



DISHES | 3,95€

HOMEMADE BREAD |     
Homemade bread (mini jalá) with spices (olives, garlic and parsley butter, tomato sauce).

OLIVES |  
Mixed olive plate.

GREEK DULMA (4 U) |   
Grape leaves stuffed with rice and tzatziki sauce.

CROQUETTES | 
Iberian ham croquettes (2 units).

PADRON PEPPERS |  
Padrón peppers fried with coarse salt.

FRENCH FRIES |  
French fries with ketchup and mayonnaise

DISHES | 6,95€

BRAVAS |   
Our homemade bravas with our special brava sauce.

HOMEMADE HUMMUS |    **EXTRA EGG +1€**
Hummus cream with cooked chickpeas and pita.





LABNEH |   
Homemade labneh cream with olive oil and zahatar (house seasoning made from plants, sesame and olive oil).

BAKED EGGPLANT |   
Roasted eggplant with vegetable ratatouille and tahini.


EGGPLANT CARPACCIO |   
Roasted eggplant with lentils, feta cheese, olive oil and parsley.

ROASTED ARTICHOKEs |  
Grilled artichokes with chimichurri.





BAKED VEGETABLES |  
Seasonal vegetables beaked with olive oil.

VEGETABLE CUTLETS    
3U |
Seasonal vegetable pancake (3 units) with tzatziki sauce.

BUTIFARRA SAUSAGE | 
Smoked sausage with mayonnaise and chimichurri.






TABBOULEH SALAD | 
Fresh salad with cucumber, tomato, onion, quinoa, parsley, cilantro, mint, lemon and olive oil.

SWEET POTATO, LENTIL AND FETA CHEESE SALAD |   
Sweet potato salad with lentils, feta cheese, parsley, sesame, arugula, balsamic vinegar and sweet chili.

EGGPLANT PITA |    
Pita with eggplant, egg, tomato and tahini.



GREEN OMELETTE PITA |   
Pita with vegetable omelette, aioli, tomato, cucumber and onion.


DISHES | 8,95€



SHAKSHUKA |     
Classic fried tomato sauce with eggplant, cheese, egg and jalá bread + tahini.



HOMEMADE NACHOS |   
Nachos with tomato sauce, aioli-pesto and tzatziki sauce.

CHICKEN FINGER (180G) | 
Crispy chicken fillet.

ARAIs (3 UNITS) |  
Smoked meat kebab in pita with peppers and green tahini.





SALCHIPAPA 
Fried diced potatoes with sausages, sweet chili sauce and fried egg

GREEK SALAD |  
Fresh salad of cucumber, tomato, onion, Kalamata olive, feta cheese, olive oil and lemon.

CAESAR SALAD |   
Caesar salad with lettuce, chicken breast, croutons, parmesan and Caesar sauce.




DISHES | 10,95€



CHICKEN SKEWER | 
Chicken breast with barbecue sauce and chimichurri.


VEGGIE BURGER |    
Brioche bun with vegetarian burger, tomato, lettuce, caramelized onion, cheese and garlic aioli.

CHICKEN BURGER |   
Brioche bun with extra crispy chicken burger, tomato, lettuce, house sauce and cheese.

ROAST BEEF BRIOCHE |  
2 Mini brioche buns with roast beef, mustard, pickle and tomato.

BURRATA SALAD |   
Cherry tomato salad with burrata, olive oil, pesto and balsamic vinegar.

CAPRESE SALAD  
Salad with tomato slices, mozzarella cheese, basil and pine nuts

PITA SOUVLAKI |  
Pita with chicken thigh skewer, cucumber, tomato, onion and tahini.

SHAWARMA PITA |  
Pita with chicken and beef shawarma, cucumber, green tahini and curry sauce.

GLUTEN:  **EGG:**  **SESAME:**  **VEGAN:** 
NUTS:  **MUSTARD:**  **FISH:**  **VEGETARIAN** 
MOLLUSK  **MOLLUSK** 

DISHES | 12,95€

SALMON PIE |

Cream cheese with fresh salmon, lemon zest and chives on a bed of spinach and crackers.

FISH AND SHIPS |

Haddock with crispy coating, chips and lemon aioli sauce.

ROMAN-STYLE SQUID |

Crispy squid breaded with lemon and aioli sauce.

HOUSE BURGER |

Brioche burger bun with 160g burger, bacon, cheese, caramelized onion, tomato and house sauce.

COUSCOUS WITH GOULASH |

Couscous or quinoa with beef stew and vegetable ratatouille with chickpeas.

