

GLUTEN FREE MENU

ALWAYS NOTIFY YOUR WAITER OF THE CHOICE OF A GLUTEN-FREE DISH,
BECAUSE THE PREPARATION IS DIFFERENT



STARTERS

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FRIED SIRLOIN	10.75
<i>(BREADED FILLETS, WITH PINK SAUCE)</i>	
IBÉRICO RASHERS	11.75
<i>(FRIED IBERIAN PORK RIB SLICES)</i>	
COCHIFRITO	11.90
<i>(CRUNCHY MARINATED AND FRIED PIGLET SNACKS)</i>	
SPICY CHISTORRITAS	11.50
<i>(SAUSAGES FLAMBED WITH SMELLY WINE AND BAKED POTATOES)</i>	
GULAS CASSEROLE WITH PRAWNS	12.50
<i>(ORIGINAL PRAWN AND GULAS CASSEROLE, SAUTEED WITH OLIVE OIL, CHILI AND GARLIC)</i>	
ITALIAN CARPACCIO	10.95
<i>(ITALIAN SPECIALTY IN FINE VEAL FILLETS IN HOMEMADE MACERATION, MUSHROOMS AND PARMESAN)</i>	

SOUPS AND VEGETABLES

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CHICKEN SOUP	5.95
<i>(HOMEMADE BROTH WITH SERRANO HAM AND CHICKEN)</i>	
MARINETTA SOUP	6.95
<i>(CLASSIC FISH AND SEAFOOD SOUP)</i>	
ONION SOUP	5.95
<i>(TRADITIONAL ONION SOUP, WITH POACHED EGG)</i>	
GRILLED FRESH VEGETABLES	11.75
<i>(GREEN ASPARAGUS, MUSHROOMS, CHILI PEPPERS, TOMATO, ONION, PUMPKIN, AUBERGINE, CARROT AND MUSHROOMS WITH GARLIC)</i>	
AVOCADO SCRAMBLE WITH HAM	8.80
<i>(SAUTEED AVOCADO SCRAMBLED WITH FRESH ONION, GARLIC, SERRANO HAM AND EGG)</i>	
POOR MAN'S SCRAMBLE	8.50
<i>(POTATOES, ONION, WHEAT, HAM, PIQUILLO PEPPERS, GARLIC MASSAGE, PARSLEY AND EGG)</i>	
MUSHROOM AND HAM SCRAMBLE	8.95
<i>(SCRAMBLE WITH NATURAL MUSHROOMS, HAM AND EGG)</i>	
TIMBAL OF SCRAMBLED POTATOES WITH HAM	8.50
<i>(SCRAMBLED POTATOES WITH EGG COVERED WITH SAUTEED GULAS WITH GARLIC AND A LITTLE SPICE)</i>	
TIMBAL OF SCRAMBLED POTATOES WITH GULAS	8.75
<i>(SCRAMBLED POTATOES WITH EGG COVERED WITH SAUTEED GULAS WITH GARLIC AND A LITTLE SPICE)</i>	
SCRAMBLED COD	8.90
<i>(MUSHROOMS, COD WITH BOILED POTATOES, FRESH ONION, AND EGG)</i>	
ASPARAGUS SCRAMBLE WITH HAM	8.90
<i>(SCRAMBLED GREEN ASPARAGUS WITH HAM AND EGG)</i>	
MUSHROOM SCRAMBLE WITH HAM AND PRAWNS	9.20
<i>(SCRAMMED WITH FRESH MUSHROOMS WITH PRAWNS, HAM AND EGG)</i>	
SCRAMBLED MUSHROOMS AND GULAS	9.25
<i>(MUSHROOMS AND AGUINAGA GULAS WITH EGG)</i>	

