



KIDS MENU

STARTERS

- Crudités, tomato and chickpea hummus (VG) 12
Russian salad, gordal olives and tuna belly 16
Chicken broth with pasta 12
Vegetable soup, extra virgin olive oil (VG) 12

MAIN COURSES

- Sea bass, cauliflower purée, roasted vegetables 32
Beef burger, manchego cheese, tomato and lettuce 22
Tagliatelle, tomato sauce, Parmesan cheese, and basil (V) 18
Chicken tenders with French fries 18

DESSERTS

- Fruit salad, mandarin sorbet (VG) 10
Chocolate mousse, churros, extra virgin olive oil, honey, and hazelnuts (V) 12
Selection of ice cream and sorbets 6

VG – Vegan, V – Vegetarian

Raw fish used in our dishes has been previously frozen in accordance with current legislation for the prevention of anisakis (R.D. 1021/2022). The consumption of raw or undercooked meat, fish, or eggs may increase the risk of foodborne illness. If you have any food allergies or intolerances, we offer a menu with all allergen information. Containers are available should you wish to take away your food. We are committed to sourcing sustainable fish and local products whenever possible. The coffee and tea we serve come from sustainable sources. According to local law, the consumption of alcohol by individuals under 18 years of age is prohibited.

Prices with VAT included. Prices in Euros.