



MENU

SOUPS AND SALADS

	<i>Half</i>
BURRATA17,50€ With sun-dried tomatoes, fresh tomatoes, red leaf lettuce and basil. <i>Allergens: 7</i>	
CAESAR15,50€ 8,50€ Classic Caesar salad served with romaine lettuce and chicken breast cooked in a Josper oven. <i>Allergens: 1 - 3 - 4 - 7 - 10</i>	
QUINOA12,50€ 7,50€ Served with orange, cucumber, spearmint and citrus dressing. <i>S/A</i>	
AVOCADO16,00€ 9,00€ With mango, shrimp and green sprouts. <i>Allergens: 2</i>	
TOMATOES AND TUNA BELLY17,00€ 9,50€ Seasonal tomatoes with tuna belly and spring onion. <i>Allergens: 4</i>	
WATERMELON GAZPACHO12,50€ Traditional gazpacho with a fresh touch of watermelon. <i>S/A</i>	
MUSHROOM CREAM13,50€ Served with a poached egg. <i>Allergens: 3 - 7</i>	

HOT STARTERS

	<i>Half</i>
ARTICHOKES16,00€ 9,00€ Confit in extra virgin olive oil, finished in the Josper oven served with Spanish Iberian ham and foie shavings. <i>S/A</i>	
SHRIMP PILPIL STYLE14,00€ Classic pilpil sauce, slightly spicy. <i>Allergens: 2 - 12</i>	
OCTOPUS18,00€ Grilled octopus leg served with celeriac puree. <i>Allergens: 7 - 9 - 14</i>	
SCALLOPS19,00€ 10,00€ Grilled scallops served with pea puree. <i>Allergens: 14</i>	
GRILLED VEGETABLES12,00€ 7,00€ Vegetables grilled in a wood fired oven with a garlic and parsley vinaigrette. <i>S/A</i>	
MUSHROOMS13,50€ 7,50€ Sautéed served with truffled fried eggs. <i>Allergens: 3</i>	
EGGS16,00€ 9,00€ Fried eggs over french fries, served with foie gras and Spanish Iberian ham. <i>Allergens: 3</i>	
EGGPLANT12,50€ Roasted with miso and sesame seeds. <i>Allergens: 6 - 11 - 12</i>	
CROQUETTES12,00€ 7,00€ Creamy Spanish ham croquettes. <i>Allergens: 1 - 3 - 7</i>	

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COLD STARTERS

		Half
ARTISAN BREAD	6,00€	
Lightly toasted served with extra virgin olive oil, alioli and herb butter. <i>Allergens: 1 - 3 - 7</i>		
STEAK TARTAR	17,50€	9,50€
Made with knife-cut beef à la minute. <i>Allergens: 1 - 3 - 10 - 12</i>		
BEEF TATAKI	19,00€	
Made with aged beef served with Japanese Ponzu sauce. <i>Allergens: 6 - 11</i>		
TUNA TARTAR	19,00€	
Tuna tartare over cold white garlic soup. <i>Allergens: 4 - 6 - 8 - 11</i>		
NACHOS	14,50€	8,50€
Served with pico de gallo, sour cream, guacamole and melted cheese. <i>Allergens: 7</i>		
SARDINES	16,00€	8,00€
Smoked over coca bread and confit tomatoes. <i>Allergens: 1 - 4</i>		

OUR STEAKS (JOSPER OVEN)

All of our meats are served with a side dish and a sauce of your choice.

