

## STARTERS

Argentinian Beef Empanadas	5.50
Mozzarella and tomato confit Empanadas	5.50
Pibil pork brioche with pickled onion and pico de gallo	16.50
Vitello tonnato	17.00
Wild sea bass ceviche with coconut tiger milk and roasted peanuts	21.00
Gambas al ajillo (garlic shrimps) with gochujang sauce	19.50
Patatas bravas with chipotle and roasted garlic mayo	8.00
Glazed aubergines with cheeten sauce, yoghurt and pomegranate teriyaki	15.50
Asian salad with grilled prawns	18.00
Warm burrata and baby carrot salad	16.50
Steak tartar with sourdough bread and balsamic pearls	18.00

## MAIN COURSES - GRILLED

Premium beef burger with brioche bun, cheddar, pickles, 60 Grados sauce and fries	19.50
CUK chicken thigh marinated in chimichurri sauce served with romesco and criolla	19.50
RIB EYE Tagliata of Argentinian Angus with rocket, parmesan and balsamic	39.50
Iberian pork rack with pomegranate reduction and vegetables	29.50
Grilled sea bass with Thai gazpacho and sautéed bimis	32.00
Roasted cauliflower, yoghurt and feta cream and tomato confit	16.00
Grilled "Gallito" with Asian hollandaise sauce	29.50

## SIDES

French fries	5.00
Roasted sweet potato	6.00
Roasted vegetables	6.00
Baby rocket and Parmesan salad	6.00

## DESSERTS

Lemon Pie	11.00
Cheese Cake	12.00
Chocolate coulant	12.00

\*Allergen menu available – please ask our staff

# TO DRINK

## WATER & SOFT DRINKS

Water 0.33L	3.50
Water 0.75L	4.50
San Pellegrino 0.5L	4.00
Aquarius	4.00
Coca Cola Classic	4.00
Coca Cola Zero Classic	4.00
Soft drinks	3.00
Nestea	4.00
Ginger beer	4.50

## JUICES

Granini Apple	4.00
Granini Peach	4.00
Granini Pineapple	4.00
Granini Tomato	4.00

## COFFEE

Espresso	2.00
Cortado	2.50
Latte macchiato	3.00
With milk	3.00
Cappuccino	3.50
Bombón	2.50
Americano	2.00
Doble espresso	2.50
Decaf espresso	2.50
Decaf with milk	3.00
Decaf cortado	2.80
Decaf americano	2.50
Carajillo	4.00
Infusions	3.00

\*Opt. Non-dairy milk 0.30

## BEER

Cañita Alhambra	3.00
Caña Alhambra	4.00
Alhambra 1925	4.50
Alhambra roja tostada	4.50
Alhambra IPA	5.50
Alhambra tostada 00	4.00
Coronita	5.50
Shandy caña	4.00
Shandy cañita	3.00
Jarra	6.00
Jarra Shandy	6.00
Gluten free beer	4.50

## VERMOUTH

Fot-Li Rojo	5.50
Muntaner Blanco	5.50

## COCKTAILS

Negroni	10.00
Aperol Spritz	10.00
Limoncello Spritz	12.00
Americano	10.00
Espresso Martini	12.00
Margarita	16.00
Porn Star	15.00
Paloma	15.00

## GIN & TONIC

Beefeater	10.00
Nordés	12.00
Tanqueray	11.00
Hendrick's	12.00
Monkey 47	14.00

## HIERBAS IBICENCAS

Hierbas Aniseta	5.00
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# WINES

	botella / bottle	copa / glass
Cygnus Brut Reserva Cava	27.50	6.00
Ancestral Espumoso Albariño	58.00	
André Jacquart Mesnil Experience Blanc de Blancs Grand Cru	120.00	

Pazo Sobreira Albariño	27.00	6.00
Herència Altés Garnatxa Blanca	26.50	6.00
Pelee Verdejo	25.00	5.50
José Pariente Sauvignon Blanc	28.00	6.50
Lirondo Verdejo natural sin sulfitos	33.00	8.00
El Pacto Viura DOC Rioja	35.00	
Louro Godello	35.00	
Trenzado Listán Blanco	49.00	
Clandestino Albariño	54.50	
Rubice Falanghina	55.00	

ROSÉ		
Sainte Marie Rosé	29.50	6.50
Hacienda López de Haro Rosado	23.00	5.50
Chateau La Mascaronne Rosé Bio	54.00	

RED		
Heraclio Alfaro Crianza DOC Rioja	24.00	5.00
La Escucha Mencía del Bierzo	25.00	5.50
Herència Altés Garnatxa Negra	26.50	6.00
Carramimbre Roble Ribera	27.50	6.00
7 Fuentes Listán Negro Volcánico Tenerife	29.00	
Borsao Zarihs Syrah	38.50	
Lluvia Garnacha	39.50	
Cala Niuru Frappato Nero Davola Sicilia	49.50	
Trebbiolo La Stoppa Barbera Bonarda	45.00	
Montecastro Crianza D.O. Ribera Del Duero	49.50	
Les Terrasses Priorat	68.00	
Valdechuecas Viñedo Singular DOC Rioja	85.00	

SANGRÍA		
Blanco o Tinto Cava	28.00	7.00
	32.00	10.00