SALADS

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<i>(You can taste them in normal and small sizes)</i>	
MIXED	12.20
<i>(LETTUCE, TOMATO, ONION, CARROT, GREEN PEPPER, CORN, BLACK OLIVES AND CUCUMBER)</i>	
CAPRICCIOUS	12.75
<i>(LETTUCE, TOMATO, ONION, CARROT, TUNA, WHITE ASPARAGUS, BOILED EGG AND CUCUMBER)</i>	
VEGETARIAN WITH TUNA	14.50
<i>(ROASTED RED AND GREEN PEPPERS, ROASTED ONION, TOMATO, LETTUCE, TUNA AND BOILED EGGS DRESSED WITH HOT VINAGRETTE)</i>	
BRAVA	13.80
<i>(LETTUCE, TUNA, CHICKEN, RICE, CORN AND SNACKS WITH BRAVA SAUCE)</i>	
PIZZAIOLO	14.65
<i>(AVOCADO, SMOKED SALMON, PINEAPPLE, SEAFISH STICKS, CORN, TOMATO, CARROT, LETTUCE AND PINK SAUCE)</i>	
CAVOLO	12.20
<i>(JULIANA CABBAGE, CARROT, OLIVES, COOKED HAM, TOMATO, DRESSED WITH GARLIC, PEPPER AND PINK SAUCE)</i>	
CALIFA	15.50
<i>(LETTUCE, AVOCADO, GULAS, PALMITOS, KIWI, WHITE ASPARAGUS, PRAWNS, VINAGRETTE LEMON AND BLACK CAVIAR)</i>	

COCKTAILS (INDIVIDUAL)

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COCKTAIL AU CUOCO	5.95
<i>(DRESSED CABBAGE, CARROT, COOKED HAM, TUNA AND PINK SAUCE)</i>	
TROPICAL COCKTAIL	5.95
<i>(LETTUCE, AVOCADO, PINEAPPLE, PEACH, SEAFISH STICKS, CORN AND PINK SAUCE)</i>	
ITALIAN SEAFOOD COCKTAIL	5.95
<i>(LETTUCE, APPLE, SEAFISH STICKS, TUNA, PINEAPPLE, PRAWNS AND PINK SAUCE)</i>	

PIZZAS

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MARGUERITE	8.10
<i>(THE CLASSIC ONE WITH TOMATO, MOZZARELLA, AND OREGANO)</i>	
PROSCIUTTO	8.85
<i>(WITH HAM, MOZZARELLA, TOMATO, AND OREGANO)</i>	
VEGETABLES	11.45
<i>(GREEN ASPARAGUS, MUSHROOMS, MUSHROOMS, PUMPKIN, CORN, PEPPERS, AND ONION)</i>	
HAM	11.50
<i>(HAM WITH MOZZARELLA AND NATURAL TOMATO)</i>	
NEPTUNE	11.75
<i>(WITH PRAWNS, TUNA, ROASTED PEPPERS, TOMATO AND MOZZARELLA)</i>	
TUNA	10.65
<i>(WITH TOMATO, MOZZARELLA AND TUNA)</i>	
GULAS	12.50
<i>(MUSHROOMS, GARLIC SAUTÉ AND AGUINAGA GULAS)</i>	

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PASTA



SPAGHETTI OR BUTTER MACARONI (WITH BUTTER AND PARMESAN CHEESE)	7.95
SPAGHETTI OR MACARONI AGLIO E OLIÓ (WITH GARLIC, OIL AND PARSLEY)	7.95
SPAGHETTI OR MACARONI NAPOLI (WITH NATURAL FRIED TOMATO SAUCE)	7.95
SPAGHETTI OR MACARONI BOLOGNESE (WITH FRIED TOMATO SAUCE AND MINCED MEAT)	9.60
SPAGHETTI OR MACARONI FRUTI DI MARE (FRIED FISH SAUCE WITH MUSSELS, PRAWNS AND SQUID)	11.45
SPAGHETTI OR MACARONI AU PESTO WITH PINIONS (FRESH BASIL AND PARSLEY WITH GARLIC, PINIONS AND PARMESAN)	11.50
SPAGHETTI OR MACARONI AU SICILIANA (WITH SAUTÉED VEGETABLES AND FRIED TOMATO SAUCE WITH PESTO)	10.80
SPAGHETTI OR MACARONI AU CARBONARA (WITH CREAM, EGG YOLK AND YORK HAM)	11.25
AMATRICAN SPAGHETTI OR MACARONI (WITH BACON, ONION AND TOMATO)	9.30
CHEESEBALL SPAGHETTI OR MACARONI (WITH TOMATO SAUCE AND MINCED MEAT, MOZZARELLA AND GRILLED PARMESAN)	10.75
SPAGHETTI OR MACARONI AU BARBECUE (BARBECUE SAUCE WITH SAUTÉED CHICKEN, WINE AND ONION)	10.25
SPAGHETTI OR MACARONI ROQUEFORT (WITH SOFT ROQUEFORT SAUCE)	10.85
SPAGHETTI OR MACARONI QUATTRO CHEESE .. (WITH FOUR VARIETIES OF CHEESE: PARMESAN, SHEEP, PROVOLONE AND ROQUEFORT)	11.25
SPICY SPAGHETTI OR MACARONI (WITH HOMEMADE TOMATO SOFRITO WITH CAJUN, GREEN CHILI, NATURAL MUSHROOMS, AND ROASTED PEPPERS WITH GARLIC AND PARSLEY)	10.95

