



SALADS

SHEEP'S CHEESE LAYERED SALAD ^{*,5,7} PEELED TOMATO, ROASTED RED PEPPER, CUCUMBER, OLIVES, RED ONION	300 G	9.00 €	CAESAR SALAD ^{*,4,7} • WITH CRISPY CHICKEN AND PARMESAN	350 G	11.50 €
BULGARIAN SALAD ^{*,3,7} PEELED TOMATO, ROASTED RED PEPPER, CUCUMBER, RED ONION, COW'S CHEESE MOUSSE, QUAIL EGGS, PARSLEY PESTO	400 G	10.50 €	• WITH CRISPY CALAMARI AND PARMESAN	350 G	13.50 €
CATALONIA ^{*,4} PEELED TOMATO, CHORBADZHIYSKI SLIGHTLY SPICY PEPPER, ROASTED RED PEPPER, RED ONION, VENTRESCA TUNA BELLY	300 G	10.70 €	BURRATA ^{*,7,8} CHERRY TOMATOES, PINE NUTS, BASIL PESTO, LAMB'S LETTUCE	300 G	11.50 €
CAPRESE ^{*,2,4,5} PEELED TOMATO, FRESH MOZZARELLA, BASIL PESTO, ARUGULA LEAVES, PINE NUTS	300 G	9.50 €			

SHARE PLATES

TARAMA CAVIAR WITH HOMEMADE BREAD ^{*,1,4}	150 G	5.00 €	SPRING ROLLS CRISPY VEGETABLE ROLLS SPRINKLED WITH SESAME SEEDS AND SERVED WITH HOISIN SAUCE – A SWEET-SALTY, LIGHTLY SMOKED ASIAN-STYLE DIP	200 G	7.50 €
TIROKAFTERI (SPICY DIP) WITH HOMEMADE BREAD ^{*,1,4}	150 G	5.00 €	EDAMAME ^{*,6} YOUNG SOYBEAN PODS STEAMED AND SEASONED WITH „MALDON“ SALT	200 G	5.00 €
CHILI PEPPERS „CRAZY FISH“ ^{*,1,7} CHILI PEPPERS WITH CRÈME FRAÎCHE* AND PROSCIUTTO – THE DISH IS BAKED ON THE SPOT AND TAKES 10 MINUTES	150 G	6.70 €	GYOZA • WITH VEGETABLES •-WITH DUCK CONFIT • WITH SHRIMP	200 G	9.00 €
HOMEMADE MARINATED BONITO ^{*,4}	200 G	9.90 €	NEW PULLED PORK WITH BAO BUNS ASIAN STEAMED BUNS (2 PCS.) WITH SLOW-COOKED PULLED PORK, SWEET AND SPICY HOISIN SAUCE, CUCUMBER, AND FRESH CORIANDER	300 G	15.00 €
NEW TEMPURA LANGOUSTINES BREADED SHRIMP WITH A CRISPY CRUST, SERVED WITH A MILDLY SPICY MISO MAYONNAISE	200 G	10.50 €	FOIE GRAS FLAMBÉED WITH ARMAGNAC ^{*,1} PREMIUM QUALITY PAN-FRIED FOIE GRAS WITH MANGO CHUTNEY – SLIGHTLY SPICY	200 G	24.50 €
VEAL TENDERLOIN TARTARE ^{*,1,6} FINELY CHOPPED VEAL TENDERLOIN WITH MUSTARD DRESSING, CAPERS, ONION, AND EGG YOLK	150 G	14.50 €	CELERY STEAK ^{*,8,9} SERVED WITH FRESH BROCCOLI, ROASTED CHERRY TOMATOES, CHICKPEA AND SESAME TAHINI	300 G	8.50 €
VEAL LIVER PAN-FRIED WITH CHERRIES AND CRISPY SWEET POTATOES ^{*,1,6}	250 G	10.50 €	NEW POTATO CHIPS	250 G	5.50 €
CHICKEN FINGERS ^{*,1,3,7} CRISPY CHICKEN FILLET WITH „CRAZY FISH“ SAUCE AND FRESHLY FRIED POTATOES	200 G	8.90 €			