COUSCOUS WITH VEGETABLE RATATOUILLE |

Couscous or quinoa with vegetable ratatouille and chickpeas.

SMOKED MEAT PITA |

Pita with smoked shredded beef, chimichurri, aioli and sour cucumber.

SMOKED BEEF RIBS + 3€ |

Beef ribs (300 g) smoked for 12 hours with homemade chimichurri sauce and tomato sauce.

KIDS MENU | €8.95

PITA PIZZA |

Pita bread toast with ketchup, cheese, pepperoni or ham.

CHICKEN FINGERS |

Crispy chicken fillet with chips.

MINI CHEESE BURGER |

Mini brioche with 80g burger and cheddar cheese and french fries

BOLOGNESE PASTA |

Pasta with minced meat in tomato sauce.

NEAPOLITAN PASTA |

Pasta with tomato sauce.

TORTILLA PIZZA

Omelet with cheese, pizza spices and pepperoni.

OUR CHILDREN'S MENU INCLUDES A DRINK, DESSERT AND A GAME.

OPTIONAL: MIX OF NUTS FOR CHEESE

DRINKS |

SOFT DRINKS

Coca-Cola Zero 2,50€	aquarius 2,50€	Vichy sparkling water 22cl 2,50€
regular coke 2,50€	aquarius naranja 2,50€	mineral water 50cl 2,50€
fanta orange 2,50€	nestea 2,50€	
fanta lemon 2,50€		glass of milk with strawberry or chocolate 2,50€
lemonade pitcher 5,00€	Orange, grape, pineapple or peach juices 2,50€	

BEERS

estrella damm 2,95€	free damm toast 2,95€
lemon damm 2,95€	free damm lemon 2,95€
voll damm 2,95€	daura 2,95€
free damm 2,95€	unfiltered aguila 3,50€

TINTO

WHITE

ROSADO





CUARTOCRECIENTE ROBLE D.O 3,95€. 14,85€	PERAMOR VERDEJO D.O 3,50€ 12,85€	L' ARNOT 2023 D.O 3,25€ 9,85€
TARON CRIANZA D.O.C 3,95€ 14,85€	CASTELL D' OR BLANCO D.O 3,75€ 12,85€	SANGRIA TINTO 16,85€
LO PETITÓ D.O 4,55€ 16,95€	VILACLOSA BLANCO D.O 3,95€ 12,95€	WHITE SANGRIA 16,85€




COCKTAIL AND APPETIZERS

CLASSIC MIMOSA 2,95€	MIMOSA RASPBERRY 2,95	MOJITO 6,25€
LEMONOUSE 5,95	VERMUTJITO 5,75€	VERMUT 4,95
APEROL SPRIZ 5,50	GIN TONIC 5,75€	WHISKY 5,95

COFFEES AND DIGESTIVES

BLACK COFFEE 1,80€	CORTADO 2,00	WITH MILK 2,20€
BLACK TEA 2,20	IRISH COFFE 6,00	CARAJILLO 2,95
MINT WITH LEMON 2,20	GREEN TEA WITH JASMINE 2,20	CHAMOMILE 2,20

GLUTEN:  HUEVO:  SESAMO:  VEGAN 

LACTEOS:  FRUTOS SECOS:  MOSTAZA: 

PESCADO:  MOLUSCO  VEGETERIANO 

HOMEMADE DESSERTS

DESSERTS VARY BY SEASON

DESSERTS | €6.50

CHOCOLATE BABKA

Yeast dough with Nutella, hazelnut and vanilla or salted caramel ice cream.

CARROT CAKE

Carrot cake with walnuts and mascarpone cream.

STRAWBERRY AND WHIPPED CREAM MOUSSE

Dessert in a glass with strawberry mousse and topped with coconut and lemon whipped cream.

3 CHOCOLATE MOUSSE POST

Dessert in a glass with mousse in 3 flavors, 70% dark chocolate, milk chocolate and white chocolate.



BASQUE CHEESECAKE

Basque cheesecake with cranberry sauce.

VEGAN CHOCOLATE CAKE

Chocolate cake with chocolate ganache on top

CINNAMON ROLL

Yeast dough with cinnamon, walnuts, raisins and cream.

VANILLA AND BLUEBERRY GLASS

Butter crumble, vanilla-flavored pudding and topped with blueberry jam.



GLUTEN:  HUEVO:  SESAMO:  VEGAN 

LACTEOS:  FRUTOS SECOS:  MOSTAZA: 

PESCADO:  MOLUSCO  VEGETERIANO 