SPECIALTIES



UBERGINE MUSHROOMS AND SIRLOIN (BASED ON DIFFERENT LAYERS COMPOSED OF EGGPLANTS, PORK SIRLOIN TRUNKS, HOMEMADE PISTO, ALL COVERED WITH MEAT SAUCE)	13.20
RISOTTO AU SORRENTO (ARBORIO RICE, IN CREAMY CURRY SAUCE WITH PRAWNS, PUMPKIN AND PARMESAN CHEESE)	11.60
RISOTTO AU FOIE WITH PARMA CHEESE (CREAMY ARBORIO RICE, ITALIAN STYLE WITH MUSHROOMS, ALL SAUTÉED AND FINISHED WITH CREAM AU FOIE, MILK CREAM, NUTMEG, AND PARMA CHEESE)	11.60
RISOTTO AU QUATTRO CHEESE (CREAMY ARBORIO RICE, COMBINED WITH FOUR VARIETIES OF GRILLED CHEESE)	11.60
BLACK RICE WITH SAUTEED GULAS (BLACK RICE WITH SQUID AND PRAWNS. COVERED IN SAUTEED GULAS WITH LEEKS AND ALIOLI SAUCE)	11.85

IVA incluido

MEAT



GRILLED LOINS (GRILLED PORK LOIN RIBBON FILLETS WITH GARNISH)	10.95
IBERIAN "LIZARD" (GRILLED BITS OF IBERIAN PORK FOUND BETWEEN THE RIB AND THE PORK LOIN. TENDER AND JUICY MEAT)	13.30
IBÉRICO SECRET (PORK MEAT) LAMB CUTS	14.95
STEAK.....	14.80
BEEF SIRLOIN	18.20
ENTRECÔTE	18.35
VOLCANO VEAL LOIN (FOR TWO PEOPLE, PRICE PER PERSON)..... (SLICED VEAL LOIN FOR YOU TO GIVE IT THE NAIL)	18.20
	18.75

LAMB SHOULDER, PIGLET SHOULDER
AND PIGLET MEAT (Ask us)

FISH



SICILIAN COD (FRESH COD IN SICILIAN SAUCE. WITH ANCHOVIES, BLACK OLIVES AND CAPERS)	14.65
COD WITH GULAS (GRILLED FRESH COD LOIN WITH SOFT SAUTEED LEEKS AND GULAS)	14.65
COD AU TOSTON (SOFT FRESH COD LOIN IN ALIOLI SAUCE, WITH HONEY. GRILLED WITH PARMESAN CHEESE)	14.65
SWORDFISH WITH GULAS (GRILLED SWORDFISH WITH GULAS AND FRIED GARLIC)	14.95
OLD HAKE (HAKE WITH SAUTEED GULAS AND LEEKS)	14.70
HAKE AU NAPOLITAN (HAKE WITH SAUTED NAPOLITAN SAUCE WITH POCHED ONION)	14.70
BAKED GILT HEAD BREAM (INDIVIDUAL SIZE GILT HEAD BREAM. PUT IN THE OVEN IN ITS OWN NATURAL JUICE WITH GARNISH)	19.25
GILT HEAD BREAM ON THE BACK (INDIVIDUAL SIZE GILT HEAD BREAM. PUT IN THE OVEN IN ITS OWN NATURAL JUICE WITH GARNISH)	19.80

HOMEMADE PASTRY



CHOCOLATE BROWNIE (SPECIAL CAKE WITH CHOCOLATE AND NUTS)	4.75
CHEESE CAKE (HOMEMADE CAKE MADE WITH DIFFERENT TYPES OF CHEESE)	4.50
CATALAN CREAM (HOMEMADE CREAM MADE WITH EGG YOLK, CREAM, MILK AND VANILLA. FINISHED WITH BURNED SUGAR)	4.35
TOCINILLO DE CIELO (CUSTARD DESSERT) (TYPICAL ANDALUSIAN DESSERT, MADE FROM YOLK EGG AND SUGAR TO POINT OF STRAND)	4.30
ICE CREAM COMTESSA	4.30
VANILLA AND CHOCOLATE ICE CREAM GLASS ..	3.30

VARIOUS



GLUTEN FREE BEER	2.95
GLUTEN FREE BREAD	1.90