



# MENU

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## SOUPS AND SALADS

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	<i>Half</i>
<b>BURRATA</b> .....17,50€ With sun-dried tomatoes, fresh tomatoes, red leaf lettuce and basil. <i>Allergens: 7</i>	
<b>CAESAR</b> .....15,50€    8,50€ Classic Caesar salad served with romaine lettuce and chicken breast cooked in a Josper oven. <i>Allergens: 1 - 3 - 4 - 7 - 10</i>	
<b>QUINOA</b> .....12,50€    7,50€ Served with orange, cucumber, spearmint and citrus dressing. <i>S/A</i>	
<b>AVOCADO</b> .....16,00€    9,00€ With mango, shrimp and green sprouts. <i>Allergens: 2</i>	
<b>TOMATOES AND TUNA BELLY</b> .....17,00€    9,50€ Seasonal tomatoes with tuna belly and spring onion. <i>Allergens: 4</i>	
<b>WATERMELON GAZPACHO</b> .....12,50€ Traditional gazpacho with a fresh touch of watermelon. <i>S/A</i>	
<b>MUSHROOM CREAM</b> .....13,50€ Served with a poached egg. <i>Allergens: 3 - 7</i>	

## HOT STARTERS

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	<i>Half</i>
<b>ARTICHOKES</b> .....16,00€    9,00€ Confit in extra virgin olive oil, finished in the Josper oven served with Spanish Iberian ham and foie shavings. <i>S/A</i>	
<b>SHRIMP PILPIL STYLE</b> .....14,00€ Classic pilpil sauce, slightly spicy. <i>Allergens: 2 - 12</i>	
<b>OCTOPUS</b> .....18,00€ Grilled octopus leg served with celeriac puree. <i>Allergens: 7 - 9 - 14</i>	
<b>SCALLOPS</b> .....19,00€    10,00€ Grilled scallops served with pea puree. <i>Allergens: 14</i>	
<b>GRILLED VEGETABLES</b> .....12,00€    7,00€ Vegetables grilled in a wood fired oven with a garlic and parsley vinaigrette. <i>S/A</i>	
<b>MUSHROOMS</b> .....13,50€    7,50€ Sautéed served with truffled fried eggs. <i>Allergens: 3</i>	
<b>EGGS</b> .....16,00€    9,00€ Fried eggs over french fries, served with foie gras and Spanish Iberian ham. <i>Allergens: 3</i>	
<b>EGGPLANT</b> .....12,50€ Roasted with miso and sesame seeds. <i>Allergens: 6 - 11 - 12</i>	
<b>CROQUETTES</b> .....12,00€    7,00€ Creamy Spanish ham croquettes. <i>Allergens: 1 - 3 - 7</i>	

# MENU

## COLD STARTERS

		Half
<b>ARTISAN BREAD</b> .....	6,00€	
Lightly toasted served with extra virgin olive oil, alioli and herb butter. <i>Allergens: 1 - 3 - 7</i>		
<b>STEAK TARTAR</b> .....	17,50€	9,50€
Made with knife-cut beef à la minute. <i>Allergens: 1 - 3 - 10 - 12</i>		
<b>BEEF TATAKI</b> .....	19,00€	
Made with aged beef served with Japanese Ponzu sauce. <i>Allergens: 6 - 11</i>		
<b>TUNA TARTAR</b> .....	19,00€	
Tuna tartare over cold white garlic soup. <i>Allergens: 4 - 6 - 8 - 11</i>		
<b>NACHOS</b> .....	14,50€	8,50€
Served with pico de gallo, sour cream, guacamole and melted cheese. <i>Allergens: 7</i>		
<b>SARDINES</b> .....	16,00€	8,00€
Smoked over coca bread and confit tomatoes. <i>Allergens: 1 - 4</i>		

