

# STARTERS



## SCALLOP CROQUETTE

**3.5/UNIT**

WITH KOREAN KIMCHI



## BEEF STEAK CROQUETTE

**3.5/UNIT**

## BREADED STUFFED QUEEN SCALLOP

**3/UNIT**

WITH SRIRACHA MAYONNAISE



## PANKO PRAWN HOT DOG

**3.5/UNIT**

WITH HONEY MUSTARD VINAIGRETTE



## FRIED CAMEMBERT SALAD

**15**

WITH WALNUTS, CHERRY TOMATOES AND MANGO DRESSING



## SMOKED FISH SALAD

**18**

WITH GOAT CHEESE



## BLUEFIN TUNA TARTARE

**20**

WITH GUACAMOLE AND FRIED EGG



## BEEF CARPACCIO

**14**

WITH PARMESAN, CARAMELISED WALNUTS AND BABY GREENS



## CREAMY POTATO SALAD

**16**

WITH CRISPY BABY SHRIMP AND FRIED EGG



## OCTOPUS AND PRAWN TACOS

**17**

WITH PICO DE GALLO AND SWEET CHILLI



# TO SHARE



## SAUTÉED WILD MUSHROOMS

25

WITH TRUFFLED MASHED POTATO, CURED WAGYU BEEF AND SLOW-COOKED EGG



## QUEEN SCALLOPS

15

GRILLED, WITH FRIED ROCKET AND CHIVE AIOLI (8 PIECES)



## IBERIAN PORK BELLY TACOS

15

OVEN-GLAZED, WITH CHINESE CABBAGE



## THAI-STYLE WILD RICE STIR-FRY

20

WITH KING PRAWNS



## BABY SQUID

17

WITH TERIYAKI AIOLI



## KOREAN-STYLE FRIED CHICKEN

14

WITH BONITO FLAKES (KATSUOBUSHI) AND SESAME SAUCE



## OXTAIL BRIOCHE

16

WITH PICKLED RED ONION AND PROVOLONE CHEESE



## WAGYU BLACK PUDDING

12

WITH PIQUILLO PEPPER JAM AND CRISPY ONION

## MUSSELS

12

IN TOMATO AND RED CURRY SAUCE



## KING PRAWNS

14

SAUTÉED IN GARLIC AND OLIVE OIL



Gluten



Eggs



Dairy



Molluscs



Fish



Crustaceans



Soy



Sesame



House special



Spicy



Not for pregnant women



New

# MAIN COURSES

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |               |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>BEEF RIB-EYE AND BONE-IN RIB STEAK</b><br>PRICED BY WEIGHT, FROM OUR OWN FARM<br>                                                                                                                                                                                                                                              | <b>80</b> /KG |
| <b>BEEF PICANHA</b><br>FROM OUR OWN FARM<br>                                                                                                                                                                                                                                                                                      | <b>26</b>     |
| <b>SUCKLING LAMB CANNELLONI</b><br>WITH CHEESE AND APPLE SAUCE<br>                                                                                                                                                                               | <b>21</b>     |
| <b>IBERIAN PORK SKIRT STEAK</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | <b>22</b>     |
| <b>DUCK BREAST</b><br>CHARGRILLED, WITH GRILLED PEACH<br>                                                                                                                                                                                                                                                                         | <b>25</b>     |
| <b>SUCKLING LAMB CHOPS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | <b>26</b>     |
| <b>AGED BEEF RIB-EYE</b><br>(APPROX. 350 G)                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>30</b>     |
| <b>FRONT QUARTER OF SUCKLING LAMB</b><br>ROASTED IN A WOOD-FIRED OVEN                                                                                                                                                                                                                                                                                                                                                                                                                              | <b>59</b>     |
| <b>LEG OF SUCKLING LAMB</b><br>ROASTED IN A WOOD-FIRED OVEN<br>                                                                                                                                                                                                                                                                                                                                                  | <b>30</b>     |
| <b>COD</b><br>WOOD-FIRED, WITH CASTILIAN-STYLE CREAM AND CRISPY GARLIC SOUP CRUMBLE<br>                                                                 | <b>22</b>     |
| <b>TURBOT</b><br>OVEN-BAKED, WITH LETTUCE HEARTS (APPROX. 300 G)<br>                                                                                                                                                                                                                                                                                                                                             | <b>23</b>     |
| <b>BLUEFIN TUNA TATAKI</b><br>WITH BABY SPINACH AND CUCUMBER<br>     | <b>22</b>     |

# DESSERTS



## CHEESECAKE LAB

10

(FLAVOUR CHANGES REGULARLY, GREAT FOR SHARING)



## CHEESECAKE

6



## DEATH BY CHOCOLATE ☠

8



## VIOLET ICE CREAM

6

WITH CHOCOLATE SOUP



## SOUFFLÉ

6

SALTED ALMOND AND VANILLA  
(TAKES 10 MIN TO PREPARE)

## GRILLED PINEAPPLE

6

WITH COCONUT SOUP AND LEMON SORBET



## XXL COOKIE

8

FRESHLY BAKED, WITH CHOCOLATE SAUCE AND ICE CREAM  
(TAKES 10 MIN TO PREPARE)

## ARTISAN ICE CREAM

3.5

"LA FLOR MEDINENSE"