SPANISH SPECIALTIES

JAMÓN IBÉRICO WITH GLASS BREAD (PAN DE CRISTAL) ^{*,1} CURED LEG OF PORK FROM FREE-RANGE PIGS FED ONLY WITH ACORNS, PRODUCED IN THE IBERIAN PENINSULA	150 G	17.50 €			
MANCHEGO CHEESE ^{*,7} DELICIOUS SHEEP'S MILK CHEESE AGED FOR AT LEAST 7 MONTHS	100 G	13.00 €			
SARDINES WITH GLASS BREAD (PAN DE CRISTAL) ^{*,1,4,11} SPANISH DELICACY FEATURING CAREFULLY, HAND-SELECTED SARDINE FILLETS, SALTED AND MARINATED IN OLIVE OIL SERVED WITH ROASTED GLASS BREAD (PAN DE CRISTAL) AND TOMATO SAUCE	200 G	12.00 €			
SHRIMPS „AL AJILLO“ ^{*,6,14} PREPARED ACCORDING TO A TRADITIONAL RECIPE WITH GARLIC, CHILI PEPPER, AND SWEET SMOKED PAPRIKA „DE LA VERA“ - MILDLY SPICY	250 G	16.50 €			
PATAGONIAN CALAMARI • CRISPY WITH LIME AND SWEET CHILI SAUCE • PREPARED ON A SLAB WITH FRESH PARSLEY AND GARLIC SAUCE	200 G 200 G	13.50 € 13.50 €			
GALICIAN OCTOPUS ^{*,2,4,7} SERVED WITH MASHED POTATOES, SWEET SMOKED PAPRIKA „DE LA VERA“ AND AIOLI SAUCE – GARLIC	200 G	17.00 €			
			NEW NAVARRA PEPPERS WITH TIROKAFTERI DELICIOUS PIQUILLO PEPPERS WITH CREAMY FETA CHEESE	150 G	8.50 €
			NEW ARTICHOKE WITH ROMESCO SAUCE	200 G	15.00 €
			ASPARAGUS WITH ROMESCO SAUCE AND PARMESAN	200 G	10.50 €
			SPINACH AND GORGONZOLA CROQUETTES ^{*,1,3,7} BITES OF BÉCHAMEL WITH GORGONZOLA AND SPINACH WITH AIOLI SAUCE – GARLIC	200 G	9.50 €
			JAMÓN IBÉRICO CROQUETTES ^{*,1,3,7} BITES OF BÉCHAMEL WITH AGED IBERIAN HAM SERVED WITH AIOLI SAUCE – GARLIC	200 G	9.50 €

SOUPS

SOUP OF THE DAY PLEASE ASK YOUR SERVER ABOUT THE DAILY SPECIAL	300 G	4.00 €	FRESH FRIED POTATOES	200 G	3.50 €
FISH SOUP ACCORDING TO AN OLD REGIONAL RECIPE ^{*,4}	300 G	5.50 €	FRESH FRIED POTATOES WITH WHITE CHEESE	250 G	4.50 €
TOM YUM ^{*,2,4} THAI SPICY SOUP WITH SHRIMP AND COCONUT MILK	300 G	8.90 €	BAKED POTATOES (WITH GARLIC OR WITH ROSEMARY)	200 G	3.50 €
			SAUTÉED VEGETABLES	150 G	3.50 €

HOMEMADE BREAD

HOMEMADE EINKORN BREAD ^{*,3}	100 G	1.50 €	BUTTERED CORN	150 G	3.50 €
HOMEMADE BREAD ^{*,1,3}	100 G	1.50 €	BROCCOLI WITH MALDOON SALT	100 G	5.00 €
GLASS BREAD (PAN DE CRISTAL) ^{*,1,3}	100 G	2.50 €			
HOMEMADE FOCACCIA	100 G	1.50 €			



DANUBE FISH

DANUBE CATFISH CUTLET ¼	300 g	14.50 €
DANUBE CATFISH FILLET ¼	250 g	22.50 €
DANUBE CARP CUTLET ¼	300 g	13.00 €
STURGEON CUTLET ¼	250 g	24.00 €
GRASS CARP STEAK ¼	300 g	13.50 €

*BY CHOICE, EACH FISH CAN BE FRIED UNTIL GOLDEN OR GRILLED IN JOSPER CHARCOAL OVENS IN DONOSTIARRA STYLE – SEASONED WITH HOT OLIVE OIL, CONFIT GARLIC, AND CHILI PEPPER.