## OUR STEAKS (JOSPER OVEN)

*All of our meats are served with a side dish and a sauce of your choice.*

<b>SKIRT STEAK</b> .....	16,50€	
300gr. National beef. S/A		
<b>FILET MIGNON</b> .....	23,50€	
200gr. Holstein Friesian beef aged for 30 days. S/A		
<b>RIB EYE</b> .....	26,00€	
270gr. Holstein Friesian beef aged for 40 days. S/A		
<b>NEW YORK</b> .....	32,50€	
450gr. Holstein Friesian beef aged for 35 days. S/A		
<b>FRENCH RACK</b> .....	42,50€	
1.1Kg gr. Holstein Friesian beef aged for 35 days. Carved, perfect for sharing. S/A		

**BONE-IN RIB EYE**.....36,50€  
1kg aprox. Holstein Friesian beef aged for 35 days. Carved, perfect for sharing.  
S/A

**TOMAHAWK**.....52,00€  
1.4kg. Holstein Friesian beef aged for 45 days. Carved, perfect for sharing.  
S/A

**PRESA**.....23,50€  
270gr. Iberian pork.  
S/A

**SPRING CHICKEN**.....19,50€  
Marinated with garlic, thyme, rosemary and lemon and roast.  
S/A

## OTHER ENTREES

*All of our meats are served with a side dish and a sauce of your choice.*

**CLASSIC BURGER**.....15,00€  
200gr of aged beef served with caramelized onions, bacon, green sprouts, tomatoes and cheddar cheese (cooked in the Josper oven).  
*Allergens: 1 - 7*

**SUNRISE BURGER**.....17,00€  
200gr of aged beef served with guacamole, cheddar cheese and a slightly spicy chipotle mayo. (cooked in the Josper oven).  
*Allergens: 1 - 3 - 7 - 12*

**SKEWER**.....24,00€  
Hanging aged beef skewer with seasonal vegetables (cooked in the Josper oven).  
S/A

**MILANESE**.....23,00€  
Beef milanese served with low temperatura egg and truffle.  
*Allergens: 1 - 3*

**CHICKEN**.....20,00€  
Marinated chicken breasts, cooked at low temperatura and finished in our wood fired oven.  
S/A



# MENU

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## FISH

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All of our fish are served with a side dish of your choice and a sauce.

**COD**.....20,50€  
Grilled and served over sauteed spinach and served with a slightly spicy sauce of tomatoes and piquillo peppers.  
*Allergens: 4*

**SALMON**.....20,50€  
Baked with teriyaki sauce.  
*Allergens: 4 - 6 - 11*

## SIDES

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**FRENCH FRIES**.....5,00€  
Homemade, Fried in house.  
*S/A*

**SWEET POTATOES**.....5,00€  
Homemade, Fried in house.  
*S/A*

**SPINACH**.....5,50€  
With cream, served with gratin cheese.  
*Allergens: 7*

**BROCCOLINI**.....6,00€  
Grilled  
*S/A*

**WAFFLE FRIES**.....5,00€  
Fried and spiced.  
*Allergens: 1*

**VEGETABLES**.....6,00€  
Grilled seasonal vegetables.  
*S/A*

**POTATO PUREE**.....5,00€  
Homemade.  
*Allergens: 1 - 7*

**PIQUILLO PEPPERS**.....6,50€  
Confit in extra virgin olive oil over very low heat.  
*S/A*

**BABY POTATOES**.....6,50€  
Roasted on our Jospier oven.  
*S/A*

## SAUCES

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**MUSHROOM SAUCE**.....3,50€  
*Allergens: 7*

**AROMATIC HERB AND GARLIC BUTTER**.....3,50€  
*Allergens: 7*

**CHIMICHURRI**.....3,50€  
*S/A*

**PEPPERCORN**.....3,50€  
*Allergens: 7*

**BERNAISE**.....3,50€  
*Allergens: 3 - 7 - 12*

**RED WINE SAUCE**.....3,50€  
*Allergens: 1 - 3 - 6 - 7*

## DESSERTS

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**CHOCOLATE CAKE**.....7,50€  
Classic fudge chocolate cake.  
*Allergens: 1 - 3 - 7*

