

MENU

SNACKS

CLAMS BULHÃO PATO STYLE	20,00€
LOIN WOODPECKER THIN FLANK	22,50€ 16,50€
GUILLOCHE PRAWNS	19,50€
FRENCH FRIES W/CHEDDAR&BACON	9,00€
CHEVRE CHEESE W/ HONEY & NUTS	11,00€
SHRIMP TEMPURA 6UND	15,00€
CHEESE BOARD	14,00€
SAUSAGE BOARD	14,50€
SUPREME BOARD	22,50€
CHEESE, SAUSAGE AND IBERIAN HAM	
SAMOSAS 4 UND	7,50€
CRAB TONGS 6 UND	12,00€
W/ TÁRTAR SAUCE	
GUILLOCHE MUSHROOMS	7,50€
SAUTÉED SAUSAGE	7,00€
PREMIUM BEEF CROQUETTES	6,00€
SERVED W/DIJON MUSTARD D'ALCIENNE(2UN)	
PATA NEGRA HAM PREMIUM	17,50€
100% IBERIAN HAM 50GR	
REAL COCKTAIL 2PERSONS	59,00€
BOILED EGG, COOKED SHRIMP, LOBSTER, LETTUCE, CHERRY TOMATO, COCKTAIL SAUCE AND POMMEGRANATE	
EDAMAME	8,50€
COOKED WITH FLEUR DE SEL AND SOY	

SEAFOOD

OYSTERS	3,50€ UN
COOKED SHRIMP	UPON REQUEST
NATIONAL LOBSTER	UPON REQUEST
TIGER SHRIMP	24,50€
GRILLED OR SAUTÉED	
PREMIUM SEAFOOD PLATE	68,50€
8 OYSTERS, 1/2 BOILED LOBSTER, COOKED SHRIMP	

BRUSCHETTAS & QUESADILLAS

CAPRESE BRUSCHETTA	11,00€
MOZZARELLA, CHERRY, FRESH BASIL AND PESTO SAUCE	
SALMON BRUSCHETTA	14,00€
PHILADELPHIA CHEESE, SMOCKED SALMON, ARUGULA, ALMOND AND BALSAMIC VINEGAR	
IBÉRIAN BRUSCHETTA	15,50€
FRESH MOZZARELLA, SMOCKED HAM, ARUGULA AND PISTACCIOS	
CHIKEN QUESADILLA	14,50€
CHICKEN, PICO DE GALO, GUACAMOLE AND MOZZARELLA	
SHRIMP QUESADILLA	16,50€
SHRIMP, PICO DE GALO, GUACAMOLE SAUCE AND MOZZARELLA	

COUVERT	6,00€
OLIVE OIL, BALSAMIC VINEGAR, GOAT BUTTER, SEASONED OLIVES AND BREAD BASKET	

ENTRIES

BEEF CARPACCIO	17,50€
ARUGULA, PARMIGIANO REGGIANO 24 MONTHS, PISTACCIOS AND OLIVE OIL	
TÁRTAR STEER	18,50€
EGGS YOLK, PICKLES, CAPERS, DIJON MUSTARD AND PURPLE ONION	
VEGETABLE GYOZAS	8,00€
SERVED W/ SWEET CHILI AND SHOYU SAUCE (4UN)	

MEATS

STEAK W/EGG ON TOP ALCACH	21,00€
WITH THIN FLANK, EGG AND FRENCH FRIES	
SIRLON STEAK 200GR	31,00€
W/ PEPPER	
SIRLON STEAK 200GR	29,00€
GRILLED W/ GARLIC AND FRENCH FRIES	
BLACK PIG TUSKS 200GR	25,50€
W/ MANGO JAM AND FRENCH FRIES	
ARGENTINE RIB EYE 220GR	28,50€
W/ SAUSAGE RICE IN THE OVEN AND SALAD	

PREMIUM CUTS

(DRY AGED)

(THE CUTS ARE SERVED WITH CHERRY TOMATOS AND GRILLED PINEAPPLE)

CHATEAUBRIAND	95,00€/KG
T-BONE	70,00€/KG
30 DAYS OF MATURATION	
CHULETÓN	70,00€/KG
30 DAYS OF MATURATION	
SURF & TURF	75,50€
T-BONE 800GR + TIGER SHRIMP	

SIDE DISHIES

SAUSAGE RICE IN THE OVEN	7,00€
FRENCH FRIES	4,00€
SWEET PATATO W/TÁRTAR SAUCE	6,00€
BASMATI	3,50€
MUSHROOMS W/ SPINACH	5,50€
PADRON PEPPERS W/ CHERRY	7,00€
TOMATO	

MEAT ON BREAD

(OUR MEAT ARE SERVED WITH GARLIC BUTTER)

ADD FRENCH FRIES +2,50€

THIN FLANK 120GR	12,50€
SIRLON STEAK 120GR	15,50€
LOBSTER	38,50€
LOBSTER, STRAW POTATOES, FRIED EGG AND TRUFFLE MAYONNAISE	

