



KID´S MENU SOUP

NOODLE CHICKEN SOUP WITH VEGETABLES

SALADS

MINI FRUIT COCKTAIL SALAD

SMALL MIXED SALAD

CAESAR SALAD WITH CHICKEN

CRUDITES WITH SPICY TAMARIND CHAMOY SAUCE

APPETIZERS

FRENCH FRIES

WITH CHEESE

GRATIN ROASTED POTATOES

NACHOS WITH GUACAMOLE & SKIRT STEAK

NACHOS WITH GUACAMOLE & GRILLED CHICKEN

CHEESE STICKS WITH TOMATO SAUCE

BBQ CHICKEN WINGS

BATTERED CALAMARI WITH TARTAR SAUCE

CHICKEN NUGGETS WITH FRIES & MIXED SALAD

HAM CROQUETAS WITH DRESSING

MAIN COURSES

MINI BEEF BURGER WITH FRIES & COLE SLAWSALAD

MINI HOT DOG WITH FRIES & COLE SLAW SALAD

FISH FINGERS WITH FRIES & MIXED SALAD

RICE WITH SHRIMPS & VEGETABLES

GRILLED CHICKEN BREAST WITH VEGGIES

NAPOLITAN BEEF MILANESE

HAM & CHEESE FLOUR QUESADILLAS WITH MIXED SALAD

CHEESE FLOUR QUESADILLAS WITH MIXED SALAD

PASTA WITH CHEESE SAUCE

DESSERT

1 ICE CREAM SCOOP, VANILLA OR CHOCOLATE

CHOCOLATE & PECAN BROWNIE

DARK CHOCOLATE COOKIES & WHITE CHOCOLATE & MACADAMIA NUT COOKIE

FRESH ORANGE TART

DINNER EN CUESTIÓN DE SEGUNDOS

Entrees

CHARBROILED SALMON STEAK 200 G

With bell peppers and capers Murcia style sauce.

PESCA DEL DÍA AL HORNO DE LEÑA 200 G

Cooked with potatoes, crushed tomatoes, lemon, thyme, garlic, and white wine.

PORK CHOP 300 G

Accompanied with roasted Apple and Rosemary-scented potato skewer.

WOOD OVEN — ROASTED CHICKEN STEW 540 G

Chicken breast cooked with mushrooms, potatoes, tomatoes, garlic, spring onions and hint of sherry.

GRILLED BONE IN RIB EYE FOR TWO 30 OZ

Served with garlic — tomato salad and roasted potatoes.



SALADS

BATTERED CALAMARI RINGS 200 G

Battered fresh calamari with lime-chive mayonnaise.

GALICIAN STYLE OCTOPUS 180 G

Local octopus steamed, served with steamed potatoes, olive oil, sea salt, and spicy Spanish pimenton.

BELL PEPPERS FILLED WITH SHRIMP 90 G

Roasted red bell peppers filled with a shrimp cream prepared with onion and garlic.

WHOLE SHRIMPS "A LA PLANCHA" 180 G

Cooked with olive oil and seasoned with sea salt.

LAND

SPANISH TORTILLA WITH ALIOLI

Prepared with eggs, potatoes and sauté onion.

SPICY POTATOES

Crispy potatoes with spicy sauce prepared with chili peppers, garlic and pimenton.

POTATOES WITH ALIOLI

Crispy potatoes with alioli sauce.

HAM AND PORCINI MUSHROOMS CROQUETTES

Served with alioli and roasted pepper sauce.

WHITE AND OYSTER MUSHROOMS WITH GARLIC

Fresh button and oyster mushrooms cooked with garlic, olive oil, and chili peppers.

ZUCCHINI FILLED WITH "MANCHEGO'S PISTOS"

Filled with a stew prepared with zucchini, bell peppers, garlic, tomato, and fine herbs.

ESPÁRRAGOS A LA PARRILLA CON SALSA ROMESCO

Accompanied with a sauce prepared with almonds, chilli peppers, and tomatoes.

GRILLED ARTICHOKE WITH LEMON-SCENTED ALIOLI

Grilled with garlic, butter and lemon juice, served with house's special alioli.

