



Pasta



RIGATONI A LA BOLOGNESE 19

Slow-cooked beef | tomato ragu | parmesan cheese
AGL

TRUFFLE TAGLIATELLE  27

Black Summer - Truffle ACG

½ LOBSTER WITH SPAGHETTI Daily Market

Cherry tomatoes | garlic | basil ABDGL Price

NOODLES WOK „THAI STYLE“

Rice noodles | soy sprouts | spring onions | peanuts |
coriander | asia sauce BCFNE

with Prawns 21

with Beef stripes 23

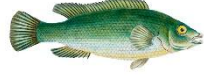
with Vegetables  17

SPAGHETTI WITH PRAWNS  22

Chili | cherry tomatoes | garlic | basil ABGL



Fish



MUSSELS „AL CURRY “ 21

Creamy curry sauce | garlic bread ALR

MUSSELS FRENCH STYLE 21

Creamy white wine sauce | leak | garlic bread
GAR

SOLE from the grill 43

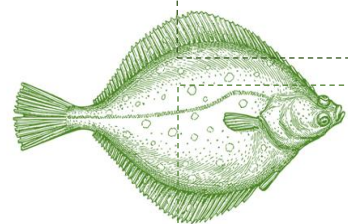
Rosemary potatoes | mixed salad ADN

SOLE MEUNIERE 43

Sauteed in butter | parsley potatoes | cucumber salad ADMG

SALMON BURGER 21

Grilled salmon slices | beetroot - tzatziki |
sweet - potato fries DAGF



GUILDHEAD as a whole 25
from the oven, grilled on the bone D

TURBOT for 2 Persons Daily Market
as a whole, from the oven D Price

EXTRA SIDE DISHES

Basmati rice 5 Grilled vegetables 5

Potato fries 6 Cucumber salad 6

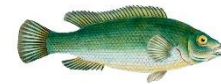
Parsley potatoes 6 Saffron risotto 6

Rosemary potatoes 5 Oven sweet - potato 6

Side salad 6 Sweet - potato fries 6

Carrot - ginger puree 6 Potato-Aji Amarillo creme 6

Fish



OCTOPUS from the grill, Peruvian style 32

Potato - Aji Amarillo creme | cold Kalamata - olive sauce | lime
ACGR

FILET OF SALMON from the grill 26

Tandori - crust | fried vegetable - rice | yoghurt sauce DAGH

FISH AND CHIPS 22

Cod in a beer batter | potato fries | tartar sauce ADCMG

FILET OF SEABASS from the grill 28

Saffron risotto | marinated asparagus DG

GAMBAS AL AJILLO 24

Garlic | crunchy bread slices AB

TUNA STEAK 34

Served rare | carrot - ginger puree | marinated snap peas |
teriyaki sauce ADN



Meat Corner



RIB EYE 300gr. 39

Sweet - potato from the oven | sour cream | side salad |
herb butter AGM

PICANTON CHICKEN from the grill 26

Herb - marinated | served on the bone | mixed vegetables |
rosemary potatoes AEF

BEEF BURGER 200gr. 21

Cucumber - onion - tomato relish | provolone cheese |
potato fries ACG



until 15 years available

SPAGHETTI A LA BOLOGNESE 12

AG

SPAGHETTI WITH BUTTER 9

AG

SPAGHETTI WITH TOMATO SAUCE 9

AG

CRISPY CHICKEN BURGER 15,50

potato fries ACH

SEABASS FILET 14,50

with boiled potatoes ADG



SALMON FILET 14,50

with boiled potatoes ADG

Starters

- BREAD, ALIOLI & OLIVES 7,50
- GLUTEN FREE BREAD SLICES 3,80
- EDAMAME  9,50
Chili | Asia sauce FNA
- PIMIENTOS DE PADRON A  11
- "MALLORQUIN" FISH SOUP ABDLR 15
- OCTOPUS CARPACCIO "Gallega Style" 19
Paprika | potatoes | olive oil R
- FISH TACO 2 pieces 18
Fried red mullet filet | pico de gallo | guacamole ACD
- TOMATO - AVOCADO TARTAR  17
Burrata cream | basil pesto GH
- "CLASSIC" BEEF CARPACCIO 19
Arugula | bread chip | parmesan cheese GAM
-Add shaved black summer - truffle 8
- CALAMARES A LA ROMANA 19
Fried Calamari - Rings | Sepia - Alioli ACR
- FRITURA MIXTA 21
Calamari - rings | fried red mullet filet | pimientos de padrón | crunchy prawns | chipotle mayonnaise ABCDR

Summer Salad

- Apple | pear | beetroot | carrots | sesame seeds | cellery | edamame | orange dressing | nuts extra avocado 5,00
- Chicken 18
- Goat Cheese  18
- Prawns 19,50
- Falafel  17,50

BFHLMNG

To share

Fish Tapas Etagere

Mexican prawn ceviche | oysters | sashimi | octopus carpaccio | fritura mixta | salmon tartar on sticky white rice

FOR 2 PERSONS, PRICE PER PERSON 28,50
ABCDEFGHIJMN

Lilous Martinis & Oysters for 2

6 Fin de Claire Oysters,
served with 2 Lilou Dry Gin Oyster Martinis
FOR 2 PERSONS, PRICE PER PERSON 19,00
R

Raw Station

- FIN DE CLAIRE OYSTER per piece 5,80
Apple - shallot - vinaigrette R
- SALMON TARTAR ON STICKY WHITE RICE  18
Marinated salmon tartar | teriyaki sauce
ADCFM
- MEXICAN CEVICHE 21
Prawns | tomato | onion | cucumber | coriander | backed banana | chili | lime BM
- SALMON SASHIMI 18
Wakame salad | ginger FND
- TUNA SASHIMI 20
Wakame salad | ginger FND

You can find our Selection
in the extra

Sushi Menu

