

AGUA

bar · tapes · restaurant

Glass of Möet & Chandon / Foie gras and beef carpaccio canapé

TAPAS

Foie gras and beef carpaccio canapé

Brie and anchovies canape

Cantabrian anchovies with bread spread with fresh tomato and olive oil

"Maldonado" acorn-fed Iberian cured ham

Fried calamari

1/2 7,00 €

Crispy artichokes

Chicken and ham croquettes

Andalusian-style marinated dogfish

Mussels with fine herbs sauce

Fried marinated anchovies

Crispy pork ribs with chipotle mayo and Padrón peppers

Grilled clams

Garlic prawns

Bhutan potatoes (Himalayan style)

Spicy potatoes

Fresh bread from our bakery

STARTERS

"Gazpacho" andalusian style

Cold soup of melon and mint with ham shavings

Tuna tartare with avocado, spring onion and cherry tomato

Green salad with tomato and asparagus

Tomatoes, sweet onion and Kalamata olive salad

Buffalo mozzarella, raf tomato and pesto salad

Roast chicken salad with Parmesan and a sour cream dressing

Free-range fried egg with Iberian ham and French fries

Vegetable roll with mozzarella, basil and sun-dried tomatoes

Chargrilled vegetables with romesco sauce

Tagliatelle with clams and cherry tomatoes

RICE DISHES

Spinach and cream cheese risotto

Wild rice and vegetables

Duck, porcini and asparagus rice

Charcoal-grilled rice with artichokes, prawns and cuttlefish

Soupy king prawn rice

Prawn and clam Fideuá

Help us with a **voluntary 1€ donation** per table in aid of the **Fundación Niños del Mundo**

www.fundaciongrupotragaluz.org

VEGETARIAN AND/OR LIGHT DISHES

"Gazpacho" andalusian style

Cold soup of melon and mint with ham shavings

Tomatoes, sweet onion and Kalamata olive salad

Salad with tomatoes, young onion and Kalamata olives

Buffalo mozzarella, raf tomato and pesto salad

Vegetable roll with mozzarella, basil and sun-dried tomatoes

Chargrilled vegetables with romesco sauce

Wild rice and vegetables

FISH

Baked hake with potato, onion and tomato

Grilled baby squid with snow peas and curry sauce

Santurce-style baked monkfish tail served with potato and tomato

Salmon fillet served with red quinoa and a citrus vinaigrette

Stewed lobster stew with spaghetti (min. 2 pax)

p.p.

Grilled octopus, potato confit and Pico de Gallo salad

Cod carpaccio with fresh tomato and Kalamata olives

MEAT

Beef carpaccio with Parmesan cheese and rocket

Chargrilled entrecôte with béarnaise sauce and French fries

Beef tenderloin with roasted aubergine, peppers and sage sauce

Grilled baby lamb chops with polenta and celery

Plain grilled hamburger or served with cheese sauce

Chicken confit with green beans, sautéed cherry tomatoes and hazelnut oil

Slow-cooked beef ribs with creamy leek and potato mash

DESSERTS

Warm chocolate cake with vanilla ice cream

Tarte Tatin

Rum cake with egg yolk brûlée

Cranberry cheesecake

Chocolate and raspberry truffle

Lemon mousse, Matcha green tea sponge cake and iced vine peach juice.

Roasted strawberries with black pepper

White chocolate and coconut cream with yogurt and mango

Creamy Bourbon vanilla and macadamia ice cream

"Mel i mató" (Catalan ricotta-style cheese served with honey)

Assortment of cheeses of cow milk (rey silo roxu, rey silo blanco and lazana)

Fresh fruit in ginger syrup served with tangerine-mint sorbet

Fresh orange juice

Sorbets: Lemon / Passion fruit and vineyard peach

Ice creams: cinnamon & caramel / vanilla / chocolate / coffee /

yoghurt & blackberry

10% V.A.T. INCLUDED

Please request further information in case of allergies or food intolerances

12,00 €

3,00 €
3,00 €
16,50 €
20,00 €
14,00 €
7,00 €
6,00 €
8,50 €
11,00 €
10,00 €
8,00 €
16,00 €
19,00 €
7,00 €
5,50 €
1,50 €

9,00 €
9,50 €
13,00 €
9,50 €
11,00 €
12,00 €
13,00 €
13,50 €
15,00 €
12,00 €
15,00 €

14,00 €
15,00 €
19,00 €
22,00 €
22,00 €
20,00 €



9,00 €
9,50 €
9,50 €
11,00 €
12,00 €
15,00 €
12,00 €
15,00 €

22,00 €
17,00 €
24,00 €
16,00 €
19,00 €
19,00 €
16,00 €

17,00 €
22,00 €
24,00 €
19,00 €
12,00 €
13,00 €
19,00 €

6,00 €
6,00 €
6,00 €
6,00 €
6,00 €
6,00 €
6,50 €
6,00 €
6,00 €
6,00 €
6,00 €
6,00 €
4,50 €
5,25 €
5,25 €