



## PIZZAS WOOD OVEN

ASK FOR  
OUR GLUTEN  
FREE MENU

<b>MARGARITA</b> tomato, mozzarella and basil	9'70€
<b>PROSCIUTTO</b> tomato, mozzarella and ham york	10'30€
<b>REINA</b> tomato, mozzarella, ham york and mushrooms	10'30€
<b>4 SEASONS</b> tomato, mozzarella, ham york, salami, artichokes and mushrooms	10'90€
<b>CARBONARA</b> mozzarella, bacon, onion, egg and cream	11'60€
<b>5 CHEESES</b> tomato, mozzarella, gorgonzola, cheddar, emmental and parmesan	11'60€
<b>VEGETARIAN</b> tomato, mozzarella, onion, artichoke, corn, mushrooms, pepper and zucchini	11'60€
<b>ALMUSSAFES</b> mozzarella, sobrasada, goat cheese, crispy onion and honey	12'00€
<b>RÚCULA</b> tomato, mozzarella, arugula, grana padano and serrano ham	12'00€
<b>KEBAB</b> tomato, mozzarella, chicken kebab meat and kebab sauce	12'00€
<b>BBQ LOVERS</b> tomato, mozzarella, minced beef, bacon and barbecue sauce	12'00€
<b>VALENCIAN</b> tomato, mozzarella, espenecat (grilled aubergine and pepper), anchovies and black olives	12'80€
<b>D'INFERNO</b> tomato, mozzarella, spicy Spianata Calabra and mushrooms	13'10€
<b>ALOHA</b> cream cheese, guacamole, smoked salmon, grilled pineapple, avocado, pink sauce and sesame seeds	13'10€
<b>HEALTHY</b> fresh tomato, fresh mozzarella, basil and flowers "with charcoal base"	13'30€
<b>Mandala GOURMET</b> mozzarella, mascarpone, parmesan, truffle, mushrooms and arugula	14'40€

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

## PINSA

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

### LA MORTADELA

Truffle mortadella, mozzarella, "Flor de Late" burrata, candied tomato, pistachios and pesto 15'40€

## FISH

- Norwegian salmon with candied potato and espenecat (grilled aubergine and pepper) 17'50€
- Cod au gratin of "allioli" with tagliatelle nero di seppia 18'20€
- Croaker fish baked with bamboo and wakame 18'70€

## MEAT

ROASTED IN TRADITIONAL FIREWOOD OVEN

- Beef Cheek with boletus sauce 18'70€
- German knuckle (pork knuckle baked in the oven) 16'80€
- Segovian piglet (2p) 55'60€
- Roasted suckling lamb from Aranda del Duero (2/3p) 60'40€

## DESSERTS

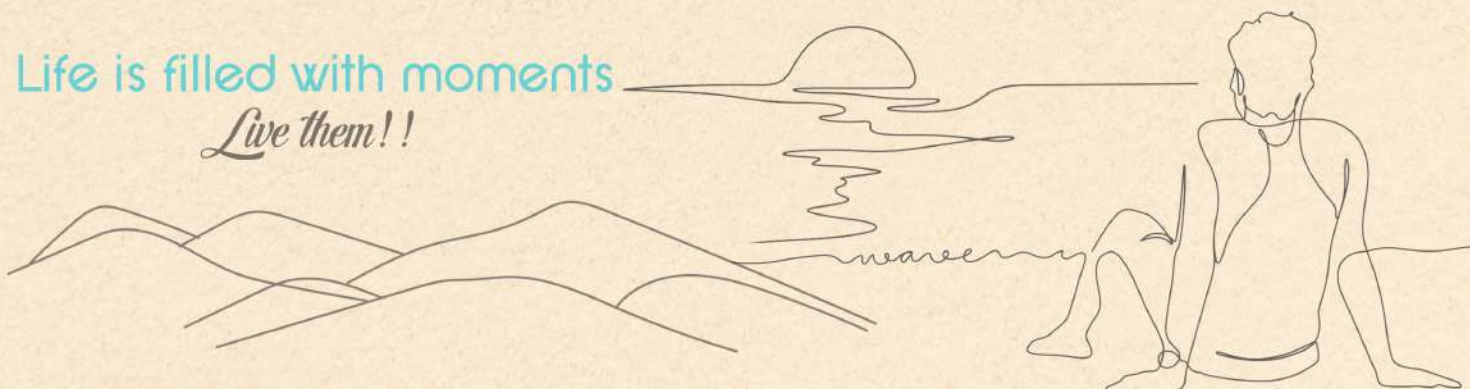
HOMEMADE

- Homemade Tiramisu 7'60€
  - "Les Dos Llunes" Cookies and Chocolate Cake 7'20€
  - Carrot Cake 7'20€
  - Cheese Cake 7'20€
  - Chocolate coulant with vanilla ice cream 7'20€
  - Chocolate coulant gluten free 4'80€
- We have seasonal fruit...ask us

