



## WHILE YOU ARE WAITING...

· Crisps	2'20€
· Special olives	3'70€
· Can of mussels with a tomato sauce from Galician rivers served with crisps	7'20€
· Can of cockle served with crisps	9'40€
<b>NEW</b> · Nachos Monterrey. <i>Corn tortillas with cheddar, slightly spicy Mexican Monterrey cheese, pulled pork and jalapeños</i>	12'90€
· Marinated Anchovies served with garlic and olive oil	7'70€
· Russian salad served with Italian grissini	7'70€
· Mussels casserole with Biscayne sauce	9'90€

## STARTERS

### TASTING OF THREE BREADS

Cherry tomato, cheese and charcoal base 4'90€

### **NEW** CHEESE SELECTION

Gorgonzola, Picón de Cuenca, Cheese in wine, Camembert, Pecornio truffle, Chocolate Brandy and many more varieties... 14'00€

### SELECTION FROM TUSCANY

Selection of Italian cold meat and cheeses ... 17'50€

### ANGUS CARPACCIO

with arugula and Grana Padano cheese  
Previously frozen product at -20°C minimum 24 hours 14'10€

### OCTOPUS CARPACCIO

Previously frozen product at -20°C minimum 24 hours 14'80€

**CURRY PRAWN** with coconut milk 14'90€

### SEAWEED FOCACCIA WITH BURRATA

Seaweed Focaccia served with Burrata (Italian fresh cheese) arugula, pomodorini "le perle" and bodega serrano ham and olive paste 15'90€

### ARTICHOKE FLOWER SALAD

Artichoke, mixed greens, mortadella al tartufo, pomodoro "le perle" and truffle powder 13'80€

### **NEW** SALMON TARTAR WITH AVOCADO

14'50€

TUNA TARTAR WITH AVOCADO 16'90€

TUNA TATAKI  
Alfalfa sprouts, wakame, soy sauce, wasabi mayonnaise and sesame seeds 17'90€

### **NEW** CORVINA CEVICHE

18'00€

## SALADS

**LA BOMBA** bread with tomato salad, smoked sardines and olive paste 10'90€

**CAPRESE SALAD** with Mozzarella of Bufala, tomato, fresh basil and balsamic vinegar 13'90€

**VALENCIAN SALAD** tomato, tuna belly, onion and black olives 12'50€

**ZOODLES** of natural zucchini zucchini, carrot, apple, cashew nuts, avocado cream, crunchy onion, sesame and cherry tomato 14'50€

**MANDALA SALAD** mixed greens, cherry tomato, cheese, walnuts, raisins and natural seasonal fruit 12'50€

**SEAWEED SALAD WITH PRAWN** wakame seaweed, prawns, roe, chia seeds, dry pomodoro and pink sauce 16'00€

**ENSALADA EXÓTICA** mesclum, avocado, salmon, prawns, surimi, pineapple, lumpfish roe, chia seeds and pink sauce 16'90€

## POKE

**POKE BOWL SALMON** 14'90€  
Wild rice, soy-marinated salmon, avocado, red onion, mango, red cabbage, edamame and sesame seeds

**NEW** **POKE BOWL TUNA** 16'90€  
Wild rice, soy-marinated tuna, avocado, crispy onion, mango, wakame, edamame, sesame seeds and spicy sriracha mayonnaise

## PASTAS

Combine them as you want!!

Spaghetti	SAUCES	Bolognese	11'50€
Tagliatelle		Carbonara	11'50€
Garganelli		Pesto (Basil, Grana Padano and Pine Nuts	10'90€
Gnocchi		4 Cheeses	13'00€
Legume Pasta			

