

HOT COFFEES

Italian cappuccino

(espresso coffee topped with textured milk, cocoa and cinnamon powder)

2,30 €

Inverted cappuccino

(espresso coffee, textured milk and a choice of syrup)

2,70 €

Bombón

(espresso coffee, condensed milk)

2,40 €

Viennese

(doubleshot espresso, whipped cream and cinnamon)

3,60 €

Carajillo

(espresso, brandy)

3,50 €

Jamaican

(espresso, rum, whipped cream and cinnamon)

3,80 €

Irish coffee

(doubleshot espresso coffee, Irish whiskey, cream and cinnamon)

5,20 €

Scottish coffee

(doubleshot espresso coffee, Scottish whisky, vanilla bean ice cream and cinnamon)

5,80 €

Barraquito

(espresso coffee, condensed milk, orange liqueur and textured milk)

3,40 €

Moka

(espresso coffee, chocolate, textured milk)

2,40 €

Nutella latte

(doubleshot espresso coffee, Nutella and textured milk)

3,70 €

Caramel Macchiato

(espresso coffee, toffee and textured milk)

2,70 €

COLD COFFEE SPECIALTIES

Affogato

(doubleshot espresso coffee, vanilla bean ice cream)

4,60 €

Crunch Affogato

(doubleshot espresso coffee, hazelnut ice cream and nut toppings)

5,40 €

Affogato Baileys Almond

(doubleshot espresso coffee, nougat ice cream and Baileys Almond)

5,90 €

Chocobaileys

(espresso coffee, chocolate, Baileys and vodka)

5,10 €

Shakerato

(espresso coffee shaken when cold)

2,10 €

Shakerato Baileys

(Espresso coffee, Baileys, shaken when cold)

2,90 €

HOT CHOCOLATE

Thick hot chocolate

2,65 €

Thick hot chocolate with ice cream

4,50 €

Thick hot chocolate with cream

3,50 €

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TEAS AND INFUSIONS

2,10 €

WHITE TEAS

Pai Mu Tan

BLACK TEAS

Breakfast

Earl Grey

Lapsang Souchong organic
(with mild smoky flavor)

GREEN TEAS

Sencha Japan organic

Organic tuareg
(with mint)

Organic ginger lemon
(with ginger and lemon)

RED TEAS

Pu-erh premium

BLUE TEAS

Oolong

TEA INFUSED IN MILK

Chai Latte

(chai tea, cinnamon and milk)

2,30 €

American tea

(Breakfast tea, rum, orange liqueur and cinnamon)

2,90 €

Matcha latte (Matcha tea and milk)

2,80 €

ROOIBOS TEAS. 2,10 €

Relax digest organic

(with liquorice, anise and lemon balm)

Cinnamon apple

(with apple, lemongrass and cinnamon)

Organic Blueflowers

(with honeybush, fennel seeds and blue flowers)

Orange Blossom

(with orange and cornflower and sunflower petals)



HERBAL TEAS. 2,10 €

Organic chamomile

Organic fresh mint

Pennyroyal mint

Organic vanilla orange

(with apple, rose hip, orange and lemongrass)

Fruits of the forest

Tibetan Ayurvedic

(with ginger, licorice, anise, coriander, cinnamon and cornflower petals)

LEMONADES, SLUSHIES, SORBETS AND MILKSHAKES

Lemonade of varied flavours*

4,00 €

Lime-lemon slushy

4,40 €

Granizado de lima-limón

4,20 €

Orange-strawberry slushy

4,20 €

Tropical sorbet (mango and pineapple)

4,20 €

Milkshake in the traditional style

(hazelnut, chocolate, strawberry, Rocher, nougat or vanilla)

5,00 €

Speciality of whipped cream milkshake

(Kinder, Oreo or Nutella)

5,50 €

* Consult for our full range of flavours



ICE CREAMS

Valenciano

(orange juice, orange liqueur and vanilla ice-cream)

6,30 €

Alcohol-free Valenciano

(orange juice and vanilla ice-cream)

5,30 €

2 scoop cup

4,30 €

WAFFLES

On their own

3,00 €

With topping *

3,50 €

With ice cream

4,80 €

() chocolate, hazelnut cream, toffee or cream*



SPECIALTY CAKES

4,10 €

Sacher-torte

(chocolate sponge cake, chocolate, apricot marmalade)