PASTA

VEGETARIAN LINGUINI	15,50€
PESTO SAUCE, BASIL, CHERRY TOMATO AND A TOUCH DOF WHITE WINE	
SEA LINGUINI	23,50€
SHRIMP, CLAMS, BACON, BASIL, CHERRY TOMATO AND HOUSE SAUCE	
LOBSTER LINGUINI	42,00€
LOBSTER LOIN, CHERRY TOMATO, HOUSE SAUCE AND PRAWNS	

TOAST

TOASTED BREAD	5,00€
BRIE TOAST	7,00€
BRIE CHEESE, PUMPKIN JAM AND CHOPPED	
MIX TOAST	7,00€
CHEESE AND HAM	
CHICKEN TOAST	9,00€
CHICKEN, LETTUCE AND TOMATO	
IBERIAN TOAST	15,00€
SEIA CHEESE, 100% IBERIAN HAM, ARUGULA AND CHERRY TOMATO	
CAPRESE TOAST	9,00€
100% FRESH MOZZARELLA, TOMATO, FRESH BASIL AND PESTO SAUCE	
HAWAIIAN TOAST	9,00€
CHICKEN, PINEAPPLE AND ARUGULA	

DESSERTS

CHEESE PIE	8,00€
W/ A TOUCH OF RED FRUITS	
PETIT GÂTEAU SALTED CARAMEL	8,50€
W/ ICE CREAM OF YOUR CHOICE	
CHURROS 6PCS 12PCS	8,00€ 15,50€
BROWNIE	7,50€
FRUIT BOARD	9,00€
NESTLÉ ICE CREAM	
(PISTACCIO, COTTON CANDY, LEMON, BISCUIT MARIA, VANILLA AND AFTER EIGHT)	
1 SCOOP	4,50€
2 SCOOP	7,50€
SPECIAL CUP	12,00€
3 SCOOP OF ICE CREAM OF YOUR CHOICE AND CREAM	
PREMIUM CUP	12,50€
STRAWBERRYS, PINEAPPLE, CONDENSED MILK, 1SCOOP OF ICE CREAM OF BISCUIT MARIA AND CREAM	

APPETIZERS

OLIVES	2,50€
NACHOS WITH SAUCE	7,00€
CHEDDAR OR GUACAMOLE	
PEANUTS	2,00€
FRIED PEANUTS W/ HONEY	3,00€
ROASTED CASHEW	4,00€

SALADS

SALMON SALAD	16,50€
SMOKED SALMON, PINEAPPLE, PEAR, LETTUCE, CHERRY AND OLIVE OIL	
CHIKEN SALAD	15,50€
CHICKEN, ARUGULA, LETTUCE, CHERRY, PINEAPPLE, CUCUMBER AND HONEY MUSTARD	
MOZZARELLA SALAD	14,00€
FRESH MOZZARELLA, TOMATO, ARUGULA AND PESTO	
MIX SALAD	6,50€
LETTUCE, ARUGULA, CUCUMBER, CHERRY TOMATO AND PURPLE ONION	
MANGO CEVICHE	19,50€
MANGO AND POMMEGRANATE	
MANGO, PURPLE ONION, CORIANDER, LEMON JUICE, LEMON, SALT, PEPPER AND SHRIMP	

BURGERS

(OUR BURGERS ARE SERVED WITH FRIES)

ADD TRUFFLE MAYONNAISE +1,50€

CHEESE AND BACON DOUBLE	11,00€ 14,00€
150GR BEEF, CHEESE AND BACON	
CHEDDAR POOL DOUBLE	17,00€ 21,00€
150GR BEEF, LOTS OF CHEDDAR CHEESE AND BACON	
CHICKEN DOUBLE	14,00€ 17,00€
150GR CHICKEN, LETTUCE, BRIE CHEESE, HONEY AND WALNUTS	
GOURMET DOUBLE	15,50€ 19,50€
150GR BEEF, MUSHROOMS, EGG, LETTUCE, TOMATO AND TRUFFLE MAYONNAISE	
SEIA DOUBLE	16,00€ 20,00€
150GR BEEF, BUTTERY SEIA CHEESE, ARUGULA, TOMATO AND PURPLE ONION	
PORTUGUESE DOUBLE	18,50€ 23,50€
150GR BEEF, GARLIC, EGG AND IBERIAN HAM	
VEGAN BURGER ON PLATE	16,50€
SOJA BURGER, PINEAPPLE, EGG PLANT, LETTUCE AND TOMATO	
BRASIL	18,50€
150GR BEEF, CHEESE, SAUSAGE, EGG, LETTUCE, BACON, TOMATO AND GRILLED PINEAPPLE	
WAGYU ARGENTINE 200GR	24,00€
200GR WAGYU BURGER, SPINACH, TOMATO AND BRIE CHEESE	
TRUFFLE BURGER	17,50€
150GR BEEF, TRUFFLE CHEESE, ARUGULA, MUSHROOMS AND TRUFFLE MAYONNAISE	
RUSTIC	17,50€
150GR BEEF, ARUGULA, CHEVRE CHEESE, PEAR JAM AND TARTAR SAUCE	

OUR BROKEN EGGS

TIGER SHRIMP	28,50€
SAUSAGE	14,50€
IBERIAN HAM	19,00€
SHRIMP	22,50€
MINI BROKEN EGGS W/ IBERIAN HAM	13,50€

Open Every day!