

COLD STARTERS

Marinated beef fillet carpaccio	BRAISED ARTICHOKE, PAYOYO CHEESE, TRUFFLE	29
Steak tartare	BRIOCHE BREAD, TRUFFLE, PICKLES, HONEY	30
Red tuna tartare	PICO DE GALLO, CITRUS, CRISPY COD	35
Cauliflower salad	APPLE, SMOKED ALMONDS	25
Tomato salad	PIPARRA VINAIGRETTE, SMOKED SARDINE	26
Oyster Gillardeau N°2	PONZU, POMEGRANATE SEEDS	8/u

WARM STARTERS

Motril shrimp croquettes	SHELLFISH CREAM	27
Artichoke flower	FOIE, TRUFFLE AROMA, SMOKED IDIAZÁBAL CHEESE	28
Cheese fondue	GNOCCHI, AROMATIC HERBS, CRISPY BREAD, PICKLES	39 p/p
Fried “calamari”	TARTAR SAUCE, LIME	24
Garlic king prawns	GARLIC, CHILI	36
Onion soup	BREAD, GRUYÈRE CHEESE EMMENTAL CHEESE	25
Roasted carrot cream	GINGER, THYME OIL, AROMATIC HERBS	24

FROM THE GRILL

Smoked aubergine (v)	TOMATO CREAM, FETA	28
Roasted leeks	CHEESE, FOIE, “BRAVA” SAUCE	26
Marinated chicken	TOMATO CREAM, LEMON	38
Lamb chops	GRANADA SPICES, HERBS, PORTO SAUCE	48
Beef tenderloin		48
Beef rib-eye		52
Wagyu chuck flap		42
Ávila T-bone steak	1KG	120
Salmon	SWEET POTATO AND COCONUT SAUCE	32
Bilbao-style sea bass		42
Dover sole	CAFÉ PARIS BUTTER, LEMON	48

PASTAS AND RICE

Creamy duck rice	SEASONAL MUSHROOMS	36 p/p
“Marinera” prawn linguini	BISQUE SEAFOOD	32
Gorgonzola gnocchi	WALNUTS, MICROGREENS	30

SIDES AND SAUCES

Potato cream	CONFITED GARLIC, PROVENÇAL HERBS	14
Green salad Maribel	LETTUCE HEARTS, PINE NUTS, SHALLOT VINAIGRETTE	24
Sautéed spinach	PAYOYO CHEESE	12
Grilled seasonal vegetables		18
Roasted sweet potato	CAFÉ DE PARÍS BUTTER, HERBS	12
Porto sauce		
Béarnaise sauce		
Chimichurri sauce		
Extra sauce: Porto, béarnaise, chimichurri		5

DESSERTS

Mille-feuille	WHITE CHOCOLATE GANACHE, RED FRUITS	12
Chocolate fondue	CHURROS, FRUIT, MARSHMALLOWS · min. 2 persons	24 p/p
Rice pudding	LIME, CINNAMON, CRISPY RICE	12
Pistachio tiramisú		12
Cheesecake	PAYOYO CHEESE	12
Ice cream & sorbets		12

This establishment complies with the provisions of RD 1021/2022 on the prevention of Anisakis parasitosis.

All our fish comes from sustainable fishing. The majority of our products are locally sourced.

PRICES IN EUROS. COVER CHARGE 5 € P.P ALL PRICES INCLUDE VAT

BEBIDAS
DRINKS LIST

TRAGOS CALIENTES WARM SIPS

ESPECIALIDADES / SPECIALITIES

JALISCO HOT TEA	22
Tequila Tres Generaciones Plata, agave, licor de jengibre, angostura, zumo de piña Tres generaciones silver Tequila, agave, ginger liqueur, angostura, pineapple juice	
GLÜHWEIN “MARIBEL”	12
Vino tinto, oporto, naranja, licor de naranja, especias Red wine, port, orange, orange liqueur, spices	
HOT TODDY	22
Ron Brugal 1888 infusionado en té chai, miel ecológica, zumo de arándano, licor de flor de saúco Brugal 1888 Rum infused in chai tea, organic honey, cranberry juice, elderflower liqueur	

COCTELERÍA COCKTAILS

CHAPTER N°1

Whisky Hibiki, bitter, vermut,
licor de banana
Hibiki Whisky, bitter, vermouth,
banana liqueur

25



CUMBRE VERDE

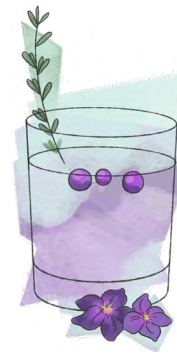
Ron Brugal 1888, melón, hierbabuena,
lima, vermut, soda
Brugal 1888 Rum, melon, mint, lime,
vermouth, soda