SKIRT STEAK	16,50€	
300gr. National beef. S/A		
FILET MIGNON	23,50€	
200gr. Holstein Friesian beef aged for 30 days. S/A		
RIB EYE	26,00€	
270gr. Holstein Friesian beef aged for 40 days. S/A		
NEW YORK	32,50€	
450gr. Holstein Friesian beef aged for 35 days. S/A		
FRENCH RACK	42,50€	
1.1Kg gr. Holstein Friesian beef aged for 35 days. Carved, perfect for sharing. S/A		

BONE-IN RIB EYE.....36,50€
1kg aprox. Holstein Friesian beef aged for 35 days. Carved, perfect for sharing.
S/A

TOMAHAWK.....52,00€
1.4kg. Holstein Friesian beef aged for 45 days. Carved, perfect for sharing.
S/A

PRESA.....23,50€
270gr. Iberian pork.
S/A

SPRING CHICKEN.....19,50€
Marinated with garlic, thyme, rosemary and lemon and roast.
S/A

OTHER ENTREES

All of our meats are served with a side dish and a sauce of your choice.

CLASSIC BURGER.....15,00€
200gr of aged beef served with caramelized onions, bacon, green sprouts, tomatoes and cheddar cheese (cooked in the Josper oven).
Allergens: 1 - 7

SUNRISE BURGER.....17,00€
200gr of aged beef served with guacamole, cheddar cheese and a slightly spicy chipotle mayo. (cooked in the Josper oven).
Allergens: 1 - 3 - 7 - 12

SKEWER.....24,00€
Hanging aged beef skewer with seasonal vegetables (cooked in the Josper oven).
S/A

MILANESE.....23,00€
Beef milanese served with low temperatura egg and truffle.
Allergens: 1 - 3

CHICKEN.....20,00€
Marinated chicken breasts, cooked at low temperatura and finished in our wood fired oven.
S/A



MENU

FISH

All of our fish are served with a side dish of your choice and a sauce.

COD.....20,50€
Grilled and served over sauteed spinach and served with a slightly spicy sauce of tomatoes and piquillo peppers.
Allergens: 4

SALMON.....20,50€
Baked with teriyaki sauce.
Allergens: 4 - 6 - 11

SIDES

FRENCH FRIES.....5,00€
Homemade, Fried in house.
S/A

SWEET POTATOES.....5,00€
Homemade, Fried in house.
S/A

SPINACH.....5,50€
With cream, served with gratin cheese.
Allergens: 7

BROCCOLINI.....6,00€
Grilled
S/A

WAFFLE FRIES.....5,00€
Fried and spiced.
Allergens: 1

VEGETABLES.....6,00€
Grilled seasonal vegetables.
S/A

POTATO PUREE.....5,00€
Homemade.
Allergens: 1 - 7

PIQUILLO PEPPERS.....6,50€
Confit in extra virgin olive oil over very low heat.
S/A

BABY POTATOES.....6,50€
Roasted on our Jospier oven.
S/A

SAUCES

MUSHROOM SAUCE.....3,50€
Allergens: 7

AROMATIC HERB AND GARLIC BUTTER.....3,50€
Allergens: 7

CHIMICHURRI.....3,50€
S/A

PEPPERCORN.....3,50€
Allergens: 7

BERNAISE.....3,50€
Allergens: 3 - 7 - 12

RED WINE SAUCE.....3,50€
Allergens: 1 - 3 - 6 - 7

DESSERTS

CHOCOLATE CAKE.....7,50€
Classic fudge chocolate cake.
Allergens: 1 - 3 - 7

CHEESECAKE.....7,50€
New York style.
S/A

BROWNIE.....7,50€
Chocolate brownie served with vanilla ice cream.
Allergens: 1 - 3 - 6 - 7 - 8

CREPES.....7,50€
With banana and dulce de leche or Nutella.
Allergens: 1 - 3 - 7

RED VELVET.....7,50€
Served with strawberry coulis
Allergens: 1 - 3 - 6 - 7

ICE CREAM.....5,50€ 7,00€ 8,50€
Selection of ice cream scoops served with whipped cream and fruit coulis.
Allergens: 3 - 7
1 SCOOP 2 SCOOPS 3 SCOOPS

MENU

FOR THE LITTLE ONES

BURGER.....11,00€

With french fries or salad.

Allergens: 1 - 7

CHICKEN MILANESE.....12,00€

With french fries or salad.

