



TAPAS

Bread <i>Aioli</i>	3	Patatas bravas <i>Aioli & Bravas sauce</i>	7.50
Pata negra	13	Padron peppers <i>Romesco</i>	7.50
Boquerones <i>Chives & Olive oil</i>	6	Gambas roja <i>Garlic & Olive oil</i>	14
Gamba carpaccio <i>Citrus & Dill</i>	14	Baby squid a la plancha	8
Salmon trout <i>Jalapeño & Corn</i>	18	Steak tartare <i>Bone marrow & Pickle</i>	24
Valencian tomato <i>Anchovies & Cheese foam</i>	10	Langoustine <i>Sobrassada & Parsley</i>	18
Artichoke <i>Lemon & Almond</i>	11	Albóndigas <i>Curry & Peanut</i>	12
Eggplant <i>Miso & Crispy onion</i>	12	Pulpo <i>Chimichurri & Black garlic</i>	22



MAINS

Entrecôte

Gratin & Little gem

27

•

Lamb

Green asparagus & Pimiento del piquillo

32

•

Côte à l'os*

Seasonal vegetables & Potatoes

39 p.p.

*min 2 per

•

Cod

Mussel & Potato

24

•

Sea bass

Peas & Spinach

24

•

Melanzane alla parmigian

Eggplant & Tomato

18



DESSERTS

Sorbet

Yogurt, Mango, Coconut, Strawberry or Vanilla

3.50

•

French toast

Brioche & Almond

10

•

Strawberries Romanoff

Merengue & Vanilla ice cream

12

•

Tarte tatin

Quince & Pedro Ximénez

12

•

Baked camembert

Rosemary & Toast

13.50



MENUS

SHARING SURPRISE MENUS

3-course sharing menu*

35 pp

4-course sharing menu*

45 pp

3 COURSE MENU*

Get to know our special offer:
a 3-course fixed menu for €29,50 per
person

Feel free to ask the staff if you'd like
more information about the menus

**The menus are exclusively available for ordering per table*

LOS LIMONEROS