**CHEESECAKE**.....7,50€  
New York style.  
*S/A*

**BROWNIE**.....7,50€  
Chocolate brownie served with vanilla ice cream.  
*Allergens: 1 - 3 - 6 - 7 - 8*

**CREPES**.....7,50€  
With banana and dulce de leche or Nutella.  
*Allergens: 1 - 3 - 7*

**RED VELVET**.....7,50€  
Served with strawberry coulis  
*Allergens: 1 - 3 - 6 - 7*

**ICE CREAM**.....5,50€ 7,00€ 8,50€  
*1 SCOOP 2 SCOOPS 3 SCOOPS*  
Selection of ice cream scoops served with whipped cream and fruit coulis.  
*Allergens: 3 - 7*

# MENU

## FOR THE LITTLE ONES

**BURGER**.....11,00€

With french fries or salad.

Allergens: 1 - 7

**CHICKEN MILANESE**.....12,00€

With french fries or salad.

Allergens: 1 - 3

**ESPAGUETTI WITH TOMATO**

**SAUCE**.....10,50€

Allergens: 3 - 7

**CHICKEN TENDERS**.....11,00€

With french fries or salad.

Allergens: 1 - 6 - 7

**POPCORN CHICKEN**.....10,50€

With french fries or salad.

Allergens: 1 - 7 - 10

## ALLERGENS



01

Gluten



02

Crustaceans



03

Egg



04

Fish



05

Peanuts



06

Soybean



07

Dairy



08

Nuts



09

Celery



10

Mustard



11

Sesame



12

Sulfite



13

Lupine



14

Molluscs



**SteakHouse**  
Sunrise  
GRILL

## WINE

### WHITE WINE

#### LA CHARLA SOBRE LIAS

*Rueda.*

99% Verdejo, 1% Sauvignon Blanc.

#### LA DUDA GODELLO

*Monterrey.*

100% Godello.

#### LEGARIS VERDEJO

*Rueda.*

100% Verdejo.

#### LEIRAS ALBARIÑO

*Rias Baixas.*

100% albariño.

#### O LUAR DO SIL

*D.O. Valdeorras.*

100% Godello.

#### POMAL FB

*Rioja.*

70% Viura, 30% Malvasía.

#### QUINTALUNA

*VT Castilla-León.*

100% Verdejo.

#### RAIMAT CHARDONNAY

*C.Segre.*

100% Chardonnay.

Bottle

Glass

15,50€

18,00€

14,90€

3,75€

21,00€

25,10€

15,90€

20,55€

16,00€

4,00€

### SPARKLING WINE

#### ANNA B D BS

*Cava.*

Chardonnay, Parellada, Macabeo, Xarel.lo.

#### ARS BLANC DE NOIR

*Cava.*

Pinot Noir, Xarel.lo, Trepat.

#### ARS ROSE

*Cava.*

Pinot Noir, Xarel.lo, Trepat.

#### PRIMA VIDES

*Cava.*

Macabeo, Parellada, Xarel.lo.

#### BENJAMIN CORDORNIU

*Cava.*

Macabeo, Parellada, Xarel.lo.

Bottle

Glass

18,70€

25,00€

25,00€

15,00€

4,50€

27,50€

16,50€

4,10€

18,75€

### ROSE WINE

#### PLA DELS ANGELS

*Priorato.*

100% Grenache.

#### VIÑA POMAL

*Rioja.*

70% Grenache, 30% Viura.

#### CHIVITE LAS FINCAS SOBRE LÍAS

*VT 3 Riberas (Navarra).*

65% Tinta Grenache, 35% Tempranillo.



