

## Sharing plates

### *Mediterranean Delights*

*Tzatziki, beetroot cream, dates and orange blossom water, carrot humus, naan bread, crudités and bread sticks V*

*12€ / 19€*

*Baby squid with lime all i oli*

*8€ / 15€*

Homemade ham and prawn croquettes

9€ / 15€

Shrimps with sweet and sour sauce and wakame seaweed

9€ / 16€

Marinated chicken brochettes with homemade satay sauce

8€ / 15€

Rustic potatoes with a spicy sauce and all i oli  
V

12€

Beef carpaccio with olive oil, sprouts, flowers, parmesan cheese and rocket

20€

Red prawn carpaccio with Sichuan pepper, sprouts, flowers, grapefruit, yuzu pearls, lime and hibiscus vinaigrette

22€

Sea bass, prawns and mango ceviche, grapefruit, beetroot and pomegranate sprouts with sweet potato chips

19€

Steamed mussels or 'marinera'

15€

Iberian Ham with bread and fresh tomato

30€

Toasted bread with confited cherry tomato and  
oregano V

6€

*All i oli and olives V*

3.5€

## Healthy

Lamb's lettuce salad with sunflower and  
pumpkin seeds, raisins, feta cheese, avocado,  
strawberries, cherry tomato and  
honey and sesame vinaigrette V

18€

Watermelon salad with feta cheese, figs, mint,  
pine nuts, sprouts and Modena reduction V

19€

Green salad, quinoa, avocado, cucumber,  
edamame, pomegranate, basil with lime and  
mint vinaigrette VV

18€

Lobster salad with avocado, curly lettuce,  
mango and confited cherry tomato and red fruit  
vinaigrette

24€

## Mains

Grilled Red prawns – 12

28€

Grilled Lobster

a.m.p

Sautéed squid with pack choy, cherry tomatoes,  
yellow pepper, spring onion and  
squid ink all i oli

24€

Sea bass with green beans, artichokes, green  
asparagus and celery cream

27€

Lamb chops with Ibiza potatoes, herbs and  
roasted green peppers, cherry tomatoes and  
spring onion

22€

Quinoa, beetroot and chia Burger with  
avocado, goat's cheese, tomato, rocket, mustard  
and yogurt sauce with homemade potatoes V

19€

Beefburger (200gms), cheddar cheese, bacon,  
lettuce, tomato and caramelised onion

22€

Green spinach pasta with olives, Kalamata,  
sundried tomato, basil and mushrooms V

20€

Beetroot ravioli stuffed with ricotta and  
spinach with homemade tomato and basil sauce

22€

Homemade squid-ink pasta with mussels and  
prawns

22€

## Paellas

minimum 2 people – price per person

Fish and seafood paella

26€

Mixed paella

24€

Fideuá

24€

Blind rice

24€

Black rice

24€

Lobster paella

35€

## Desserts

Homemade Chocolate brownie with vanilla ice cream

8€

Homemade Chia pudding with mango and pomegranate

8€

Homemade Pistachio coulant with white chocolate and  
caramelised sugar nuts

8€

Red fruit Panacotta with figs, mint ice cream and ginger  
crumble

8€

Banoffee

8€

Seasonal fruit

6€

Sorbets – mandarin or lemon

Ice cream – chocolate, vanilla or strawberry

8€