



***In honor of the 50th  
anniversary our chef chose  
classic dishes for you to enjoy.***

***Starter***

**JAMÓN SERRANO  
CON MELÓN VERDE L, G**  
*Air-dried ham and honeydew melon*

**CARACOLAS AL MANTEQUILLA  
DE AJO L, G, VS**  
*Snails in garlic butter*

***Main***

**SOLOMILLO AL TABLÓN L, (G)**  
*180g tenderloin steak with house's  
spiced butter, vegetables,  
and country-style french fries*

**SOLOMILLO A LA PIMIENTA –  
PEPPER STEAK L, (G)**  
*180g tenderloin steak with  
creamy pepper sauce, and potato wedges*

**SOLOMILLO DE FINLANDESE L, (G)**  
*180g tenderloin steak with creamy cut  
brandy and mushroom sauce, served with  
potato wedges*

***Dessert***

**CREMA CATALANA L, G**  
*Spanish crème brûlée*

***MENU 50€***

***WINE PACKAGE 25,00€***

*Includes glass of wine for every course  
Cava, Sangre de Toro,  
Dessert wine*

***SPARKLING***

**FREIXENET CORDON  
NEGRO CAVA BRUT**  
*Extra dry Cava with taste of citrus  
Price: 35,00€ / bottle  
6,00€ / 12 cl*

***WINE***

**SANGRE DE TORO ORIGINAL ORGANIC**  
*Medium full-bodied  
organic red wine  
Price: 41,50€ / bottle  
9,00€ / 16 cl  
6,80€ / 12 cl*

***EL BESO DE FUEGO –  
KISS OF FIRE 8,00€***

*Tia Maria coffee liqueur,  
Torres 10 brandy, coffee,  
whipped cream, and cocktail cherry*

***COFFEE + BRANDY 10,00 €***

**BRANDIES:**  
**TORRES 15**  
**TORRES 10**  
**TORRES 10 DOUBLE BARREL**