
















Appetisers & Snacks

Big green olives 'cachonditas'		4,50
Pickled mussels		8,00
Crisps		3,00
Our fried potatoes · Patatas Bravas	 	9,00
★ Fried potatoes with cheese sauce	  	10,00
Squid roman style		16,00
★ Iberian ham croquettes	  	2,25
Minimum 4. Price per unity.		
Grilled mussels with salt and pepper		12,50
Mussels with spicy sauce		13,00
Fried eggplants with honey or Maldon Sea salt		10,00
Green peppers from Padrón		9,00
Chicken nuggets with curry mayonnaise	 	11,00
Battered prawn dips with coconut, curry and romesco sauce	   	2,75
Minimum 4. Price per unity.		
Iberian ham cut by hand, accompanied by bread with tomato	 	18,50

Pizza

Margherita · Gouda cheese, cherry tomatoes and oregano	  	11,50
Four seasons · Gouda cheese, salami, mushrooms, olives and oregano	  	12,50
Tuna · Gouda cheese, tuna, onion, olives and oregano	    	12,50
Four cheeses · Gouda, blue, emmental, semi-cured and oregano	  	12,50

All pizzas have a tomato base and mozzarella cheese

* Pizzas may contain traces of eggs, mustard, fish, soybeans, celery and sulfites

Sandwiches

Ham and cheese	  	7,50
Vegetable with tuna and mayonnaise	    	8,50
Grilled chicken		8,75
Grilled loin		8,75















Service

* The service of drinks and/or food in hammocks has an extra cost of 10%.

Chef's recommendation

★ Selection of specialties from the menu chosen by our chef

Allergens

													
Nuts	Celery	Crustaceans	Lupin	Eggs	Milk	Peanuts	Molluscs	Mustard	Fish	Sesame seeds	Soybeans	Gluten	Sulphur dioxide & sulphites