

COFFEE & TEA

EXPRESSO	2,10 €
EXPRESSO WITH S DASH OF MILK	2,20 €
COFFEE WITH MILK	3,10€
HERBAL TEA	4,50 €
CAFFEE WITH BRANDY OR RUM	4,00 €



SOFT DRINKS & BEER

MINERAL OR CARBONATED WATER	3,50 €
SOFT DRINKS AND JUICES	3,50 €
STAROPRAMEN 0,33 (draft beer)	4,00 €
MORITZ <i>Beer</i>	5,00 €
NON-ALCOHOLIC BEER	5,00 €

LUNCH MENU

Half board – a drink included	21€
Complete formula - a drink included	24€

COFFEE OR INFUSIONS NOT INCLUDED

STARTERS

Leek cream with grated egg

Garden salad with mustard vinaigrette

Carpaccio of salmon cured with citrus

Roast cannelloni with béchamel sauce and gratinéed

Steamed seasonal vegetables

THE MAIN

Baked hake with green sauce and potato mille-feuille

Grilled veal onglet with shallot butter, fresh spinach and potato

Boneless roast lamb with carrot puree

Vegan burger with sauteed vegetables

Spaghetti Bolognese

DESSERTS

Homemade desserts of the day

OUR DISHES

APPETIZERS

BONILLA POTATO CHIPS	4,00 €
GREEN AND BLACK OLIVES	4,00 €
ANCHOVIES FROM THE CANTABRIC SEA	9,00 €

TO SHARE OR NOT

RUSSIAN SALAD WITH TUNA BELLY	9,00 €
BRAVE POTATOES IN OUR STYLE	7,00 €
CROQUETS....FOIE AND MUSHROOM / GORGONZOLA / ROASTED	8,00 €
IBERIAN HAM "BELLOTA" (120 GRS)	21,00 €
1/2 IBERIAN HAM "BELLOTA2 (80 GRS)	15,00 €
Spanish omelette with coca bread	8,00 €
RACLETTE	7,00 €
CANDIED ARTICHOKE WITH IBERIAN HAM	12,00 €
Bread with tomato	4,00 €
MONTADITO	3,00 €

THE CHEESES

COMTÉ CHEESE WITH FIG JAM	8,00 €
CHEESE TABLE (Comté, Parmesan Regiano, Manchego)	21,00 €

ARTISANAL PIZZAS

MARGARITA PIZZA WITH ARUGULA AND PARMESAN	17,00 €
ROMANA (mozzarella, cooked ham, arugula and Parmesan cheese)	17,00 €

OUR DISHES

THE DISHES

CREAM OR SOUP OF THE DAY	9,50 €
GARDEN SALAD WITH MUSTARD VINAGRETT	8,50 €
SALMON AND AVOCADO TARTAR	16,00 €
SEA BASS TARTARE	15,00 €
BEEF CARPACCIO WITH RUCULA AND PARMESAN CHEESE	14,00 €
PASTA OF THE DAY	9,50 €

MEAT AND FISH

GRILLED BEEF FILLET WITH MICUIT FOIE	27,00 €
Iberian pork shoulder with potatoes baked in salt	20,00 €
Free-range chicken, oriental style	14,00 €
Meat of the day	14,00 €
FISH OF THE DAY	21,00 €
BREADED SQUID	17,00 €

THE DESSERTS

ARTISANAL ICE CREAM	7,00 €
HOMEMADE CAKES	7,00 €

RON

BACARDI	10,00 €
HAVANA 7	14,00 €
FLOR DE CAÑA AÑEJO 5 AÑOS	14,00 €
DIPLOMATICO EXCLUSIVO RESERVA	17,00 €

VODKA

GREY GOOSE	19,00 €
SMIRNOFF	12,00 €
ABSOLUT	14,00 €
SKY	14,00 €

WHISKIES

J&B	13,00 €
BALLANTINES	13,00 €
JONHNIE WALKER RED	13,00 €
FOUR ROSES	14,00 €
JAMESON	14,00 €
JACK DANIEL'S	14,00 €
CHIVAS REGAL 12	15,00 €
CARDHU 12	16,00 €
KNOCKANDO 12	16,00 €
LAGAVULIN 16	28,00 €
BALVENNIE DOUBLEWOOD 12	22,00 €

BRANDY

1866 GRAN RESERVA	19,00 €
TORRES 10	8,00 €

Villa
EMILIA
BISTROT

*Kitchen open from 1 pm to 3.30 pm and
from 8 pm to 11pm.*

ENGLISH

Villa
EMILIA
BISTROT

*Kitchen open from 1
pm to 3.30 pm and
from 8 pm to 11pm.*

All our vegetables and eggs are organically sourced



Villa
EMILIA
La TERRASSA

Opens from 11 am to 1 am

Villa
EMILIA
ZINC BAR

COCKTAILS

APEROL SPRITZ	14,00 €
NEGRONI	16,00 €
PASSION MARTINI	16,00 €
MOJITO CLASSIC	16,00 €
BLOODY MARY	16,00 €
PIÑA COLADA	16,00 €
MOJITIO VRGIN (alcohol-free)	14,00 €



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BOMBAY SAPHIRE	14,00 €
BEEFEATER	14,00 €
SEAGRAM	14,00 €
PUERTO DE INDIAS	15,00 €
BULL DOG	16,00 €
G VINE	17,00 €
MARTIN MILLER	16,00 €
NORDES	16,00 €
CITADELLE	16,00 €
LONDON Nº 1	17,00 €
BROCKMAN'S	17,00 €
MOMBASA	16,00€
RANGPUR	16,00 €
HENDRIKS	17,00 €
GIN MARE	17,00€

TONICA PREMIUM "FEVER TREE" 1,00 €