Carrot cake

(sponge cake, carrots and cheese cream)

Tarta de la abuela cake

(biscuits and butter)

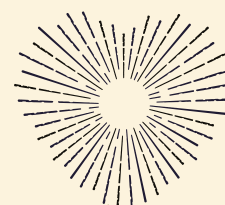
Baked cheesecake

Black forest gateâu

(biscuits, chocolate and truffles)

San Marcos

(sponge cake, cream and toasted egg yolk)





SANDWICHES AND PUFF PASTRY ANTOÑITOS

Lars sandwich

(Crab, salmon, hard-boiled egg and mayonnaise)

5,50 €

California sandwich

(ham, cheese, lettuce, tomato, tuna, omelette, asparagus and mayonnaise)

6,25 €

Salmon antoñito

(with rocket, tomato tartar and avocado mousse)

5,50 €

Cochinita pibil pork meat antoñito

(Onion crudité and coriander mayonnaise)

5,50 €

Cheese and walnut antoñito

(with blue cheese)

4,24 €

Nutella antoñito

4,25 €

Salad sandwich or antoñito

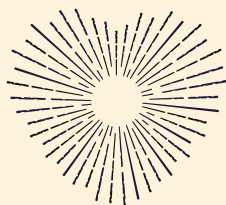
(Lettuce, tomato, tuna, hard-boiled egg and mayonnaise)

5,00 €

Toasted ham and cheese sandwich or antoñito

(Boiled ham and cheese)

4,25 €



SALADS

Caesar

mesclun, chicken, Parmesan cheese and
Caesar dressing

11,50 €

Capresse salad

burrata cheese, tomato, anchovies and basil

12,00 €

Tomato and belly of white tuna

with red onion

12,00 €

Mixed salad

mesclun, tomato, onion, belly of white tuna,
egg and asparagus

9,00 €

Tropical salad

hoak leaf lettuce, king prawns, Emmental
cheese, mango, pineapple, apple and cocktail
sauce

11,50 €

POKES

Mango y Salmon*

with pring onion, edamame, wakame, carrots and
mango dressing

9,50 €

Teriyaki chicken and avocado*

with red cabbage, cashew nuts, mangetout, pineapple
and Teriyaki dressing

9,50 €

Tofu y Seitan*

with vocado, pineapple, apple, edamame, carrot, red
onion, yogurt and fennel dressing

9,50 €

* Choice of main ingredients: Rice, Quinoa or Mesclun

PORTIONS

Fried cubed potatoes

in spicy tomato sauce or garlic mayonnaise *

6,50 €

Rabas

(fresh Cantabrian squid strips)

12,00 €

Cochinita pibil pork meat rolls

with avocado mousse

13,00 €

Russian salad

8,00 €

Mussels in sauce

10,50 €

Cantabrian anchovies

to the vinaigrette

€12.00

Smoked sardine loins

€11.50

FOR THE SMALLEST ONES *

“Hot dog” or “Chicken strips in breadcrumbs”

+

fried cubed potatoes

+

water or soft drink

8,50 €

* Menu for under 12 children

MAIN COURSES

Mountain stew
10,50 €

Roasted pork ribs
with chips and chimichurri sauce
15,00 €

Teriyaki chicken wings
with Padrón peppers
11,50 €

STREET FOOD

Ibizan sandwich
(chicken, lettuce, avocado and garlic mayonnaise
with honey)
8,00 €

Iberian sandwich
(olive oil flat cornbread with sunflower seeds,
Iberian shoulder ham and grated tomato)
8,90 €

Full hot dog
(mozzarella au gratin, onion in varied textures,
apricot marmalade, lettuce, ketchup and mayonnaise,
garnished with fries)
9,75 €

American burger
(200 grs. of veal, lettuce, onions, tomato slices,
bacon, Cheddar cheese and a small portion of
special sauce, garnished with potato wedges)
12,00 €

Goat cheese burger
(200 grs of veal, arugula, onion
caramelized, goat cheese and our special sauce,
garnished with potato wedges)
12.00 €

