

Sunset Tapas

Iberico ham
hand sliced Spanish ham,
bread and grated tomato
(G)/(P)
-
28 €

Ibenco artisanal cheese
sliced Balearic cheese
with toast and fig jam
(G)/(D)/(N)/(SE)
-
18 €

Cantabrico anchovies
anchovies 00, bread and
grated tomato
(G)/(F)
-
24 €

Patatas bravas
fried potato, spiced
salsa brava and aioli (E)/(G)
-
10 €

Crunchy goat cheese roll
with honey and
citrus sabayon (G)/(D)/(E)
-
10 €

Croquetas
Iberico ham and cepes
(G)/(D)/(E)/(P)
-
10 €

Ensaladilla rusa
potatoes and carrot salad with
confit tuna, anchovies and citrus
mayonnaise (D)/(F)/(E)
-
10 €

Appetizers

Mediterranean green salad
mixed salad leaves, fresh herbs,
crudités and citrus vinaigrette (C)/(SD)
-
14 €

Greek Feta
Spanish wild herbs marinated Feta,
young romaine, pomegranate &
pickled cucumber
(G)/(D)/(SD)
-
18 €

Burrata and seasonal tomato
Italian buffalo burrata, mixed
tomatoes and kalamansi vinegar
(D)/(SD)
-
21 €

Crunchy raw vegetables crudités
served with guacamole and hummus
(SD)/(SE)/(G)
-
18 €

Salmorejo
cold Spanish tomato soup,
diced ham and Espelette croutons
(G)/(SD)/(E)/(C)
-
13 €

Andalusian style squid
deep fried squid with chickpea
flour and kimchi mayonnaise
(SY)/(F)/(SD)
-
22 €

Beef tartare
served with toasted bread & herbs
and radish salad (G)/(E)/(N)/(MU)
-
24 €

Tuna tataki
marinated bluefin tuna topped with
crispy buckwheat, served with piperade
(F)/(SD)/(C)/(SY)/(G)
-
26 €

King crab
poached Norwegian king crab,
lime granita, endives and celery
(CR)/(G)/(N)/(C)/(E)/(SD)
-
26 €

Sides

Heirloom carrots
glazed carrots with piment
d'Espelette (D)
-
7 €

Truffle potato
creamed potato with truffle (D)
-
9 €

French fries
-
7 €

Broccoli & green asparagus
steamed and seasoned with
lemon zest and olive oil
-
7 €

Green salad
young romaine and vegetables
seasoned with olive oil and
chardonnay vinegar (SD)
-
7 €

Daily specials

**Whole fish or seafood
catch of the day**
daily market price
(F)/(CR)
-
44 € per person (min. 2 persons)

Signature Zarzuela
Spanish fish and seafood stew
served with baked mini potatoes, seasonal
vegetables and piment d'Espelette aioli
(F)/(G)/(CR)/(C)/(ML)/(N)/(E)
-
44 € per person (min. 2 persons)

Butcher's cut of the day
daily market price

Mains

Octopus on the grill
piperade, aji amarillo emulsion,
pickled daikon and fresh herbs salad
(G)/(D)/(SD)/(F)
-
32 €

Mediterranean seabass
baked seabass with herbs crust,
fennel salad and white wine velouté
(SD)/(D)/(G)
-
34 €

Corn-fed chicken
grilled chicken supreme served with
citrus sauce and roasted carrots
(N)/(SD)/(E)
-
26 €

Spanish beef burger
100% Spanish premium beef,
crisp lettuce, onion, fresh tomato,
Manchego cheese, salsa brava,
pan de cristal bun (G)/(D)/(E)/(C)
-
24 €

Spanish beef sirloin
grilled with green asparagus,
baby potatoes and Port wine reduction
(SD)/(D)/(C)
-
36 €

Casarecce crudaiola
quick sautéed tomatoes, Kalamata olives,
mozzarella and fresh basil
(G)/(SD)/(D)/(E)
-
22 €

Mushroom risotto
sautéed cepes, garlic cream,
aged Parmesan and parsley
(D)/(E)/(SD)
-
24 €

Braised oxtail
slow braised and pulled oxtail served with
Parmesan foam and pecan nuts
(SD)/(N)/(D)
-
28 €

Desserts

Torrijas
Spanish brioche
served with vanilla
ice cream (N)/(D)/(G)/(E)
-
12 €

Chocolate mousse
with passion fruit gel
and crispy pearls
(G)/(D)/(N)/(E)
-
12 €

Yogurt Panna Cotta
with peanut crèmeux,
green shiso and mango
(D)/(G)/(E)
-
12 €

Seasonal fruit platter
-
12 €
Chef's dessert platter
min. 2 persons
-
12 € per person

Balearic Sundays

72 € per person
min. 2 people

„Our Sunday Ritual to enjoy signature Mediterranean
flavours with your loved ones in a magical atmosphere“

Welcome glass of Cava Sangria

Starters to share

Croquetas
Iberico ham and cepes
(G)/(D)/(E)/(P)

Greek Feta
Spanish wild herbs marinated Feta, young
romaine, pomegranate & pickled cucumber
(G)/(D)/(SD)

Ensaladilla rusa
potatoes and carrot salad with confit tuna,
anchovies and citrus mayonnaise
(D)/(F)/(E)

Beef tartare
served with toasted bread & herbs and radish salad
(G)/(E)/(N)/(MU)

Tuna tataki
marinated bluefin tuna topped with
crispy buckwheat, served with piperade
(F)/(SD)/(C)/(SY)/(G)

Main Course to share

Signature Zarzuela
Spanish fish and seafood stew made with market
fresh fish and seafood of the day

served with baked mini potatoes, seasonal
vegetables and piment d'Espelette aioli
(F)/(G)/(CR)/(C)/(ML)/(N)/(E)