



LUNCH MENU

Half board – a drink included	22€
Complete formula - a drink included	25€

COFFEE OR INFUSIONS NOT INCLUDED

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 Beer	5,00 €
NON-ALCOHOLIC BEER	5,00 €

STARTERS

Warm carrot cream with toasted pumpkin seeds

Garden salad with mustard vinaigrette

Eggplant stuffed with ratatouille and au gratin

Roast beef cannelloni with truffle béchamel sauce

Steamed seasonal vegetables

THE MAIN

Grilled sea bream with Provenze-style tomatoes

Grilled veal onglet with shallot butter, fresh spinach and potato

Marinated oven-baked chicken with pilaf rice

Eco vegan burger with sauteed vegetables

Rigatoni alla norma

DESSERTS

Homemade desserts of the day

OUR DISHES

APPETIZERS

BONILLA POTATO CHIPS 4,00 €

GREEN YE-YE AND BLACK OLIVES FROM ARAGON 4,00 €

CANTABRIAN ANCHOVIES 9,00 €

TO SHARE OR NOT

TOAST WITH GUACAMOLE, TOMATO CONCASSE AND TUNA BELLY 10,00 €

TOAST WITH GUACAMOLE AND SMOKED SALMON 10,00 €

RUSSIAN SALAD WITH TUNA BELLY 9,00 €

OUR WAY OF PATATAS BRAVAS 8,00 €

Foie gras and mushroom / Gorgonzola / Roasted/ CROQUETTES 9,00 €

IBERIAN HAM (120 GRS) 21,00 €

1/2 IBERIAN HAM (80 GRS) 15,00 €

SPANISH OMELETTE WITH TOMATO BREAD 9,00 €

GUACAMOLE VILLA EMILIA STYLE WITH TOASTIES 9,00 €

Traditional hummus with toasties 9,00 €

"COCA "BREAD WITH TOMATO 4,50 €

MONTADITO 3,50 €

CHEESES

COMTÉ CHEESE WITH FIG JAM 9,00 €

CHEESE ASSORTMENT (comté, parmesan reggiano, manchego) 21,00 €

10% IVA incluido / 10% VAT included

OUR DISHES

THE DISHES

CREAM OR SOUP OF THE DAY 9,50 €

GARDEN SALAD WITH MUSTARD VINAIGRETTE 9,50 €

SALMON AND AVOCADO TARTARE 16,00 €

BEEF CARPACCIO WITH ARUGULA AND PARMESAN 15,00 €

ZUCCHINI CARPACCIO, SEMI-DRIED TOMATOES AND PARMESAN 12,00 €

PASTA OF THE DAY 9,50 €

MEAT OF THE DAY 16,00 €

FISH OF THE DAY 21,00 €

OUR ARTISAN PIZZES

MARGHERITA WITH ARUGULA AND PARMESAN 17,00 €

ROMANA (mozzarella, cooked ham, arugula and parmesan) 19,00 €

GRILL

GRILLED BEEF STEAK "ONGLET" WITH SHALLOT BUTTER AND FRESH SPINACH 19,50 €

IBERIAN PLUMA WITH SALT POTATOES 23,00 €

DESSERTS

ARTISAN ICE CREAM 7,00 €

HOMEMADE CAKES 7,00 €

10% IVA incluido / 10% VAT included

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 €



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

ENGLISH



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

Opens from 11 am to 1 am

COCKTAILS

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

All our vegetables and eggs are organically sourced



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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 €
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