THE BOARDS

Served with tomato, garlic olive oil sauce and country style bread.

ACORN FED IBERICO BELLOTA HAM

SERRANO RESERVE CURED HAM 3 OZ

CURED IBERICO ACORN FED CHORIZO 3 OZ

CURED IBERICO ACORN FED SALCHICHON 3OZ

MANCHEGO CHEESE AND TETILLA 2 OZ EACH

MIXED

Serrano cured ham, cured chorizo and salchichón iberico, manchego and tetilla cheese 1 oz each.

SKEWERS

SKEWERS

Grilled skewers marinated with paprika, saffron, and garlic.

Served with alioli potatoes.

* Chicken

* Pork

* Shrimp

SPANISH FINGER FOOD

Served on home made bread.

BEEF TENDERLOIN WITH BRIE CHEESE

Served with caramelized onion and mustard sauce.

WHITE ANCHIVIES WITH ALIOLI

Accompanied with bell peppers confit.

COUNTRY STYLE BREAD WITH STEW OF ROPA VIEJA BEEF 4 OZ

Country style bread with our stew of ropa vieja beef.

SMOKED SALMON

With goat cheese and honey-dill vinaigrette.



SPANISH SAUSAGE AND CHEESE

With tomato spread.

“SERRANO” HAM AND MANCHEGO CHEESE

With garlic and parsley mayonnaise.

BRIE CHEESE AND BLACKBERRY

Served “au gratin”.

SALADS

MURCIAN SALAD

Mixed lettuces, tuna fish, cherry tomatoes, anchovies, and capers, served with olives vinaigrette.

GARLIC-TOMATO SALAD

Tomato slices and white anchovies, seasoned with olive oil, garlic, sherry vinegar, cumin, parsley, and sea salt.

“SERRANA” SALAD

Mixed lettuces, “Serrano” ham, piquillo peppers, Manchego cheese slices, cherry tomatoes, and vinaigrette. Served with garlic bread toasts.

GOAT CHEESE AND ROASTED BEET SALAD

Served with orange wedges, pecans, and fresh spinach, seasoned with sherry vinaigrette.

SOUPS

ANDALUSIAN GAZPACHO

Chilled tomato soup prepared with cucumber, bell peppers, and garlic, served with croutons.

SEA FOOD MARMITE “AU” SAFFRON

Saffron and Pernod-scented light seafood broth, served with aioli bread.

RICE AND PAELLAS

35 minutes preparation time, portion for two.

VALENCIA STYLE PAELLA

Rice prepared with garlic, onion, tomato, chicken, pork, Spanish sausage, mussels, calamari, shrimp, artichokes, green peas, green beans, and bell peppers.

SEA FOOD PAELLA

Rice prepared with garlic, onion, tomato, mussels, clams, calamari, scallops, shrimp, artichokes, green peas, green beans, and bell peppers.

CREAMY RICE WITH CALAMARI 13 OZ

Creamy rice with season vegetables and squids.

VEGETABLES PAELLA

Rice prepared with tomato, garlic, onion, green peas, bell peppers, asparagus, cherry tomatoes, green beans, zucchini, and artichokes.

DESSERT

MARAVILLAS CON FLOR DE NARANJO

Orange blossom-scented dough fritters, served with orange sherbet.

CREMA CATALANA

Served with cinnamon ice cream.

VALENCIA

Valencia orange tartlet with black cherry and sherry sauce.

LECHE FRITA

Spanish fried custard powdered with sugar and cinnamon, accompanied with chocolate chips-saffron ice cream.

CHOCOLATE CON SAL

Olive oil sablé cookie, with milk chocolate mousse, sea salt and caramel sauce.

VITORIANA GOXUA

Vitoriana goxua made with caramelized sweet cream

ICE CREAM

NOUGAT / Chocolate / Vanilla / Cinnamon
Saffron chocolate chips

SORBETS

Mango / Raspberry / Orange

1 Scoop

2 Scoops



AMERICANO

Decaf

CAPUCCINO

Decaf

EXPRESO

TEA BIGELOW

GLASS OF MILK

CHOCOLATE

Hot or cold.