

All drinks on the terrace have a surcharge of €0.30. Any variation in the ingredients can lead to a change in the PVP.

HOT COFFEES

Italian cappuccino

(espresso coffee topped with textured milk, cocoa and cinnamon powder)

2,30 €

Inverted cappuccino

(espresso coffee, textured milk and a choice of syrup)

2,70 €

Bombon

(espresso coffee, condensed milk)

2,40 €

Viennese

(doubleshot espresso, whipped cream and cinnamon)

3,60 €

Carajillo

(espresso, brandy)

3,50 €

Jamaican

(espresso, rum, whipped cream and cinnamon)

3,80 €

Irish coffee

(doubleshot espresso coffee, Irish whiskey, cream and cinnamon)

5,20 €

Scottish coffee

(doubleshot espresso coffee, Scottish whisky, vanilla bean ice cream and cinnamon)

5,80 €

Barraquito

(espresso coffee, condensed milk, orange liqueur and textured milk)

3,40 €

Moka

(espresso coffee, chocolate, textured milk)

2,40 €

Nutella latte

(doubleshot espresso coffee, Nutella and textured milk)

3,70 €

Caramel Macchiato

(espresso coffee, toffee and textured milk)

2,70 €

COLD COFFEE SPECIALTIES

Coffee Frappe

4,00 €

Affogato

(doubleshot espresso coffee, vanilla bean ice cream)

4,60 €

Praline Affogato

(doubleshot espresso coffee, vanilla ice-cream, praline, milk)

4,90 €

Crunch Affogato

(doubleshot espresso coffee, hazelnut ice cream and nut toppings)

5,40 €

Affogato Baileys Almond

(doubleshot espresso coffee, nougat ice cream and Baileys Almond)

5,90 €

Coban Coffee

(espresso coffee, coconut, banana, milk)

3,20 €

Shakerato

(espresso coffee shaken when cold)

2,10 €

Orujo cream Shakerato

(espresso coffee shaken when cold with Orujo cream)

2,90 €

HOT CHOCOLATE

Thick hot chocolate

2,65 €

Thick hot chocolate with ice cream

4,50 €

Thick hot chocolate with cream

3,50 €

Thick hot chocolate with orange liqueur

4,00 €

TEAS AND INFUSIONS

2,10 €

WHITE TEAS

Pai Mu Tan

BLACK TEAS

Breakfast

Earl Grey

GREEN TEAS

Sencha Japan organic

Organic tuareg
(mint)

Organic ginger lemon
(ginger and lemon)

RED TEAS

Pu-erh premium

BLUE TEAS

Oolong

TEA INFUSED IN MILK

Chai Latte
(chai tea, cinnamon and milk)

2,50 €

American tea
(Breakfast tea, rum, orange liqueur
and cinnamon)

2,90 €

Matcha latte
(Matcha tea and milk)

2,80 €

Chai turmeric
(chai tea, cinnamon, oat milk)

2,80 €

ROOIBOS TEAS. 2,10 €

Relax digest organic
(liquorice, anise and lemon balm)

Cinnamon apple
(apple, lemongrass and cinnamon)

Orange Blossom
(orange and cornflower and sunflower petals)



HERBAL TEAS. 2,10 €

Organic chamomile

Organic fresh mint

Pennyroyal mint

Organic vanilla orange

Fruits of the forest

FROZEN DRINKS

Berries tea

4,00 €

Lemon and mint tea

4,00 €

Tropical Rooibos

4,00 €

Lime-lemon slushy

4,00 €

Lime - lemon Ice Drink

(with crushed ice)

4,20 €

Orange-strawberry slushy

4,20 €

Tropical sorbet

(mango and pineapple)

4,20 €

Milkshake in the traditional style
(hazelnut, chocolate, strawberry, Rocher,
nougat or vanilla)

5,00 €

Speciality of whipped cream milkshake

(Kinder, Oreo or Nutella)

5,50 €

ICE CREAMS

Valenciano

(orange juice, orange liqueur and vanilla ice-cream)

6,30 €

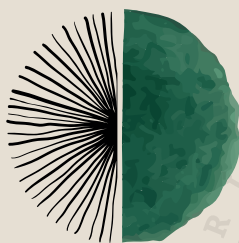
Alcohol-free Valenciano

(orange juice and vanilla ice-cream)

5,30 €

2 scoop cup

4,80 €



WAFFLES

On their own

3,50 €

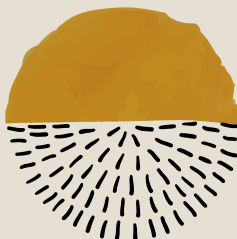
With topping *

4,00 €

With ice cream

5,20 €

(*) chocolate, hazelnut cream, toffee or cream



SPECIALTY CAKES

3,90 €

Sacher-torte

(chocolate sponge cake, chocolate, apricot marmalade)

Carrot cake

(sponge cake, carrots and cheese cream)

Tarta de la abuela cake

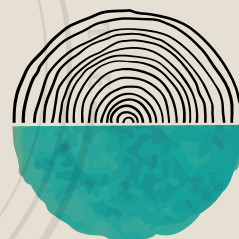
(biscuits and butter)

