

DESAYUNO / BRUNCH

Tortilla Francesa de Queso (L) (H)	7.50
Sándwich de Jamón con Tomate (G)	8.00
Panqueques con Sirope y Frutas	9.00
Bowl con Cereales y Mix de Frutas	7.50

ENTRANTES

Surtido de Croquetas (MP) (G) (L) (H)	10.00
Surtido de Croquetas Veganas (MP) (FS)	10.00
Piparras en Tempura con Chutney de Mango-Habanero (V) (G)	11.00
Alitas Sweet Chilly (MP)	9.00
Parmentier Trufada con Huevo a Baja Temperatura y Setas de Temporada (MP) (E) (L)	16.00
Alcachofas Confitadas a la Brasa con Yema Curada (H) (FS) (G) (F)	14.00
Puerros a la Brasa con Puré de Boniato y Alga Nori (MP) (V)	12.00

ENSALADAS

Ensalada César con Pollo Estilo Kentucky (MP) (G) (L) (E)	14.00
Ensalada de Queso de Cabra Gratinado con Vinagreta de Frutos Rojos (MP) (FS) (L)	14.00
Ensalada de Quinoa con Verduritas a la Parrilla y Vinagreta de Cítricos (MP)	14.00
Agrégalos: Pollo, Salmón, Aguacate, Panceta por €2.50 o Huevo por €1.50	

HAMBURGUESAS

"La Cheese Burger" con Ternera de Vaca Gallega (MP) (G) (L) (H)	16.00
Hamburguesa de Pollo Crujiente con Salsa Cheddar Picante (MP) (G) (L) (H)	16.00
Hamburguesa Vegana (MP) (G)	16.00

SOPAS Y SANDWICHES

Sopa del Día Verduras, Puerro, Calabaza, Cebolla, etc. (MP) (V)	8.00
Bocata de Calamares con Alioli (MP) (G) (FS) (H)	10.00
Bao Buns de Panceta de Cerdo a Baja Temperatura con Encurtidos (G) (SO) (S)	7.00

PRINCIPALES

Costillas con BBQ Koreana y Coleslaw (FS) (SO) (S) (P)	19.00
Medallones de Pollo Relleno con Reducción de Ciruelas (FS)	18.00
Lubina Frita con Salsa de Curry Amarillo y Arroz (G) (FS) (S)	18.00
Bacalao Confitado con Alioli Negro y Verduras a la Parrilla (H) (FS)	16.00
Gnocchis con Ajo y Salsa de Tomate (MP) (V) (G)	15.00

MP = Disponible como opción del Meal Plan | PB = Plato a base de plantas | V = Plato vegetariano | G = Glucosa | L = Leche | H = Huevo | FS = Frutos Secos | P = Pescado | SO = Soja | S = Sésamo | T = Trigo

Tenga en cuenta que no todos los ingredientes se enumeran en las descripciones del menú. Si tiene alergia a algún alimento, informe a su mesero antes de ordenar.

ACOMPAÑAMIENTOS

Ensalada de Col, Patatas Fritas, Patatas Dulces, Ensalada y Arroz Blanco 4.00

POSTRES

Brownie Vegano (MP) (V) (SO) (T) 8.00

Tarta de Queso Casera (L) (H) 8.00

Tiramisú (G) (L) (H) 8.00

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BREAKFAST / BRUNCH

French Cheese Omelet (E) (L)	7.50
Ham Sandwich with Tomato (G)	8.00
Pancakes with Syrup & Fruits (G) (L)	9.00
Bowl of Yogurt with Cereals & Fruits (M) (G) (N)	7.50

BITES

Croquettes Assortment Iberic Ham, Boletus, Cheese (MP) (G) (M) (E)	10.00
Vegan Croquettes Assortment Boletus, Spinach, Cheese and Caramelized Onion (MP) (N)	10.00
Piparras Tempura with Mango-Habanero Chutney (V) (G)	11.00
Sweet Chilly Chicken Wings (MP)	9.00
Eggs with Parmentier and Season Mushrooms (MP) (E) (M)	16.00
Grilled Artichokes Confit with Cured Yolk, Pork Jowl and Foie (E) (N) (G)	14.00
Leeks Grilled with Sweet Potato Mash and Nori Seaweed (MP) (N)	12.00

BOWLS AND GRAINS

Caesar Salad with Kentucky Style Chicken (MP) (G) (M) (E) (F)	14.00
Gratin Goat Cheese Salad with Red Fruit Vinaigrette (MP) (M) (N)	14.00
Quinoa Salad with Grilled Vegetables and Citrus Vinaigrette (MP)	14.00
ADD ONS: Chicken, Salmon, Avocado or Bacon for €2.50 or eggs for €1.50	

BURGERS AND BUNS

"The Cheese Burger" Galician Cow Yeal (MP) (G) (M) (E)	16.00
Crispy Chicken Burger with Spicy Cheddar Sauce (MP) (G) (M) (E)	16.00
Vegan Burger (MP) (G)	16.00

SOUP AND SANDWICHES

Soup of the Day Vegetables, Leeks, Pumpkin, Onion, etc (MP) (V)	8.00
Squid Sandwich with Alioli Sauce (MP) (G) (E) (N) (F)	10.00
Bao Buns with Pork Belly and Pickles (G) (S) (SO)	7.00

COMFORT

Korean BBQ Ribs & Coleslaw (N) (SO) (S) (F)	19.00
Chicken Medallions Stuffed with Raisins, Nuts, and a Plum Reduction (N)	18.00
Fried Bass with Yellow Curry and Rice (G) (N) (S)	18.00
Cod Confit with Black Alioli and Grilled Vegetables (E) (N)	16.00
Gnocchis with Garlic & Tomato Sauce (MP) (V) (G)	15.00

MP = Available as a Meal Plan option | PB = Plant Based Dish | V = Vegetarian dish | G = Gluten free | L = Milk | H = Egg |
N = Nuts | P = Fish | SO = Soy | S = Sesame | W = Wheat

Please note that not all ingredients are listed in the menu descriptions. If you have a food allergy, please let your server know before ordering.

SIDES

Coleslaw, Fries, Sweet Fries, Salad & White Rice 4.00

SOMETHING SWEET

Vegan Brownie (MP) (V) (N) (SO) (W) 8.00

Homemade Cheesecake (M) (E) 8.00

Tiramisu (G) (M) (E) 8.00

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