Allergens: 1 - 3

ESPAGUETTI WITH TOMATO

SAUCE.....10,50€

Allergens: 3 - 7

CHICKEN TENDERS.....11,00€

With french fries or salad.

Allergens: 1 - 6 - 7

POPCORN CHICKEN.....10,50€

With french fries or salad.

Allergens: 1 - 7 - 10

ALLERGENS



01

Gluten



02

Crustaceans



03

Egg



04

Fish



05

Peanuts



06

Soybean



07

Dairy



08

Nuts



09

Celery



10

Mustard



11

Sesame



12

Sulfite



13

Lupine



14

Molluscs



SteakHouse
Sunrise
GRILL



SUGGESTIONS

OUTSIDE'S SKIRT "PAELLA"16,50€ p.p.
Paella with grilled skirt steak
S/A

OCTOPUS AND PRAWNS "PAELLA"17,00€ p.p.
Paella with grilled octopus and prawns
Allergens: 2 - 4 - 14

VEGAN "PAELLA"14,50€ p.p.
Arroz al horno de verduras de temporada,
espinacas y bimi
S/A

QUARTER OF SUCKLING LAMB52,00€
Quarter of suckling Lamb cooked
at low temperatures for 12 hours
and finished in our Jospier oven.
Perfect for sharing.
Allergens: 12

SUCKLING LAMB LEG23,00€
Suckling lamb leg cooked at low
temperatures for 12 hours and
finished in our Jospier oven.
Served with fries.
Allergens: 12

SUCKLING LAMB SHOULDER BLADE29,00€
Suckling lamb shoulder blade cooked
at low temperatures for 12 hours and
finished in our Jospier oven.
Served with fries.
Allergens: 12

BAO BREAD7,50€ per unit
With prawns tempura and a slightly
spicy Siracha mayonnaise.
Allergens: 1 - 2 - 3 - 6 - 11

Allergens:

*Gluten (1), shellfish (2), egg (3), fish (4), peanuts (5),
soy (6), lactose (7), fruits with shell (8), celery (9), mustard (10),
sesame (11), sulphites (12), lupins (13), molluscs (14)*



WINE

WHITE WINE

LA CHARLA SOBRE LIAS

Rueda.

99% Verdejo, 1% Sauvignon Blanc.

LA DUDA GODELLO

Monterrey.

100% Godello.

LEGARIS VERDEJO

Rueda.

100% Verdejo.

LEIRAS ALBARIÑO

Rias Baixas.

100% albariño.

O LUAR DO SIL

D.O. Valdeorras.

100% Godello.

POMAL FB

Rioja.

70% Viura, 30% Malvasía.

QUINTALUNA

VT Castilla-León.

100% Verdejo.

RAIMAT CHARDONNAY

C.Segre.

100% Chardonnay.

Bottle

Glass

15,50€

18,00€

14,90€

3,75€

21,00€

25,10€

15,90€

20,55€

16,00€

4,00€

SPARKLING WINE

ANNA B D BS

Cava.

Chardonnay, Parellada, Macabeo, Xarel.lo.

ARS BLANC DE NOIR

Cava.

Pinot Noir, Xarel.lo, Trepát.

ARS ROSE

Cava.

Pinot Noir, Xarel.lo, Trepát.

PRIMA VIDES

Cava.

Macabeo, Parellada, Xarel.lo.

BENJAMIN CORDORNIU

Cava.

Macabeo, Parellada, Xarel.lo.

Bottle

Glass

18,70€

25,00€

25,00€

15,00€

4,50€

ROSE WINE

PLA DELS ANGELS

Priorato.

100% Grenache.

VIÑA POMAL

Rioja.

70% Grenache, 30% Viura.

CHIVITE LAS FINCAS SOBRE LÍAS

VT 3 Riberas (Navarra).

65% Tinta Grenache, 35% Tempranillo.

