



WHILE YOU ARE WAITING...

· Crisps	2'50€
· Special olives	4'30€
· Edamame with Piri-piri and sesame	6'00€
· Can of mussels with a tomato sauce from Galician rivers served with crisps	8'30€
· Can of cockle served with crisps	10'80€
· Nachos Monterrey. <i>Corn tortillas with cheddar, slightly spicy Mexican Monterrey cheese, pulled pork and jalapeños</i>	14'90€
· Marinated Anchovies served with garlic and olive oil	8'90€
· Russian salad served with Italian grissini	8'90€
· Mussels casserole with Biscayne sauce	11'40€

NEW

NEW

STARTERS

TASTING OF THREE BREADS	
Cherry tomato, cheese and charcoal base	5'70€
CHEESE SELECTION	
Gorgonzola, Picón de Cuenca, Cheese in wine, Camembert, Pecornio truffle, Chocolate Brandy and many more varieties...	16'20€
SELECTION FROM TUSCANY	
Selection of Italian cold meat and cheeses ...	20'30€
ANGUS CARPACCIO	
with arugula and Grana Padano cheese	
Previously frozen product at -20°C minimum 24 hours	16'30€
OCTOPUS CARPACCIO	
Previously frozen product at -20°C minimum 24 hours	17'10€
CURRY PRAWN with coconut milk	17'20€
SEAWEED FOCACCIA WITH BURRATA	
Seaweed Focaccia served with Burrata (Italian fresh cheese) arugula, pomodorini "le perle" and bodega serrano ham and olive paste	18'40€
ARTICHOKE FLOWER SALAD	
Artichoke, mixed greens, mortadella al tartufo, pomodoro "le perle" and truffle powder	16'00€
SALMON TARTAR WITH AVOCADO	16'80€
TUNA TARTAR WITH AVOCADO	19'50€
TUNA TATAKI	
Alfalfa sprouts, wakame, soy sauce, mayonnaise, wasabi cream and sesame seeds.	20'70€
CORVINA CEVICHE	20'80€

SALADS

LA BOMBA bread with tomato salad, smoked sardines and olive paste	12'60€
CAPRESE SALAD with Mozzarella of Bufala, tomato, fresh basil and balsamic vinegar	16'10€
VALENCIAN SALAD tomato, tuna belly, onion and black olives	14'50€
ZOODLES of natural zucchini zucchini, carrot, apple, cashew nuts, avocado cream, crunchy onion, sesame and cherry tomato	16'80€
MANDALA SALAD mixed greens, cherry tomato, cheese, walnuts, raisins and natural seasonal fruit	14'50€
SEAWEED SALAD WITH PRAWN wakame seaweed, prawns, roe, chia seeds, dry pomodoro and pink sauce	18'50€
ENSALADA EXÓTICA mesclum, avocado, salmon, prawns, surimi, pineapple, lumpfish roe, chia seeds and pink sauce	19'50€

POKE

POKE BOWL SALMON	17'20€
Basmati rice, soy-marinated salmon, avocado, red onion, mango, red cabbage, edamame and sesame seeds	
POKE BOWL VEGAN	18'50€
Basmati rice, soy and orange marinated tofu, avocado, cherry tomato, mango, red cabbage, carrot, wakame, sesame seeds and sriracha sauce.	
POKE BOWL TUNA	19'50€
Basmati rice, soy-marinated tuna, avocado, crispy onion, mango, wakame, edamame, sesame seeds and spicy sriracha mayonnaise	

PASTAS

Combine them as you want!!

Spaghetti	Bolognese	13'30€
Tagliatelle	Carbonara	13'30€
Garganelli	Pesto (Basil, Grana Padano and Pine Nuts	12'60€
Gnocchi	4 Cheeses	15'00€
Legume Pasta		
· Spinach tagliatelle with prawns, beetroot sauce and Parmesan		16'20€
· Spaghetti Carbonara on Pecorino cheese wheel		18'00€

SAUCES



KIDS We care for your children's health

· Spaghetti with natural tomato	8'80€
· Lunette al 4 formaggi with tomato sauce	10'10€

FRESH PASTA

· Pasta filled with Fungi, mushrooms and assorted mushrooms	14'60€
· Black pasta stuffed with salmon, ricotta and Grana Padano DOP	15'90€
· Ricotta and spinach ravioli CHOOSE YOUR SAUCE	18'90€
· Lobster stuffed pasta	18'40€
· Lasagne "Mia Mamma"	15'90€
· Calamarata with seafood	18'80€
· Ravioli stuffed with braised meat CHOOSE YOUR SAUCE	17'20€





PIZZAS WOOD OVEN

ASK FOR
OUR GLUTEN
FREE MENU

MARGARITA tomato, mozzarella and basil	10'20€
PROSCIUTTO tomato, mozzarella and ham york	10'80€
REINA tomato, mozzarella, ham york and mushrooms	10'80€
4 SEASONS tomato, mozzarella, ham york, salami, artichokes and mushrooms	11'40€
CARBONARA mozzarella, bacon, onion, egg and cream	12'20€
5 CHEESES tomato, mozzarella, gorgonzola, cheddar, emmental and parmesan	12'20€
VEGETARIAN tomato, mozzarella, onion, artichoke, corn, mushrooms, pepper and zucchini	12'20€
ALMUSSAFES mozzarella, sobrasada, goat cheese, crispy onion and honey	12'60€
RÚCULA tomato, mozzarella, arugula, grana padano and serrano ham	12'60€
KEBAB tomato, mozzarella, chicken kebab meat and kebab sauce	12'60€
BBQ LOVERS tomato, mozzarella, minced beef, bacon and barbecue sauce	12'60€
VALENCIAN tomato, mozzarella, espenecat (grilled aubergine and pepper), anchovies and black olives	13'40€
D'INFERNO tomato, mozzarella, spicy Spianata Calabra and mushrooms	13'80€
ALOHA cream cheese, guacamole, smoked salmon, grilled pineapple, avocado, pink sauce and sesame seeds	13'80€
HEALTHY fresh tomato, fresh mozzarella, basil and flowers "with charcoal base"	14'00€
Mandala GOURMET mozzarella, mascarpone, parmesan, truffle, mushrooms and arugula	15'10€

- SUPPLEMENT EXTRA INGREDIENT IN PIZZAS AND PINSAS1'00€
- 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 16'20€

FISH

- Norwegian salmon with candied potato and espenecat (grilled aubergine and pepper) 18'40€
- Cod au gratin of "allioli" with tagliatelle nero di seppia 19'10€
- Croaker fish baked with bamboo and wakame 19'60€

MEAT

ROASTED IN TRADITIONAL FIREWOOD OVEN

- Beef Cheek with boletus sauce 19'60€
- German knuckle (pork knuckle baked in the oven) 17'60€
- Segovian piglet (2p) 58'40€
- Roasted suckling lamb from Aranda del Duero (2/3p) 63'40€

DESSERTS

HOMEMADE

- Homemade Tiramisu 8'00€
- "Les Dos Llunes" Cookies and Chocolate Cake 7'60€
- Carrot Cake 7'60€
- Cheese Cake 7'60€
- Chocolate coulant with vanilla ice cream 7'60€
- Chocolate coulant gluten free 5'00€

We have seasonal fruit...ask us

AND VISIT OUR SHOWCASE OF ARTISAN CAKES

Life is filled with moments

Live them!!

