STARTERS

Oysters "Encevichadas"	4 €
Yucca Brava with 2 Homemade Sauces	7 €
Pink Salad	8 €
Beet Hummus with Fresh Vegetables	9 €
Battered Baby Squid with Chickpea Flour – Gluten Free	11 €
Mussels with Green Curry and Germinated	11 €
Lilac Eggplants with Tahini	15 €
Potato and Truffle Omelette	15 €
Boneless Chicken Wings with Yogurt Mousse	16 €
Tomato Pump ★*star dish*★	17 €

MAIN COURSES

Beet Tortelli Handmade with Goat Cheese	16 €
Baked Chicken Picantón with Sweet Potato and Rosemary	17€
Mushroom Vegan Risotto	18 €
Chicken Milanesa Supreme with Home Fries	18 €
Chickpeas from Pedrosillanos with Cuttlefish, Mushrooms and Demi-Glace	18 €
Pappardelle Frutti di Mare	19 €
Salmon Tartar with Black Quinoa	19 €
Steak Tartar with a Mexican Twist	19 €
Veal Cheek in Red Wine with Creamy Cauliflower Sauce	20 €
Argentinian Tagliata	24 €

DESSERTS

Tropical Tiramisu	7 €
Three Chocolate Fusion	7 €
Red Berries Cheesecake	7 €

**Ask for our cocktail menu*

**Terrace Supplement 10%*

COCINA SANA Y COQUETA

Chef Martin Francioni

LIST OF ALLERGENS AVAILABLE