27,50€

16,50€

4,10€

18,75€



WINE

RED WINE

	Bottle	Glass		Bottle
ANTIDOTO <i>Ribera del Duero.</i>	22,50€		RAMÓN BILBAO CRIANZA <i>Rioja.</i>	17,90€
96% Tempranillo, 4% Albillo.			100% Tempranillo.	
AUSTUM ECOLÓGICO <i>Ribera del Duero.</i>	16,00€		TABERNER <i>VT Cadiz.</i>	28,30€
100% Tinto fino.			100% Syrah.	
CARRAMIMBRE <i>Ribera del Duero.</i>	18,00€	4,50€	TOMAS POSTIGO <i>Ribera del Duero.</i>	36,20€
90% Tinta del País, 10% Cabernet Sauvignon.			Cabernet Sauvignon, Malbec, Merlot, Tinto Fino.	
HABLA DEL SILENCIO <i>VT Extremadura.</i>	17,60€			
50% Syrah, 30% Tempranillo, 20% Cabernet Sauvignon.				
HABLA LA TIERRA <i>VT Extremadura.</i>	14,85€			
40% Tempranillo, 30% Cabernet Sauvignon, 30% Syrah.				
HABLA Nº23 <i>VT Extremadura..</i>	27,50€			
100% Malbec.				
LEGARIS CZA <i>Ribera del Duero.</i>	23,00€			
100% Tinto fino.				
MESTIZAJE <i>V.P. El Terrerazo.</i>	17,25€			
72% Bobal, 17% Tinta Grenache, 11% Syrah.				
POMAL CZA <i>Rioja.</i>	16,50€	4,10€		
100% tempranillo.				
SCALA DEI <i>Priorato.</i>	25,00€			
Cabernet Sauvignon, Cariñena, Grenache, Syrah.				

COCKTAILS

COCKTAILS

PRICE
With alcohol

PRICE
Alcohol-free

ESPRESSO MARTINI

Vodka, coffee liqueur, and espresso.

9,50€

N/A

An elegant and sophisticated cocktail that combines the intensity of espresso with the smoothness of vodka and a touch of sweetness.

STRAWBERRY MOJITO

White rum, fresh strawberries, mint, strawberry liqueur, and soda.

9,50€

7,50€

A delicious variation of the classic mojito. It combines the fresh flavor of mint with the sweetness of strawberries. It is a refreshing and vibrant drink that invites you to enjoy a summer afternoon outdoors.

APEROL SPRITZ

Aperol, sparkling wine, soda water, and fresh orange.

9,50€

N/A

Combines the mild bitterness of Aperol with the sweetness of sparkling wine and a touch of soda. Its orange color and balanced taste make it ideal to enjoy on a sunny terrace.

PASSIONFRUIT MARTINI

Vanilla vodka, Passoa, sparkling wine, lime juice, and fresh passionfruit.

9,50€

7,50€

Mixes the smoothness of vermouth with the exotic flavor of passionfruit. It is an elegant and sophisticated drink.

MANGO MARGARITA (FROZEN)

White tequila, triple sec, lime juice, and mango.

9,50€

7,50€

A tropical and refreshing drink that mixes the sweet flavor of mango with the acidity of lime and the strength of tequila. It is an ideal option to enjoy on a summer afternoon.

CAIPIRINHA

Cachaça, fresh lime, and brown sugar.

9,50€

7,50€

Mixes the sweetness of cachaça with the freshness of lime and sugar. It is a refreshing and joyful drink.

CLASSIC MOJITO

White rum, mint, lime, and soda.

9,50€

7,50€

A classic drink that combines rum with fresh mint, lime, sugar, and soda. It is a refreshing and vibrant drink.

WHITE SANGRIA

White wine, aged rum, fresh seasonal fruits, peach liqueur, and soda.

9,50€

N/A

Made with white wine, fresh fruits, and a touch of peach. Its balanced and fruity flavor makes it a perfect choice.

PIÑA COLADA

White rum, pineapple juice, coconut cream, and coconut milk.

9,50€

7,50€

Combines the taste of rum with pineapple juice and coconut cream. It is a sweet and refreshing drink.