· Spinach tagliatelle with prawns, beetroot sauce and Parmesan 14'00€

**NEW** · Spaghetti Carbonara on Pecorino cheese wheel 15'50€



## KIDS We care for your children's health

· Spaghetti with natural tomato 7'60€  
· Lunette al 4 formaggi 8'70€

## FRESH PASTA

· Pasta filled with Fungi, mushrooms and assorted mushrooms 12'60€

· Pasta filled with foie gras and apple with cinnamon 13'00€

· Black pasta stuffed with salmon, ricotta and Grana Padano DOP 13'70€

· Ricotta and spinach ravioli **CHOOSE YOUR SAUCE** 16'40€

· Lobster stuffed pasta 15'90€

· Lasagne "Mia Mamma" 13'70€

· Calamarata with seafood 16'30€

**NEW** · Ravioli stuffed with braised meat **CHOOSE YOUR SAUCE** 14'90€





# Mandala

## RESTAURANT



## PIZZAS WOOD OVEN

ASK FOR  
OUR GLUTEN  
FREE MENU

<b>MARGARITA</b> tomato, mozzarella and basil	8'80€
<b>PROSCIUTTO</b> tomato, mozzarella and ham york	9'40€
<b>REINA</b> tomato, mozzarella, ham york and mushrooms	9'40€
<b>4 SEASONS</b> tomato, mozzarella, ham york, salami, artichokes and mushrooms	9'90€
<b>CARBONARA</b> mozzarella, bacon, onion, egg and cream	10'50€
<b>5 CHEESES</b> tomato, mozzarella, gorgonzola, cheddar, emmental and parmesan	10'50€
<b>VEGETARIAN</b> tomato, mozzarella, onion, artichoke, corn, mushrooms, pepper and zucchini	10'50€
<b>ALMUSSAFES</b> mozzarella, sobrasada, goat cheese, crispy onion and honey	10'90€
<b>RÚCULA</b> tomato, mozzarella, arugula, grana padano and serrano ham	10'90€
<b>KEBAB</b> tomato, mozzarella, chicken kebab meat and kebab sauce	10'90€
<b>BBQ LOVERS</b> tomato, mozzarella, minced beef, bacon and barbecue sauce	10'90€
<b>VALENCIAN</b> tomato, mozzarella, espenecat (grilled aubergine and pepper), anchovies and black olives	11'60€
<b>D'INFERNO</b> tomato, mozzarella, spicy Spianata Calabria and mushrooms	11'90€
<b>ALOHA</b> cream cheese, guacamole, smoked salmon, grilled pineapple, avocado, pink sauce and sesame seeds	11'90€
<b>HEALTHY</b> fresh tomato, fresh mozzarella, basil and flowers "with charcoal base"	12'10€
<b>Mandala GOURMET</b> mozzarella, mascarpone, parmesan, truffle, mushrooms and arugula	13'10€

- SUPPLEMENT EXTRA INGREDIENT IN PIZZAS AND PINSA .... 1'00€
- ALL PIZZAS CAN BE ORDERED WITH:
  - SOURDOUGH GROUND SPELLED BASE - 1'00€
  - CHARCOAL BASED - 1'00€
  - PINSA BASE - 1'00€

## PINSA | LIGHT AND DIGESTIVE DOUGH LONG FERMENTATION BLEND OF RICE, WHEAT AND SOY FLOURS

<b>LA MORTADELA</b> Truffle mortadella, mozzarella, "Flor de Late" burrata, candied tomato, pistachios and pesto	14'00€
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## FISH

• Norwegian salmon with candied potato and espenecat (grilled aubergine and pepper)	15'90€
• Cod au gratin of "allioli" with tagliatelle nero di seppia	16'50€
• Croaker fish baked with bamboo and wakame	17'00€

## MEAT ROASTED IN TRADITIONAL FIREWOOD OVEN

Beef Cheek with boletus sauce	17'00€
German knuckle (pork knuckle baked in the oven)	15'30€
Segovian piglet (2p)	50'50€
Roasted suckling lamb from Aranda del Duero (2/3p)	54'90€

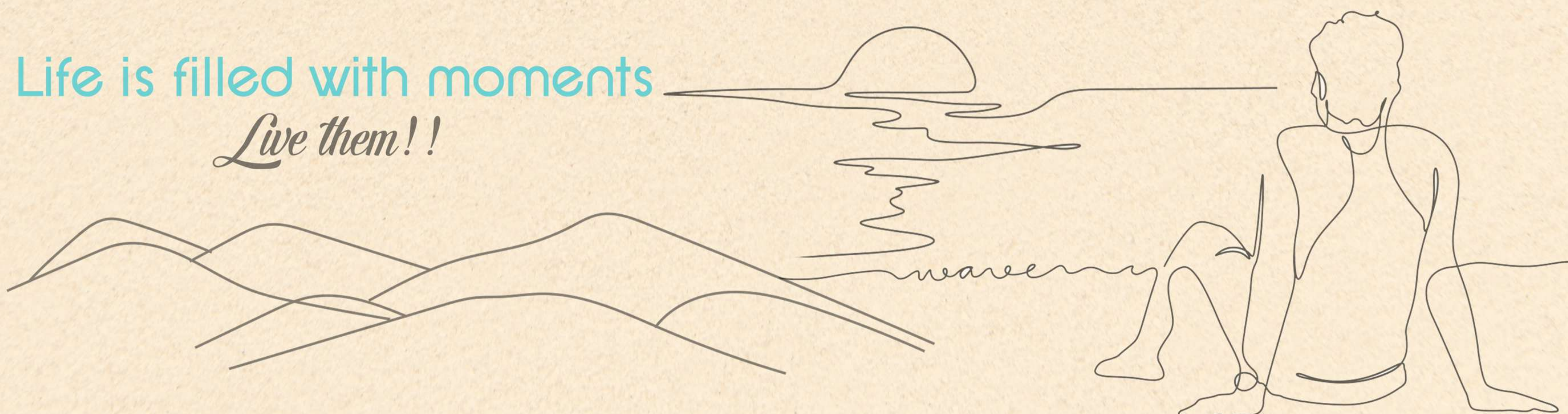
## DESSERTS ☿ HOMEMADE

Homemade Tiramisu	6'90€
"Les Dos Llunes" Cookies and Chocolate Cake	6'50€
Carrot Cake	6'50€
Cheese Cake	6'50€
Dessert tasting: Artisan Cakes and Natural Fruit	6'50€ p.p.
Chocolate coulant with vanilla ice cream	6'50€
Chocolate coulant gluten free	4'40€

We have seasonal fruit...ask us

AND VISIT OUR SHOWCASE OF ARTISAN CAKES

Life is filled with moments  
*Live them!!*



We have information about allergens, consult our staff and keep "your waiter" informed

# Copas de Helado

Ice cream Cups



## Copa Variada

Bolas de helado a elegir.  
Ice cream scoops to choose



4,90€

2 Bolas  
2 Scoops



6,50€

3 Bolas  
3 Scoops



# Mandala



## Copa Mandala

Sorbete de Mango, con helado de  
Coco y de Frágola acompañado  
de frutas del tiempo.

Mango sorbet, with Coconut and  
Frágola ice cream accompanied  
by fruits of the time.

8,00€