25

ALBEDO

Ginebra Roku, cordial pepino,
cítricos, gotas de eucalipto
Roku Gin, cucumber cordial,
citrus, eucalyptus dash

25



MIDNIGHT MARGARITA

Tequila Tres Generaciones Plata,
mezcal, lima, triple seco, chipotle,
miel, té azul
Tres generaciones silver Tequila,
mezcal, lime, triple sec, chipotle,
honey, blue tea

25

ICEWALKER

Ron Brugal 1888, té chai, amaretto,
fruta de la pasión, piña, lima, haba tonka
Brugal 1888 Rum, chai tea, amaretto,
passion fruit, pineapple, lime, tonka bean

25



VELETA

Fino, ginebra, pera William's, soda
Sherry wine, pear William's, soda

25



SKY CLUB ☹️

Pisco, aperol, lima, frambuesa,
clara de huevo

Pisco, aperol, lima, raspberry, egg white

25



SIN ALCOHOL
NON ALCOHOLIC



MR. SMITH ☹️

Manzana, lima, soda
Apple, lime, soda

18



LADY MANDARINE ☹️☹️

Ginebra Roku, falernum, lima,
espuma de mandarina
Roku Gin, falernum, lime,
tangerine foam

25

GRANÁ ☹️

Zumo de granada, lima, sirope de
pepino, agua con gas
Pomegranate juice, lime, cucumber
syrup, sparkling water

18



APRÈS-SKI ☹️☹️

Vodka Haku,baileys, avellana,
licor caramelo, café
Haku Vodka, baileys, hazelnut,
butterscotch liqueur, coffee

25



BAJO CERO ☹️

Albahaca, frambuesa, lima, ginger beer
Basil, raspberry, lime, ginger beer

18



Pídenos tu cóctel clásico favorito.
Ask for your favourite classic cocktail.

COCTELERÍA CLÁSICA CLASSIC COCKTAILS

MOJITO 🍸	22	MOSKOW MULE 🍸	22
Ron, lima, azúcar moreno, hierbabuena, soda		Vodka, lima, ginger beer	
Rum, lime, brown sugar, mint, soda water		Vodka, lime, ginger beer	
DAIQUIRI 🍸	22	ESPRESSO MARTINI 🍸	22
Ron, lima, sirope de azúcar		Vodka, licor de café, vainilla, espresso	
Rum, lime, sugar syrup		Vodka, coffee liqueur, vanilla, espresso	
MAI TAI 🍸	22	TOMMY'S MARGARITA 🍸	22
Ron, lima, licor de naranja, sirope de almendras		Tequila, lima, agave	
Rum, lime, orange liqueur, almond syrup		Tequila, lime, organic agave	
GIN FIZZ 🍸	22	MARGARITA 🍸	22
Ginebra, limón, azúcar, soda		Tequila, lima, licor de naranja	
Gin, lime, sugar, soda water		Tequila, lime, orange liqueur	
BRUMBLE 🍸	22	MEZCALITA 🍸	22
Ginebra, limón, azúcar, crema de mora		Mezcal, lima, licor de naranja	
Gin, lemon, sugar, blackberry liqueur		Mezcal, lime, orange liqueur	
NEGRONI 🍸	22	PALOMA 🍸	22
Ginebra, bitter, vermut		Tequila reposado, lima, agave, soda de pomelo	
Gin, bitter, vermouth		Tequila reposado, lime, agave, grapefruit soda	
WHISKY SOUR 🍸🥚	22	LONG ISLAND ICED TEA 🍸	22
Whisky, limón, azúcar, clara de huevo		Tequila, ginebra, vodka, ron, licor de naranja,	
Whisky, lemon, sugar, egg white		limón, azúcar, Coca-Cola	
COSMOPOLITAN 🍸	22	Tequila, gin, vodka, rum, orange liqueur,	
Vodka, licor de naranja, zumo de arándano, lima		lemon, sugar, coke	
Vodka, orange liqueur, cranberry juice, lime			

POR COPAS / BY THE GLASS

VINOS ESPUMOSOS / SPARKLING WINES

Krypta Franc	17
CAVA · MACABEO, PARELLADA, XAREL-LO	
Raventos De Nit Rosé	18
CONCA DEL RIU ANOIA · MACABEO, XAREL-LO, PARELLADA, MONASTRELL	
L'Atavique	27
CHAMPAGNE · PINOT NOIR, PINOT MEUNIER, CHARDONNAY	
Ruinart Blanc de Blancs	42
CHAMPAGNE · CHARDONNAY	