Black forest gateau

(biscuits, chocolate and truffles)

San Marcos

(sponge cake, cream and toasted egg yolk)



SWEET ANTOÑITOS

Nutella antoñito

5,00 €

Andino antoñito

(Caramel spread and coconut)

5,00 €



SANDWICHES AND PUFF PASTRY ANTOÑITOS

** Handmade croissant dough
in our workshop*

Lars sandwich

*(crab, salmon, onion, hard-boiled egg
and mayonnaise)*

6,00 €

California sandwich

*(ham, cheese, lettuce, tomato, tuna, omelette,
asparagus and mayonnaise)*

6,50 €

Salmon antoñito

(with rocket, tomato tartar and avocado mousse)

5,50 €

Cochinita pibil pork meat antoñito

(lettuce, onion crudité and coriander mayonnaise)

5,50 €

Benedict antoñito

(poached egg, bacon and hollandaise sauce)

5,50 €

Salad sandwich or antoñito

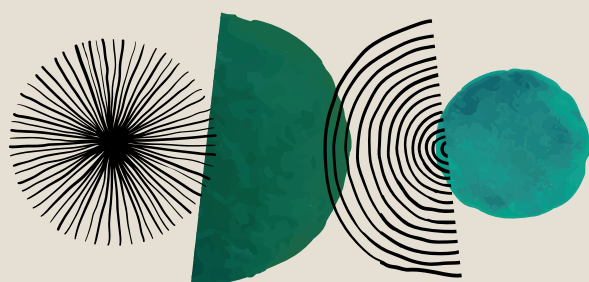
*(lettuce, tomato, tuna, hard-boiled egg,
asparagus and mayonnaise)*

5,00 €

Toasted ham and cheese sandwich or antoñito

(boiled ham and cheese)

5,00 €



TO SHARE

Russian sad

*(potatoes, olives, tuna, carrot, hard-boiled egg
and mayonnaise)*

10,00 €

Rabas

(fresh Cantabrian squid strips)

12,00 €

Fried cubed potatoes

(in spicy tomato sauce or garlic mayonnaise)

7,00 €

Mussels in sauce

(little spicy sauce)

12,00 €

Chicken strips in breadcrumbs

(chicken strips with garlic mayonnaise with honey)

10,50 €

Iberian ham croquettes

10,00 €

Croquettes of cheeks in Pedro Ximénez sauce

10,00 €



SALADS AND POKES

Cesar

(mesclun, chicken, Parmesan cheese and Caesar dressing)

12,00 €

Greek

(tomato confit, fresh cheese, Kalamata olives and fresh herbs dressing)

11,50 €

Waldorf

(lettuce, apple, walnut, raisin, mayonnaise sauce with lemon and yogurt)

11,00 €

Salmon*

(salmon, pring onion, edamame, wakame, carrots and mango dressing)

10,00 €

Teriyaki chicken and avocado*

(avocado, red cabbage, cashew nuts, mangetout, pineapple and Teriyaki dressing)

10,00 €

* Choice of main ingredients: Rice, Quinoa or Mesclun

COMBO PLATTER

Breaded chicken escalope, croquettes, french fries and Japanese tempura peppers

12,50 €

ORCHARD PRODUCTS

Aubergine hummus

(aubergine hummus roasted garlic, lemon and paprika with cornbread and yogurt sauce)

8,00 €

Zucchini and pesto noodles

(zucchini noodles, Parmesan cheese and red pesto)

9,50 €

Shrimp stuffed avocados

(grilled avocado with shrimp tartar and almond cream)

12,00 €

Tuna belly with Valderredible potatoes

(Cantabrian tuna belly with roasted and preserved peppers, potatoes and fresh onion)

12,00 €

FROM ITALY

Spaghetti alla bolognese

(Spaghetti with meat and our tomato sauce)

10,00 €

Ravioli di carne ai 4 formaggi

(Meat stuffed ravioli with 4 cheese sauce)

11,50 €

Risotto ai funghi

(Creamy rice with mushrooms)

12,00 €

Risotto ai 4 formaggi

(Creamy rice with 4 cheese sauce)

12,00 €



TRADITIONAL

Mountain stew
(most typical plate of Cantabria)
10,00 €

ROASTS

Chicken wings
(Teriyaki sauce and Padrón peppers)
11,50 €

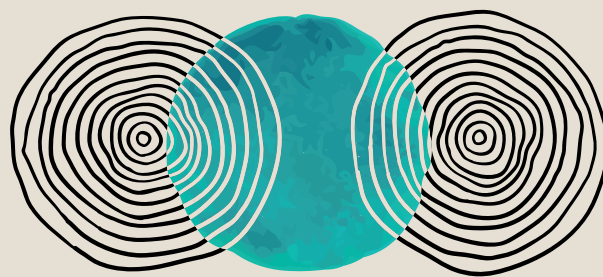
Cochinita pibil pork meat rolls
(with avocado mousse and pico de gallo)
13,50

