



TAPAS

Bread <i>Aioli</i>	3
Pata negra	13
Boquerones <i>Chives & Olive oil</i>	6
Pulpo carpaccio <i>Passionfruit & Feta</i>	19.50
Ceviche dorade <i>Orange & Almond</i>	16
Tomato salad <i>Tuna & Basil</i>	10
Zucchini <i>Mango & Sesame</i>	14

TAPAS

Patatas bravas <i>Aioli & Bravas sauce</i>	7.50
Padron peppers <i>Romesco</i>	7.50
Gambas al ajillo <i>Garlic & Olive oil</i>	14
Gamba roja	per unit 6
Baby squid a la plancha	8
Pork belly <i>Onion & Piccalilli</i>	15
Vongole <i>Sobrassada & Parsley</i>	12



MAIN COURSE

Entrecote

Sherry & Manchego

26

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Fleur de Courgette

Artichoke & Cheese

22

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Côte à l'os*

Seasonal vegetables & Potatoes

39 p/p *min 2

pers.

Catch of the day

Daily Price

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Sea Bass

Mushrooms & Green asparagus

24

SHARING SURPRISE MENUS

3 course sharing menu*

35

4 course sharing menu

49

**available for lunch only*

LOS LIMONEROS



DESSERTS

Sorbet

Lemon, Mango, Coconut or Strawberry

3.50

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French toast

Brioche & Almond

10

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Coffee Parfait

Chocolate & hazelnut

13.50

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Crema catalana

11