VINOS BLANCOS / WHITE WINES

Diez Siglos	13
RUEDA · VERDEJO	
Fento	15
RÍAS BAIXAS · ALBARIÑO	
Finca la Colina	16
RUEDA · SAUVIGNON BLANC	
Pago de Cirsus	18
NAVARRA · CHARDONNAY	

VINOS ROSADOS / ROSÉ WINES

Born Rosé	13
PENEDÉS · SYRAH	
Whispering Angel	19
PROVENCE · GRENACHE, SYRAH	

VINOS TINTOS / RED WINES

Castro Valtuille	13
BIERZO · MENCÍA	
Semele	14
RIBERA DEL DUERO · TEMPRANILLO	
Artuke	15
RIOJA · TEMPRANILLO	

VINOS BLANCOS PREMIUM

PREMIUM WHITE WINES

SERVIDO CON CORAVIN / SERVED WITH CORAVIN

Grossot	25
CHABLIS	
CHARDONNAY	
Montes Obarenes	26
RIOJA	
VIURA, MALVASÍA	
Domaine Bader-Mimeur	41
CHASSAGNE MONTRACHET	
CHARDONNAY	
Baron de 'L'	46
POUILLY-FUMÉ	
SAUVIGNON BLANC	

VINOS TINTOS PREMIUM

PREMIUM RED WINES

Servido con Coravin / Served with Coravin

Château Brun	19
SAINT EMILLION	
MERLOT, CABERNET SAUVIGNON, CABERNET FRANC	
Roda I	27
RIOJA	
TEMPRANILLO	
Domaine Parigot	29
BOURGOGNE	
PINOT NOIR	
Marchesi di Barolo "Cannubi"	35
BAROLO	
NEBBIOLO	
Aalto PS	43
RIBERA DEL DUERO	
TEMPRANILLO	

COMBINADOS Y DESTILADOS LONG DRINKS & SPIRITS

APERITIVOS / APERITIFS

Antica Formula, Martini Rubino,
Martini Ambrato, Martini Bitter Reserva

15

TEQUILA

Tres Generaciones Plata
Don Julio Blanco, Patrón Silver
Don Julio Reposado, Patrón Reposado
Clase Azul Reposado, Don Julio 1942

23

23

25

50

MEZCAL

Alipús “San Andrés”, Mezcal Momento
Clase Azul Luis Potosí

25

60

WHISKY / WHISKEY

Maker’s Mark, Jameson,
Dewar’s White Label
Macallan 12, Johnnie Walker Black Label 12,
Laphroaig, Bulleit Rye, Teeling,
Chivas 18
Hibiki Harmony, Hakushu
Johnnie Walker Blue Label,
Macallan 15, Chivas Royal Salute

18

22

30

40

60

GINEBRA / GIN

Beefeater, Bombay Sapphire,
Seagram’s
Martin Miller’s, Hendrick’s,
Brockman’s
Roku, Gin Mare, Gvine, Tanqueray 10,
Monkey 47

18

22

25

30

RON / RUM

Bacardi Carta Blanca, Barceló
Brugal 1888, Matusalem 15, Santa Teresa,
Zacapa 23, Plantation***
Zacapa XO

18

25

50

VODKA

Absolut, Stolichnaya, Tito’s
Haku, Grey Goose, Belvedere
Beluga, Stolichnaya Elit

18

22

25

BRANDY, COGNAC, ARMAGNAC

Carlos I, Lepanto, Henessy VS
Dartigalongue 1990
Hennessy XO, Rémy Martin XO

21

38

50

DIGESTIVOS / LIQUORS AND DIGESTIVES

Amaretto, Ricard, Baileys, Licor 43, Orujo,
Limoncello, Pacharán, Grappa,
Licor de café / Coffee liqueur,
Licor de chocolate / Chocolate liqueur

15

REFRESCOS Y CAFÉS SOFT DRINKS & COFFEE

REFRESCOS / SOFT DRINKS

Refrescos, zumos / Soft drinks, juices	8
Zumo de naranja natural / Fresh orange juice	12
Agua mineral / Still water	10
Agua mineral con gas / Sparkling water	10

CERVEZAS / BEERS

Caña o pinta / Draft beer	8 / 10
Cerveza sin gluten / Gluten free beer	10
Alhambra Especial	10
Alhambra 1925	12
Corona	12

CAFÉS Y TÉS / COFFEES & TEAS

Selección de cafés / Selection of coffees	7
Selección de té MC / MC selection of teas	7
Chocolate caliente / Hot chocolate	10
Té Matcha / Matcha latte	10
Carajillo / Coffee with liquor	12

Leches vegetales disponibles:
almendra, soja, avena, coco
Plant-based milks: almond, soy, oat, coconut