

DISHES

VEGETABLES

SEASONAL VEGETABLES WITH HUMMUS 9,75€
Mix of steamed seasonal vegetables with chickpeas hummus and papadum.

VEGETABLE WOK 7,25€
Vegetables with fresh peanuts cooked with soya and peanut butter sauce.

TAPAS

DICED EGGPLANT 5,25€
Floured and fried with molasses and lemon zest.

RUSA SALAD 5,25€
Homemade, potatoes, carrots, tuna, olives, boiled egg with mayonnaise.

SEAFOOD

MARINATED SMOKED SALMON TOAST 18€
Norway salmon marinated with beet and slightly smoked. With lime mayonnaise, apple compote, salmon roe and mint.

CODFISH WITH SAMFAINA 14€
From Iceland, desalted, with garlic mayonnaise and slow cooked vegetables.

OCTOPUS 18,75€
Confited and grilled, with a base of potato parmentier and octopus juice demi-glace.

TUNA TARTARE S/M
Yellowfin or bluefin tuna with avocado marinated with soya, olive oil and ginger with sesame seeds and toast.

SQUID 18,25€
Fried with squid's ink mayonnaise and garlic & parsley.

CHEESE

BURRATINA 9,75€
Fresh Italian cheese, filled with "straciatella" over a base of rucicola salad and cherry tomatoes.

ASSORTMENT OF CHEESES 13,25€
Four types of cheese with tomato jam and nuts.

COLD MEAT (COLD CUT)

IBERIAN HAM 18,75€
60gr of ham with bread with tomato.

JOSELITO IBERIAN COPPA 16,75€
60gr of iberian coppa with bread with tomato.

MEAT

STEAK TARTARE 19,25€
120gr Hand cut beef tenderloin. Original recipe with pickles, capers, onions, dijon mustard, lea perrins, tabasco, with mustard ice-cream and toasts.

PORK RIBS 14,25€
From Duroc, cooked for 9 hours at low temperature.

PORK TENDERLOIN 17,25€
150gr iberian pork with potato parmentier and cherry wine reduction.

RETINTA BEEF 19,75€
180gr strip steak, from Spain, dry aged 30 days.

FRISONA OR SIMENTAL COW 23€
220gr strip steak. from Germany, dry aged 60 days.

ANGUS BEEF 26,75€
300gr ribeye steak, from Uruguay, dry aged 60 days.

! CHEF SUGGESTIONS S/M
Seasonal dishes changing every week.

OUR EGGS

WITH SPICY CHORIZO 8,25€
From Astorga, León with base of confited potatoes and onions.

WITH TRUFFLE 9,75€
with base of confited potatoes and onions.

WITH IBERIAN HAM 10,75€
with base of confited potatoes and onions.

DESSERTS

We have several homemade desserts, ask your waiter!!

WINES

RED WINE

DRAC MAGIC
BOTTLE : 16,5€ GLASS: 3,50€
D.O. Costers del Segre. Grape: Tempranillo, Garnacha and Cariñena.
Aged for 4 months.

BLAU
BOTTLE: 19,5€ GLASS: 4€
D.O. Montsant. Grape: Cariñena, Syrah and Garnacha.
Aged for 5 months.

VIÑA DE MOYA
BOTTLE: 20,5€
D.O. Bierzo. Grape: 100% Mencía.
Aged for 5 months.

FINCA OLVARDOTS
BOTTLE: 21,5€
D.O. Empordà Grape: Syrah, Garnacha, Carbetnet and Cariñera.
Aged for 10 months.

MUGA ANDEN DE LA ESTACION
BOTTLE: 22,5€ GLASS: 4,5€
D.O. Rioja. Grape: Tempranillo and Garnacha.
Aged for 14 months.

CARAMELO RODERO
BOTTLE: 25€ GLASS: 5€
D.O. Ribera del Duero. Grape: 100% Tempranillo
Aged for 9 months

CIMS DE PORRERA
BOTTLE: 27€
D.O. Priorat. Grape: Cariñena and Garnacha.
Aged for 14 months.

ITURRIA
BOTTLE: 30€
D.O. Toro. Grape: Tinta de toro and Garnacha.
Aged for 22 months.

