

MENU

TAPAS

PIMIENTOS DEL PADRÓN 100g ✓ 32
Padron Peppers

BERENJANA ASADA CON SALSA DE MISO, YEMA DE HUEVO Y SESAMO 200g ✓ 39
Baked Eggplant, Miso Sauce and Egg Yolk

NUESTRAS PATATAS BRAVAS 130g ✓ 29
Our Patatas Bravas

MEJILLONES EN ESCABECHE 130g 39
Mussels in Escabeche Sauce

BUNUELOS DE LANGOSTINOS CON MATICES THAI 160g 43
Prawn Bunuelos with Thai Hints

CALAMARES BLANCOS Y NEGROS 230g 55
Black and White Calamari

CROQUETAS DE JAMÓN IBÉRICO 160g 39
Iberico Ham Croquettes

PULPO GRAN CANARIA 240g 89
Octopus Gran Canaria

TORTILLA VAGA DE JAMÓN Y PATATAS 190g 29
Lazy Omelet, Jamon and Potatoes

DESSERT

CREMA CATALANA CON FRUTOS ROJOS 160g 29
Crema Catalana with Red Fruits

ROCHER 150g 45
Rocher

COCO, ESPINO AMARILLO Y ALBAHACA 160g 32
Coconut Mousse, Sea Buckthorn and Basil

PIJAMA 180g 35
Pijama

CAPUCHINO 190g 35
Cappuccino

THE MACALLAN CAKE 60g* 35
The Macallan Cake

* The Best Taste with The Macallan Harmony Collection Intense Arabica 20ml 35



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TREINTA Y TRES

STARTER

BRIOCHE CON TARTAR DE RUBIA GALLEGA, MAÍZ Y MOLE 185g 79

Brioche with Rubia Gallega Beef Tartare, Corn and Mole

HUEVO ESPONJOSO CON PATATAS FRITAS Y CHORIZO 300g 59
Fluffy Egg with Fries and Chorizo

TARTARE DE TOMATE CON HUEVO POCHE Y MAÍZ DULCE 200g 49
Tomato Tartare, Poached Egg and Corn

SOUP

CREMA DE COLIFLORES CON ÑOQUIS TRUFADOS 275g ✓ 42
Cauliflower Cream with Truffled Gnocchi

CREMA DE SETAS Y VIEIRAS 270g 75
Mushroom Cream with Scallops

RAMEN DE ESCUDELLA CON ALBÓNDIGAS 450g 79
Escudella Ramen with Meatballs

RICE

ARROZ NEGRO SECO DE CALAMARES Y LANGOSTINOS 340g 149
Black Dried Rice, Calamari and Langoustines

ARROZ CREMOSO DE CALABAZA 360g ✓ 59
Pumpkin Creamy Rice

FISH

SALMÓN A LA NARANJA CON ESPINACAS 270g 140
Salmon, Orange and Spinach

MERLUZA AL PIL PIL CON PIMIENTOS DEL PIQUILLO 260g 145
Steamed Hake, Pil Pil Sauce and Piquillo Peppers

MEAT

COSTILLA GLASEADA DE CERDO IBERICO CON ZANAHORIAS EN TEXTURAS 220g 120
Glazed Iberico Pork Rib with Texture of Carrots

MAGRET DE PATO CON POLENTA Y ALCAPARRAS 220g 110
Duck Breast with Polenta and Capers

SOLOMILLO DE RUBIA GALLEGA, PATATAS FRITAS Y PIMIENTOS DEL PADRÓN 300g 179
Rubia Gallega Sirloin, French Fries and Padron Peppers

NUESTRO „TOURNEDOS ROSSINI” 240g 270
Our „Tournedos Rossini”, Rubia Gallega Sirloin, Foie Gras, Oporto Truffle Sauce

GARNISH

PURE DE ZANAHORIAS 170g ✓ 24
Carrot Puree

PATATAS FRITAS CASERA 250g ✓ 25
Homemade French Fries

DRINKS

AMERICANO 13

SINGLE ESPRESSO 10

DOUBLE ESPRESSO 14

CAPPUCCINO 15

TEA 18

PEPSI 0,2l 13

TONIC 0,2l 13
Thomas Henry

WATER CISOWIANKA 0,33l/0.7l 8/16

Service Charge of 10% will be added to the bills of tables from 6 Guests.

Prices in Polish PLN, including VAT. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform our waiting staff of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.