PORK DISHES

SPANISH SAUSAGE „BUTIFARRA“ IBERICO	300 g	11.50 €
COARSELY CHOPPED SAUSAGE FROM 100% PURE MEAT PREPARED ACCORDING TO A TRADITIONAL CATALAN RECIPE, COOKED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH STEWED VEGETABLES AND POTATO GRATIN		
NEW PLUMA IBÉRICA BELLOTA	250 g	25.00 €
A PREMIUM CUT OF MEAT FROM FREE-RANGE, ACORN-FED PIG IN THE IBERIAN PENINSULA THAT ACCUMULATES FAT INSIDE THE MUSCULAR TISSUE CREATING MARBLE-LIKE WHITE STREAKS OF FAT PROVIDING AN EXCEPTIONAL TEXTURE AND TASTE.		
PORK RIBS ½	450 g	19.90 €
A PORTION OF FREE-RANGE IBERIAN PIGS – PRE-COOKED FOR 36 HOURS AND FINISHED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN		
PORK NECK STEAK ½	350 g	12.00 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH STEWED VEGETABLES AND POTATO GRATIN		
NEW PORK TENDERLOIN WITH MUSHROOM SAUCE	350 g	13.50 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH STEWEDVEGETABLES AND POTATO GRATIN		
NEW PORK KNUCKLE	800 g	26.00 €
SLOW-BRAISED AND FINISHED IN A JOSPER CHARCOAL OVENS OVEN		
NEW PORK TROTTERS	450 g	10.50 €



BEEF DISHES

ARGENTINIAN RIBEYE STEAK (MATURED BEEF MEAT)	100 g	12.50 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH STEWED VEGETABLES AND POTATO GRATIN		
*THE PRICE OF THE DISH IS CALCULATED PER GRAM – CUT YOUR OWN STEAK.		
NEW BONE-IN BEEF STEAK – CHULETÓN	100 g	13.50 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH STEWED VEGETABLES AND POTATO GRATIN		
*THE PRICE OF THE DISH IS CALCULATED PER GRAM		
BEEF TENDERLOIN STEAK	250 g	28.00 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH STEWED VEGETABLES AND POTATO GRATIN		
VIENNESE-STYLE SCHNITZEL WITH BEEF TENDERLOIN	400 g	22.50 €
SERVED WITH FRESHLY FRIED POTATOES AND HERB OIL		
„BLACK ANGUS“ BEEF BURGER	400 g	13.50 €
SERVED WITH FRESH FRIES AND KETCHUP		

DESSERTS

WE INVITE YOU TO CHOOSE WHAT YOU LIKE FROM OUR SELECTION OFFERED ON THE DESSERTS TROLLEY

MEDITERRANEAN FISH

NEW SEA BASS FILLET ¼	250 g	20.50 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN SERVED WITH BAKED POTATOES AND BUTTERY LEMON SAUCE		
SALMON FILLET ¼	300 g	18.00 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN WITH ASPARAGUS, HERB OLIVE OIL, AND „MALDON“ SALT		
OCTOPUS TENTACLE ¼	250 g	26.50 €
SERVED WITH PARMENTIER – A FINE ROASTED POTATO CREAM WITH PARMESAN, TRUFFLE OIL, AND SWEET SMOKED „DE LA VERA“ PAPRIKA		
NEW FISH & CHIPS	350 g	9.50 €
CRISPY WHITE FISH FILLET SERVED WITH FRENCH FRIES AND TARTAR SAUCE		
TUNA FISH TATAKI	300 g	24.00 €
FISH FILLET WITH A SESAME CRUST, SERVED WITH TOMATO SAUCE AND OLIVE PASTE		
TERIYAKI SALMON ¼	250 g	17.50 €
SALMON FILLET ON A BAMBOO SKEWER WITH TERIYAKI GLAZE, SERVED WITH BASMATI RICE AND EDIBLE WAKAME SEAWEED		

*CATCH OF THE DAY IS WAITING FOR YOU – PLEASE ASK YOUR WAITER OR CHOOSE DIRECTLY FROM OUR SPECIAL DISPLAY CASE.