LA CASA DE LA SEDA
BOTTLE: 33€
D.O. Utiel-Requena. Grape: 100% Bobal.
Aged for 6 months.

TABERNER
BOTTLE: 37€
D.O. Cádiz. Grape: 100% Syrah.
Aged for 14 months.

ALTO MONCAYO VERATON
BOTTLE : 42€
D.O. Campo de Borja. Grape: 100% Garnacha.
Aged for 16 months.

WHITE WINE

SAMEROLA
BOTTLE: 14,75€ GLASS: 3,50€
D.O. Terra Alta. Grape: Garnacha white, macabeo and moscatel.

40 VENDIMIAS
BOTTLE: 17,50€ GLASS: 3,75€
D.O. Rueda. Grape: Verdejo.

PAGO DE CIRSUS
BOTTLE 18,5€
D.O. Navarra. Grape: Chardonnay.

CASTELLROIG SO BLANC
BOTTLE: 19,75€ GLASS: 4€
D.O. Penedès. Grape: 100% Charelo.
5 months of fermentation and aging

ACUSTIC
BOTTLE: 24€
D.O. Montsant. Grape: White Garnacha and Macabeo.
7 months of fermentation and aging.

VALEGARCIA
BOTTLE: 39€
D.O. Castilla. Grape: 100% Viognier.
5 months of aging and 12 in bottle.

ROSE WINE

JANÉ VENTURA
BOTTLE: 16€ GLASS: 3,5€
D.O. Penedès. Grape: Ull de llebre, Syrah and Sumoll.

LA ROSA
BOTTLE: 19,95€
D.O. Penedès. Grape: Sumoll, Parellada and Xarel-lo.

SPARKLING

FONTALLADA BRUT NATURE
BOTTLE: 15,75€ GLASS: 3,5€
D.O. Penedès. Grape: Macabeo, Xarel-lo and Perellada.

AIRE BRUT NATURE
BOTTLE: 24,75€
D.O. Penedès. Grape: Macabeo, Xarel-lo, Perellada and Chardonnay.

DE NIT
BOTTLE: 28,75€
D.O. Penedès. Grape: Macabeo, Xarel-lo, Perellada and Monastrell.

PINOT-CHEVAUCET BLANC DE NOIRS
EXTRA BRUT
BOTTLE: 65€
D.O. Champagne. Grape: 100% Pinot meunier.

DRINKS

BEER

ALHAMBRA DRAFT 25CL 2,75€

ALHAMBRA DRAFT 33CL 3,5€

MAHOU 0.0 TOASTED 3€

MOHOU GLUTEN FREE 4€

ALHAMBRA GREEN 1925 4€

ALHAMBRA RED RESERVE 4€

NON ALCOHOLIC

STILL WATER 0,5LT 2€

SPARKLING WATER 0,5LT 2,25€

COCA COLA, COCA COLA ZERO, FANTA ORANGE, FANTA LEMON, NESTEA 2,25€

APERITIF

VERMOUTH LUSTAU 4€

Black or red

APEROL SPRITZ 6€

GIN - TONIC

SEAGRAMS 8€

With a cinnamon stick and orange twist.

OPIHR 11€

With a ginger slice, orange and lemon twist.

NORDES 11€

With a bay leaf.

HENDRICK'S 12€

With a cucumber slice and a branch of rosemary.

RAWAL (ECO) 10€

With Kombu seaweed and lemon twist

SPIRITS

WHISKY TOMATIN LEGACY, HIGHLANDS 10€

WHISKY SMOKEHEAD, ISLAY 12€

RUM PAMPERO ANIVERSARIO 8€

ORUJO PAZO SENYORANS (GRAPES OR HERBS) 6€

COFFE AND TEAS

ESPRESSO 1,5€

CORTADO 1,7€

DOUBLE ESPRESSO 2,5€

COFFEE WITH MILK 2,1€

AMERICAN (BLACK) 1,7€

CARAJILLO 3€

GREEN TEA WITH GINGER 2,5€

CHAMOMILE 2,5€

DIGESTIVE 2,5€

*VAT is included in all the prices.

*It's necessary to order at least one dish per person to be seated.

