

TO SHARE

NACHOS	
DOUBLE LAYER WITH CHEDDAR CHEESE, TOMATO, ONION, CORN, AND JALAPEÑOS.....	12
HOMEMADE PATATAS BRAVAS	
TRADITIONAL-STYLE POTATOES WITH HOMEMADE SPICY SAUCE.....	10
MARINARA-STYLE MUSSELS	
MUSSELS IN SEAFOOD SAUCE WITH TOMATO, GARLIC, AND PARSLEY.....	14
CURRY SHRIMP	
SHRIMP SAUTÉED WITH CURRY, COCONUT MILK, AND BASMATI RICE.....	15
GARLIC SHRIMP	
SHRIMP COOKED WITH GARLIC AND CAYENNE PEPPER.....	15
SALMON SASHIMI	
FRESH SALMON WITH TERIYAKI SAUCE, SOY, SESAME, AND AVOCADO.....	15
FRIED CALAMARI	
FRIED SQUID WITH LIME MAYONNAISE.....	15
TUNA TARTARE WITH AVOCADO	
FRESH TUNA WITH SOL SAUCE, SESAME, AND AVOCADO.....	20
GALICIAN-STYLE OCTOPUS	
SERVED WITH POTATOES, PAPRIKA, AND MALDON SALT.....	20
BOQUERONES	
FRIED BOQUERONES ANDALUSIAN STYLE.....	14

THE RUSTIC CORNER

RUSTIC BREAD	
TOASTED BREAD WITH GRATED TOMATO AND SEA SALT FLAKES.....	4
IBERICO HAM BOARD	
IBERICO CEBO DE CAMPO HAM.....	20
HOMEMADE HAM CROQUETTES (4 PIECES)	
CREAMY CROQUETTES WITH IBERICO HAM SERVED WITH AIOLI.....	12
HOMEMADE COD CROQUETTES (4 PIECES)	
CREAMY CROQUETTES WITH COD SERVED WITH SAFFRON AIOLI.....	12
HOMEMADE MUSHROOM CROQUETTES (4 PIECES)	
CREAMY MUSHROOM CROQUETTES SERVED WITH SAFFRON AIOLI.....	12

SPECIAL PAELLA

SEAFOOD PAELLA	
WITH OCTOPUS, CALAMARI, SHRIMP, AND MUSSELS.....	20
BLACK PAELLA	
WITH OCTOPUS, CALAMARI, AND SHRIMP SERVED WITH AIOLI.....	22
IBERICO PORK MEAT PAELLA	
WITH IBERICO PORK SECRETO AND MIXED MUSHROOMS.....	22



PURE GRILL

FROM THE EARTH

PREMIUM ENTRECÔTE	
GRILLED WITH OLIVE OIL AND BLACK PEPPER.....	28
BEEF TENDERLOIN	
GRILLED WITH GREEN PEPPER SAUCE AND MALDON SALT.....	29
RUSTIC FARM CHICKEN	
SLOW-COOKED AND FINISHED ON THE GRILL, MARINATED WITH ROSEMARY, THYME, AND LEMON.....	20
PORK RIBS	
WITH CLASSIC BBQ SAUCE AND FINISHED ON THE GRILL.....	24
SKIRT STEAK (ENTRAÑA) 300 GR	
GRILLED WITH CHIMICHURRI SAUCE.....	24
CHICKEN MILANESA NAPOLITANA	
BREADED CHICKEN BREAST WITH TOMATO SAUCE, OREGANO, AND PROVOLONE CHEESE.....	22
MEAT GRILL PLATTER (MIN 2 PEOPLE)	
INCLUDES ENTRECÔTE, SKIRT STEAK, RUSTIC FARM CHICKEN, CHORIZO, AND PORK BLOOD SAUSAGE.....	48



THE SAUCES

FROM THE SEA

GRILLED OCTOPUS	
WITH ROSEMARY MASHED POTATOES, EXTRA VIRGIN OLIVE OIL, PARSLEY, AND PIMENTÓN DE LA VERA.....	24
NORWEGIAN SALMON	
SERVED WITH GREEK TZATZIKI SAUCE AND VEGETABLE AND POTATO SIDES.....	23
DORADE FILLET	
FRESH DORADE WITH A THIN CRUST OF CRISPY POTATOES.....	24
FRESH CALAMARI	
FLAVORED WITH PARSLEY, GARLIC, LEMON AND SERVED WITH MEDITERRANEAN AIOLI.....	20
SEA BASS	
GRILLED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, AND PARSLEY.....	20
FISH AND SEAFOOD GRILL PLATTER (MIN 2 PEOPLE)	
INCLUDES CALAMARI, SHRIMP, TUNA, SEA BASS, AND CLAMS.....	48



CHIMICHURRI	3
MUSHROOMS.....	3
GREEN PEPPER.....	3
ROQUEFORT CHEESE.....	3



THE VEGETARIAN CORNER

HOMEMADE MUSHROOM CROQUETTES (4 PIECES)	
CREAMY MUSHROOM CROQUETTES SERVED WITH SAFFRON AIOLI.....	12
PADRON PEPPERS	
FRIED GREEN PEPPERS WITH SEA SALT FLAKES.....	10
HOMEMADE RAVIOLI	
STUFFED WITH SPINACH AND RICOTTA CHEESE IN GOAT CHEESE AND TRUFFLE SAUCE.....	18
GRILLED VEGETABLE PLATTER	
SEASONAL VEGETABLES GRILLED.....	22