RED WINES

	<u>CUP</u>	<u>BOTTLE</u>
D.O. RIOJA		
López de Haro <i>Crianza</i> (tempranillo, garnacha y graciano)	2,00 €	12,00 €
Beronia <i>Crianza</i> (tempranillo, garnacha y mazuelo)	2,00 €	12,50 €
David Moreno <i>Crianza</i> (tempranillo y garnacha)	2,00 €	12,50 €
David Moreno Selección Familia <i>Crianza</i> (tempranillo y garnacha)		15,00 €
El Pacto <i>Crianza</i> (tempranillo)		16,00 €
El Pacto Magnum <i>Crianza</i> (tempranillo)		29,50 €
	<u>CUP</u>	<u>BOTTLE</u>
D.O. TORO		
Piedra Crianza <i>Crianza</i> (tinta de Toro y garnacha)		14,00 €
	<u>CUP</u>	<u>BOTTLE</u>
D.O. RIBERA DEL DUERO		
Bardos Romántica <i>Crianza</i> (tinta del país)	2,20 €	16,00 €

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WHITE WINES

	<u>CUP</u>	<u>BOTTLE</u>
D.O. RUEDA		
El hombre pez <i>(Verdejo)</i>	2,00 €	12,50 €
D.O. RIAS BAIXAS		
Lolo <i>(Albariño)</i>	2,35 €	15,00 €
D.O. MONTERREI		
Vega de Lucía <i>(Godello)</i>	2,35 €	15,00 €

SPARKLING

Moscato "Fragantia nº 5.5"
CUP 1,90 € BOTTLE 12,00 €

Benjamín Grandín
5,00 €

Parxet Brut Nature
10,00 €

Champagne Lanson
39,00 €

ROSE WINES

	<u>CUP</u>	<u>BOTTLE</u>
D.O. NAVARRA		
Inurrieta Mediodía <i>(grenache, syrac, cabernet sauvignon and others)</i>	1,90 €	11,50 €
D.O. CIGALES		
Viña Calderona <i>(fino tinto, grenache and others)</i>	1,90 €	11,50 €

OTHERS

Spritz
3,60 €

Sangría de Rioja
CUP 4,00 € JUG 9,00 €

Rioja libre cocktail
4,00 €

Tinto de verano cocktail
3,50 €

ALCOHOLIC COCKTAILS

Mojito

(Rum, lime, mint leaves)

6,50 €

Caipiriha

(Cachaça, lime)

6,50 €

Caipiroska

(Vodka, lime)

6,50 €

Daiquiry

(Rum, lime)

6,50 €

Margarita

(Tequila, lime)

6,50 €

Piña colada

(Rum, coconut cream and pineapple juice)

7,50 €

Cosmopolitan

(Vodka, lime and cranberry juice)

7,50 €

Bloody Mary

(Vodka, tomato juice and a spicy touch)

6,50 €

NON-ALCOHOLIC COCKTAILS

Piña colada 0,0

(Pineapple juice and coconut cream)

6,00 €

Raspberry Mule

(Cranberry and red berry juice)

6,00 €

Mojito de café

(Coffee, lime and mint leaves)

6,00 €

San Francisco

(Pineapple peach and orange juice)

6,00 €

LONG DRINKS

RUM

7,00€

Bacardi
Barceló añejo
Brugal añejo
Cacique

8,00€

Habana Club 7
Brugal 1888

11,00€

Zacappa 23

VODKA

7,00€

Absolut
Mostovskaya
Stolichnaya citron

8,00€

Ciroc

9,00€

Beluga

GIN

7,00€

Beefeater
Seagrams
Larios 12
Bombay Sapphire
Gordons Pink
Larios Citrus
Larios Rosé
Tanqueray 0,0
Beefeater 0,0

8,00€

Puerto de Indias
Tanqueray
Tanqueray Flor
de Sevilla

9,00€

Hendricks
Gin Siderit
Martin Millers
Roku

11,00€

Sipsmith
Tanqueray Ten

WHISKY

7,00€

J&B
Jameson
Ballantines

8,00€

J. Walker Black Label
Cardhú 12
Bourbon Wild Turkey
Jack Daniels
Glenrothes 10

11,00€

Macallan 12

BRANDY / COÑAC

5,00€

Torres 5

6,00€

Carlos I

7,00€

Courvasier

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