CHICKEN AND DUCK DISHES

CHICKEN THIGH STEAK	400 g	9.50 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH STEWED VEGETABLES AND POTATO GRATIN		
CHICKEN FILLET	400 g	9.50 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH FRESHLY FRIED POTATOES		
DUCK BREAST (MAGRET DE CANARD) ½	300 g	25.50 €
PREPARED IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH SAFFRON RICE, MANGO CHUTNEY (MILDLY SPICY), AND CRISPY ONIONS		
NEW DUCK HEARTS WITH POMEGRANATE ½	250 g	11.50 €
PREPARED ON A SKEWER IN A JOSPER CHARCOAL OVENS CHARCOAL OVEN AND SERVED WITH CRISPY ONION RINGS		
TERIYAKI STYLE CHICKEN	350 g	9.50 €
STEAMED CHICKEN WITH TERIYAKI SAUCE AND FRESH VEGETABLES – ZUCCHINI, PEPPERS, AND EDIBLE SEAWEED WITH SESAME SEEDS		
NEW CHICKEN YAKITORI SKEWERS	200 g	8.50 €
MARINATED CHICKEN SKEWERS, GRILLED OVER CHARCOAL FOR A JUICY TEXTURE AND LIGHT SMOKY FLAVOUR, GLAZED WITH TRADITIONAL YAKITORI SAUCE		

PASTA AND RICE

SEAFOOD PAELLA – A MEAL FOR TWO ¼	500 g	24.50 €
CLASSIC PAELLA PREPARED ACCORDING TO A TRADITIONAL SPANISH RECIPE WITH SHRIMP, MUSSELS, AND SQUID		
*THE DISH TAKES 30 MINUTES TO PREPARE!		
PAELLA „ARROZ NEGRO“ – A MEAL FOR TWO ¼	500 g	22.50 €
BLACK PAELLA PREPARED ACCORDING TO A TRADITIONAL SPANISH RECIPE WITH CUTTLFISH, MUSSELS, AND SQUID		
*THE DISH TAKES 30 MINUTES TO PREPARE!		
NEW FIDEUÀ SEAFOOD – A MEAL FOR TWO ¼	300 g	22.50 €
CATALAN DISH OF FINELY TOASTED NOODLES (FIDEUÀ) WITH SHRIMP, MUSSELS, AND SQUID		
*THE DISH TAKES 30 MINUTES TO PREPARE!		
TAGLIATELLE „AL AGLIO“	300 g	13.50 €
FRESH PASTA WITH SHRIMP, SPRING ONION, CHERRY TOMATOES, GARLIC, CAYENNE PEPPER, SESAME SEEDS AND FRIED EGG		
TAGLIATELLE „CARBONARA“	300 g	11.50 €
FRESH PASTA WITH GUANCIALE (CURED PORK CHEEK), EGG YOLK, CREAM, MATURE PECORINO CHEESE AND BLACK PEPPER		





FOOD ALLERGENS



1. CEREALS CONTAINING GLUTEN



2. CRUSTACEANS AND PRODUCTS THEREOF



3. EGGS AND PRODUCTS THEREOF



4. EGGS AND PRODUCTS THEREOF



5. PEANUTS AND PRODUCTS THEREOF



6. SOY AND SOY PRODUCTS



7. SOY AND SOY PRODUCTS



**8. NUTS: ALMONDS, WALNUTS, HAZELNUTS,
MACADAMIA NUTS, CASHEWS, BRAZIL NUTS,
QUEENSLAND NUTS**



9. CELERY AND PRODUCTS THEREOF



10. MUSTARD AND PRODUCTS THEREOF



11. SESAME SEEDS AND PRODUCTS THEREOF



12. LUPIN AND PRODUCTS THEREOF



13. SULPHUR DIOXIDE AND SULFIDES



14. MOLLUSCS AND PRODUCTS THEREOF

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