SPECIAL PASTA

MEAT CANNELONI	
HOMEMADE CANNELONI FILLED WITH BOLOGNESE RAGÙ.....	18
CARBONARA	
SPAGHETTI WITH CREAMY CARBONARA SAUCE, PEPPER, AND GUANCIALE.	19
HOMEMADE RAVIOLI	
STUFFED WITH SPINACH AND RICOTTA, IN GOAT CHEESE AND TRUFFLE SAUCE.....	18
SPECIAL SEAFOOD PASTA	
SPAGHETTI WITH CUTTLEFISH, CALAMARI, MUSSELS, SHRIMP IN TOMATO SAUCE.....	20

PURE HAMBURGER

CLASSIC HAMBURGER	
MADE WITH PURE BEEF PATTY, CARAMELIZED ONIONS, CHEDDAR CHEESE, AND SOL SAUCE.....	19

VEGETARIAN HAMBURGER “BEYOND”	
WITH LETTUCE, TOMATO, PROVOLONE CHEESE, AND MAYONNAISE.....	16

ALL BURGERS ARE SERVED WITH FRENCH FRIES

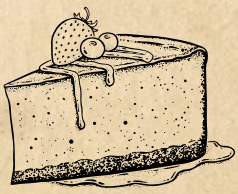


SALADS

CAESAR SALAD	
WITH GRILLED CHICKEN BREAST, PARMESAN CHEESE, CRISPY LETTUCE, CROUTONS, AND CAESAR DRESSING.....	16
BUFALA CAPRESE	
TOMATO, BUFFALO MOZZARELLA, AND BASIL.....	14
GREEK SALAD	
ISLAND TOMATOES, OLIVES, ONION, SUN-DRIED TOMATOES, MELON, AND FETA.....	16
MEDITERRANEAN OCTOPUS SALAD	
WITH OCTOPUS, POTATOES, OLIVES, AND CHERRY TOMATOES.....	18
TUNA AND AVOCADO BOWL	
BASMATI RICE, RAW TUNA CUBES, FETA, CUCUMBER, AND AVOCADO.....	20

DESSERTS

TIRAMISU .8	
BROWNIE WITH ICE CREAM .8	
CREMA CATALANA .8	
MANGO SORBET .8	
CREPES WITH NUTELLA .8	
MASCARPONE CREAM, RED FRUIT COULIS, AND CRUMBLE .8	



GLASS



PREMIUM GLASS ALBARIÑO 6.5

WHITE

CHARDONNAY 4.50

VERDEJO 4.50

RED

RIOJA 4.50

ROSÉ

RIOJA 4.50

CAVA

HOUSE BRUT 7.70

APERITIF

BELLINI SPRITZ CAVA & MELOCOTON. 8

APEROL SPRITZ .8

CAMPARI SPRITZ .8

AMERICANO CAMPARI, MARTINI, SODA .8

KIR ROYAL LICOR DE CASSIS & CAVA .8

GIN & TONIC .9

GIN & TONIC PREMIUM .16

BEERS

CAÑA.4

JARRA .5

CAÑA PEQUEÑA. 3

RADLER .4

CLARA .4

SANGRIAS

RED SANGRIA 6.50

CAVA SANGRIA 7.50

1 LITER JAR OF RED SANGRIA 17.50

1 LITER JAR OF CHAMPAGNE . 26

COCKTAIL



SPECIAL SUMMER "EL SOL" .10

MOJITO .10

STRAWBERRY DAIQUIRI .12

MOSCOW MULE .10

MARGARITA .10

ESPRESSO MARTINI .10

LONG ISLAND ICED TEA .12

WHITE

FINCA EL PUNTAL VERDEJO

D.O. MANCHA

19

PROTOS VERDEJO

RUEDA

28

MAR DE FRADES ALBARIÑO

D.O. RIAS BAIXAS

34

CAUTO VERDEJO

RUEDA

26

TORRES VIÑA ESMERALDA

MOSCATEL DE ALEJANDRÍA

D.O. Penedès, CATALUÑA

21

MARQUÉS DE CÁCERES RIOJA

VIURA; D.O.CA RIOJA

19

ALBARIÑO VALTEA

D.O. RIAS BAIXAS

30

LUNARDI CHARDONNAY

IGT VENETO, ITALIA

21.5

CA DE FRATI LUGANA

TREBBIANO, DOC LUGANA, ITALIA

34

ROSÉ

EL COTO ROSADO

D.O.CA RIOJA

18.5

MARQUÉS DE CÁCERES ROSADO

D.O.CA RIOJA

19

RED

FINCA DEL MAR

CABERNET SAUVIGNON; D.O. VALENCIA

18

EL COTO CRIANZA

D.O.CA RIOJA

21

EL COTO CRIANZA 3/8

D.O.CA RIOJA

10.5

ENATE CABERNET SAUVIGNON

D.O. SOMONTANO, ARAGÓN

21

CUNE CRIANZA

D.O.CA RIOJA

22

MUGA CRIANZA

D.O. CA RIOJA

42

MARQUÉS DE CÁCERES

D.O.CA RIOJA

25

COTO MAYOR CRIANZA

D.O.CA RIOJA

28

PAGO DE LOS CAPELLANES ROBLE

D.O. RIBERA DEL DUERO

48

CAVA & CHAMPAGNE

CODORNIU CAVA EXTRA BRUT .22

JUVÉ & CAMPS CAVA BRUT NATURE .35

BOTTER PROSECCO BRUT .24

MOËT & CHANDON CHAMPAGNE .83