AND VISIT OUR SHOWCASE OF ARTISAN CAKES

Life is filled with moments

*Live them!!*





## WHILE YOU ARE WAITING...

· Crisps	2'40€
· Special olives	4'10€
· Can of mussels with a tomato sauce from Galician rivers served with crisps	7'90€
· Can of cockle served with crisps	10'30€
· Nachos Monterrey. <i>Corn tortillas with cheddar, slightly spicy Mexican Monterrey cheese, pulled pork and jalapeños</i>	14'20€
· Marinated Anchovies served with garlic and olive oil	8'50€
· Russian salad served with Italian grissini	8'50€
· Mussels casserole with Biscayne sauce	10'90€

## STARTERS

<b>TASTING OF THREE BREADS</b>	
Cherry tomato, cheese and charcoal base	5'40€
<b>CHEESE SELECTION</b>	
Gorgonzola, Picón de Cuenca, Cheese in wine, Camembert, Pecornio truffle, Chocolate Brandy and many more varieties...	15'40€
<b>SELECTION FROM TUSCANY</b>	
Selection of Italian cold meat and cheeses ...	19'30€
<b>ANGUS CARPACCIO</b>	
with arugula and Grana Padano cheese	
Previously frozen product at -20°C minimum 24 hours	15'50€
<b>OCTOPUS CARPACCIO</b>	
Previously frozen product at -20°C minimum 24 hours	16'30€
<b>CURRY PRAWN</b> with coconut milk	16'40€
<b>SEAWEED FOCACCIA WITH BURRATA</b>	
Seaweed Focaccia served with Burrata (Italian fresh cheese) arugula, pomodorini "le perle" and bodega serrano ham and olive paste	17'50€
<b>ARTICHOKE FLOWER SALAD</b>	
Artichoke, mixed greens, mortadella al tartufo, pomodoro "le perle" and truffle powder	15'20€
<b>SALMON TARTAR WITH AVOCADO</b>	16'00€
<b>TUNA TARTAR WITH AVOCADO</b>	18'60€
<b>TUNA TATAKI</b>	
Alfalfa sprouts, wakame, soy sauce, mayonnaise, wasabi cream and sesame seeds.	19'70€
<b>CORVINA CEVICHE</b>	19'80€

## SALADS

<b>LA BOMBA</b> bread with tomato salad, smoked sardines and olive paste	12'00€
<b>CAPRESE SALAD</b> with Mozzarella of Bufala, tomato, fresh basil and balsamic vinegar	15'30€
<b>VALENCIAN SALAD</b> tomato, tuna belly, onion and black olives	13'80€
<b>ZOODLES</b> of natural zucchini zucchini, carrot, apple, cashew nuts, avocado cream, crunchy onion, sesame and cherry tomato	16'00€
<b>MANDALA SALAD</b> mixed greens, cherry tomato, cheese, walnuts, raisins and natural seasonal fruit	13'80€
<b>SEAWEED SALAD WITH PRAWN</b> wakame seaweed, prawns, roe, chia seeds, dry pomodoro and pink sauce	17'60€
<b>ENSALADA EXÓTICA</b> mesclum, avocado, salmon, prawns, surimi, pineapple, lumpfish roe, chia seeds and pink sauce	18'60€

## POKE

<b>POKE BOWL SALMON</b>	16'40€
Basmati rice, soy-marinated salmon, avocado, red onion, mango, red cabbage, edamame and sesame seeds	
<b>POKE BOWL VEGAN</b>	17'50€
Basmati rice, soy and orange marinated tofu, avocado, cherry tomato, mango, red cabbage, carrot, wakame, sesame seeds and sriracha sauce.	
<b>POKE BOWL TUNA</b>	18'60€
Basmati rice, soy-marinated tuna, avocado, crispy onion, mango, wakame, edamame, sesame seeds and spicy sriracha mayonnaise	

## PASTAS

Combine them as you want!!

<b>Spaghetti</b>	<b>Bolognese</b>	12'70€
<b>Tagliatelle</b>	<b>Carbonara</b>	12'70€
<b>Garganelli</b>	<b>Pesto (Basil, Grana Padano and Pine Nuts)</b>	12'00€
<b>Gnocchi</b>	<b>4 Cheeses</b>	14'30€
<b>Legume Pasta</b>		

SAUCES



· Spinach tagliatelle with prawns, beetroot sauce and Parmesan	15'40€
· Spaghetti Carbonara on Pecorino cheese wheel	17'10€

## KIDS We care for your children's health

· Spaghetti with natural tomato	8'40€
· Lunette al 4 formaggi with tomato sauce	9'60€

## FRESH PASTA

· Pasta filled with Fungi, mushrooms and assorted mushrooms	13'90€
· Black pasta stuffed with salmon, ricotta and Grana Padano DOP	15'10€
· Ricotta and spinach ravioli <small>CHOOSE YOUR SAUCE</small>	18'00€
· Lobster stuffed pasta	17'50€
· Lasagne "Mia Mamma"	15'10€
· Calamarata with seafood	17'90€
· Ravioli stuffed with braised meat <small>CHOOSE YOUR SAUCE</small>	16'40€