Roasted pork ribs
(with chips and chimichurri sauce)
15,00 €

FOR THE SMALLEST ONES *

“Hot dog” or “Chicken strips in breadcrumbs”
(Hot dog or chicken strips with fried cubed potatoes,
water or soft drink, with ice cream scoop)
10,00 €

* Menu for under 12 children



STREET FOOD

Full hot dog
(Frankfurt sausage, carrot, cucumber relish,
mozzarella, fried onion with keetchup and
mayonnaise, with potato wedges)
10,70 €

Classic burger
(200 grs. of beef, lettuce, onions, tomato slices,
bacon, Cheddar cheese and a small portion of
special sauce, garnished with potato wedges)
12,00 €

Fusion Burger
(200 grs. of beef, rocket, onion, bacon jam and blue
cheese cream with potato wedges)
12,00 €

Iberian sandwich
(olive oil flat cornbread with sunflower seeds,
Iberian shoulder ham and grated tomato)
9,50 €

Ibizan sandwich
(chicken, lettuce, avocado and garlic mayonnaise
with honey)
9,00 €

Curry turkey
(Fried turkey, lettuce, spicy mayo curry sauce)
9,00 €

Rabas sandwich
(typical in Cantabria)
9,50 €

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RED WINES

	<u>CUP</u>	<u>BOTTLE</u>
D.O. RIOJA		
López de Haro	2,20 €	12,50 €
<i>Crianza</i> <i>(tempranillo, garnacha</i> <i>y graciano)</i>		
Beronia	2,20 €	13,00 €
<i>Crianza</i> <i>(tempranillo, garnacha</i> <i>y mazuelo)</i>		
David Moreno	2,20 €	13,00 €
<i>Crianza</i> <i>(tempranillo y garnacha)</i>		
David Moreno		
Selección Familia		15,50 €
<i>Crianza</i> <i>(tempranillo y garnacha)</i>		
El Pacto		16,50 €
<i>Crianza</i> <i>(tempranillo)</i>		
D.O. RIBERA DEL DUERO		
Bardos Romántica	2,40 €	16,50 €
<i>Crianza</i> <i>(tinta del país)</i>		

WHITE WINES

	<u>CUP</u>	<u>BOTTLE</u>
D.O. RUEDA		
El hombre pez	2,20 €	13,00 €
<i>(Verdejo)</i>		
D.O. RIAS BAIXAS		
Lolo	2,55 €	15,50 €
<i>(Albariño)</i>		
D.O. MONTERREI		
Vega de Lucía		
<i>(Godello)</i>	2,55 €	15,50 €

SPARKLING

Moscato “Fragantia nº 5.5”	
<u>CUP</u>	<u>BOTTLE</u>
2,30 €	12,50 €
Benjamín	
5,00 €	

ROSE WINES

	<u>CUP</u>	<u>BOTTLE</u>
D.O. NAVARRA		
Inurrieta Mediodía	2,10 €	12,00 €
<i>(garnacha, syrac,</i> <i>cabernet sauvignon y otras)</i>		
D.O. CIGALES		
Viña Calderona	2,10 €	12,00 €
<i>(fino tinto, garnacha y otras)</i>		

OTHERS

Spritz	
4,50 €	
Sangría de Rioja	
<u>CUP</u>	<u>JUG</u>
4,50 €	9,50 €
Rioja libre cocktail	
4,00 €	
Tinto de verano cocktail	
3,75 €	

ALCOHOLIC COCKTAILS

Mojito
(Rum, lime, mint leaves)
6,50 €

Caipiriha
(Cachaça, lime)
6,50 €

Caipiroska
(Vodka, lime)
6,50 €

Daiquiri
(Rum, lime)
6,50 €

Margarita
(Tequila, lime)
6,50 €

Piña colada
(Rum, coconut cream and pineapple juice)
7,50 €

Cosmopolitan
(Vodka, lime and cranberry juice)
7,50 €

Bloody Mary
(Vodka, tomato juice and a spicy touch)
6,50 €

NON-ALCOHOLIC COCKTAILS

Piña colada 0,0
(Pineapple juice and coconut cream)
6,00 €

Raspberry Mule
(Cranberry and red berry juice)
6,00 €

San Francisco
(Pineapple peach and orange juice)
6,00 €

LONG DRINKS

RUM

7,00€	8,00€	11,00€
Bacardi Barceló añejo Brugal añejo Cacique Matusalen	Habana Club 7 Brugal 1888	Zacappa 23

VODKA

7,00€	8,00€	9,00€
Absolut Mostovskaya	Ciroc	Beluga

GIN

7,00€	8,00€	9,00€	11,00€
Beefeater Seagrams Larios 12 Bombay Sapphire Larios Rosé Beefeater 0,0	Puerto de Indias Tanqueray Tanqueray Flor de Sevilla	Hendricks Gin Siderit Martin Millers Roku	Sipsmith Tanqueray Ten

WHISKY

7,00€	8,00€	11,00€
J&B Jameson Ballantines	J. Walker Black Label Cardhú 12 Bourbon Wild Turkey Jack Daniels Glenrothes 10	Macallan 12

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