE

17.50

21.50

PROVENIENCE OF MEET

- BEEF: SWITZERLAND
- CHICKEN: SWITZERLAND / FRANCE / HUNGARY
- LAMB NEW ZEALAND

7.6% TAX IS INCLUDED IN OUR PRICES