## WINE

### RED WINE

	Bottle	Glass		Bottle
<b>ANTIDOTO</b> <i>Ribera del Duero.</i>	22,50€		<b>RAMÓN BILBAO CRIANZA</b> <i>Rioja.</i>	17,90€
96% Tempranillo, 4% Albillo.			100% Tempranillo.	
<b>AUSTUM ECOLÓGICO</b> <i>Ribera del Duero.</i>	16,00€		<b>TABERNER</b> <i>VT Cadiz.</i>	28,30€
100% Tinto fino.			100% Syrah.	
<b>CARRAMIMBRE</b> <i>Ribera del Duero.</i>	18,00€	4,50€	<b>TOMAS POSTIGO</b> <i>Ribera del Duero.</i>	36,20€
90% Tinta del País, 10% Cabernet Sauvignon.			Cabernet Sauvignon, Malbec, Merlot, Tinto Fino.	
<b>HABLA DEL SILENCIO</b> <i>VT Extremadura.</i>	17,60€			
50% Syrah, 30% Tempranillo, 20% Cabernet Sauvignon.				
<b>HABLA LA TIERRA</b> <i>VT Extremadura.</i>	14,85€			
40% Tempranillo, 30% Cabernet Sauvignon, 30% Syrah.				
<b>HABLA Nº23</b> <i>VT Extremadura..</i>	27,50€			
100% Malbec.				
<b>LEGARIS CZA</b> <i>Ribera del Duero.</i>	23,00€			
100% Tinto fino.				
<b>MESTIZAJE</b> <i>V.P. El Terrerazo.</i>	17,25€			
72% Bobal, 17% Tinta Grenache, 11% Syrah.				
<b>POMAL CZA</b> <i>Rioja.</i>	16,50€	4,10€		
100% tempranillo.				
<b>SCALA DEI</b> <i>Priorato.</i>	25,00€			
Cabernet Sauvignon, Cariñena, Grenache, Syrah.				

# COCKTAILS

## COCKTAILS

PRICE  
With alcohol

PRICE  
Alcohol-free

### ESPRESSO MARTINI

*Vodka, coffee liqueur, and espresso.*

9,50€

N/A

An elegant and sophisticated cocktail that combines the intensity of espresso with the smoothness of vodka and a touch of sweetness.

### STRAWBERRY MOJITO

*White rum, fresh strawberries, mint, strawberry liqueur, and soda.*

9,50€

7,50€

A delicious variation of the classic mojito. It combines the fresh flavor of mint with the sweetness of strawberries. It is a refreshing and vibrant drink that invites you to enjoy a summer afternoon outdoors.

### APEROL SPRITZ

*Aperol, sparkling wine, soda water, and fresh orange.*

9,50€

N/A

Combines the mild bitterness of Aperol with the sweetness of sparkling wine and a touch of soda. Its orange color and balanced taste make it ideal to enjoy on a sunny terrace.

### PASSIONFRUIT MARTINI

*Vanilla vodka, Passoa, sparkling wine, lime juice, and fresh passionfruit.*

9,50€

7,50€

Mixes the smoothness of vermouth with the exotic flavor of passionfruit. It is an elegant and sophisticated drink.

### MANGO MARGARITA (FROZEN)

*White tequila, triple sec, lime juice, and mango.*

9,50€

7,50€

A tropical and refreshing drink that mixes the sweet flavor of mango with the acidity of lime and the strength of tequila. It is an ideal option to enjoy on a summer afternoon.

### CAIPIRINHA

*Cachaça, fresh lime, and brown sugar.*

9,50€

7,50€

Mixes the sweetness of cachaça with the freshness of lime and sugar. It is a refreshing and joyful drink.

### CLASSIC MOJITO

*White rum, mint, lime, and soda.*

9,50€

7,50€

A classic drink that combines rum with fresh mint, lime, sugar, and soda. It is a refreshing and vibrant drink.

### WHITE SANGRIA

*White wine, aged rum, fresh seasonal fruits, peach liqueur, and soda.*

9,50€

N/A

Made with white wine, fresh fruits, and a touch of peach. Its balanced and fruity flavor makes it a perfect choice.

### PIÑA COLADA

*White rum, pineapple juice, coconut cream, and coconut milk.*

9,50€

7,50€

Combines the taste of rum with pineapple juice and coconut cream. It is a sweet and refreshing drink.