ENTRANTES

STARTERS

Servicios de **pan** (1) — **1,50€**
Bread service

Pan con tomate (1) — **3,50€**
Tomato with bread

Tabla de **Ibéricos** (1) — **23,50€**
Iberian cured meats platter

Ensaladilla rusa con piparras (1, 3, 4, 7, 12) — **9,80€**
Russian salad with piparra peppers

Tomate con ventresca y encurtidos (4, 12, 15) — **13,90€**
Tomato salad with tuna belly and pickles

Ensalada de burrata y pesto genovese (3, 7, 8) — **14,90€**
Burrata salad with Genovese pesto

Ensalada César (1, 3, 4, 7) — **12,90€**
Caesar salad

Tartar de salmón con aguacate (1, 4, 6, 12, 13) — **13,90€**
Salmon tartare with avocado

Pinchos de gambón con salsa sweet-chilli (1, 2, 3) — **12,90€**
King prawn skewers with sweet chili sauce

Tempura de verduras (1, 3, 15) — **11,50€**
Vegetable tempura

Croquetas caseras (pato o chipirón) (1, 3, 4, 6, 7, 11, 13) — **3,50€/ud**
Homemade croquettes (duck or squid)

Patatas bravas con mayo sriracha (3, 12) — **7,90€**
Barú potatoes with sriracha mayo

Brioche de **rabo de toro** (1, 3, 7, 11, 15) — **7,90€**
Oxtail brioche

Pulpo asado con parmentier de boniato (7, 13, 15) — **19,00€**
Roasted octopus with sweet potato sauce

Puerro confitado, salsa romescu y piñones (8, 12, 15) — **13,90€**
Confit leek, romescu sauce and pine nuts

Alcachofas confitadas con jamón (8 ,12, 15) — **12,50€**
Candied **artichokes** with ham

Tostas de pimiento del piquillo con migas de bacalao (1, 4, 15) — **7,80€**
Piquillo pepper toasts topped with cod flakes

PRINCIPALES

MAIN COURSES

PESCADOS FISH

Black Salmon con spaguetti de calabacín (4, 6, 12, 13) — **17,90€**
Black Salmon with zucchini spaghetti

Bacalao confitado gratinado (3, 4, 12, 15) — **15,90€**
Confit Cod

Lubina a la parrilla (4, 15) — **16,90€**
Grilled **sea bass**

Calamar de playa a la parrilla (4, 13, 15) — **19,90€**
Grilled **baby squid**

ARROCES Y PASTAS
RICE AND PASTA

Arroz del **senyoret*** (2, 3, 4, 9, 13, 15) — **18,80€** /pax
Peeled seafood rice

Arroz de **carrillera y setas*** (9, 15) — **17,80€** /pax
Braised Beef Cheek and Mushroom Rice

Arroz al horno en paella* (9, 15) — **16,80€** /pax
Oven-baked meat and chickpea rice (served in paella)

Noodles con verduras (+1€ pollo, gambas, huevo) (2, 3, 6, 11) — **9,90€**
Noodles with veggies (+1€ chicken, shrimp, egg)

Pasta con pesto verde, carbonara o boloñesa (1, 3, 7, 8) — **9,90€**
Pasta with pesto, carbonara or bolognese

CARNES MEAT

Costilla glaseada a baja temperatura (6) — **16,90€**
Low-temperature **glazed ribs**

Pollo a la parrilla — **14,70€**
Grilled **chicken**

Entraña a la parrilla volcánica — **18,90€**
Volcanic grilled **skirt steak**

Hamburguesa Angus estilo Barú (1, 3, 7, 12, 15) — **17,90€**
Angus burger Barú style

Hamburguesa de pollo de aldea (1, 3, 6, 7, 12) — **12,90€**
Chicken burger

Hamburguesa vegetal (1, 6) — **13,90€**
Veggie burger

INFANTIL KIDS

Caldo de pollo con fideos (1, 9) — **5,50€**
Chicken broth with noodles

Hamburguesa de pollo o ternera al plato con patatas — **8,90€**
Chicken or beef **burger** dish with fries

Fingers de **merluza** (1, 4) — **5,90€**
Crispy **Hake** Strips

Lágrimas de pollo (1) — **5,90€**
Chicken fingers

***Arroz mínimo 2 personas** Rice minimum 2 pax **Solo a mediodía** Lunchtime only

POSTRES

DESSERTS

Tarta de queso estilo Barú (1, 3, 7) **7,10€**
Cheesecake Barú style

Torrija con helado de vainilla (1, 3, 7, 12) **6,90€**
Torrija with vanilla ice cream

Brownie de chocolate con helado de pistacho (1, 3, 7, 8) **6,90€**
Chocolate brownie with pistachio ice cream

Yogur natural con frutos secos (7, 8) **4,90€**
Plain yogurt with nuts/dried fruits

Fruta de temporada **3,50€**
Seasonal **fruit**

Dúo de bolas de **helado** (1, 3, 6, 7, 8) **5,90€**
Duo of **ice cream** scoops

ALÉRGENOS ALLERGENS

(1) Gluten Gluten
(2) Crustáceos Crustaceans
(3) Huevos Eggs
(4) Pescado Fish
(5) Cacahuete Peanuts
(6) Soja Soy
(7) Lácteos Dairy
(8) Frutos cáscara Nuts
(9) Apio Celery
(10) Mostaza Mustard
(11) Granos sésamo Sesame seeds
(12) Sulfitos Sulphites/Sulfites
(13) Moluscos Molluscs/Mollusks
(14) Altramuces Lupin
(15) Ajo Garlic

BEBIDAS

BEVERAGES

AGUA WATER

Agua Natural – 0,5L — **2,15€**
Still Water – 0,5L

Agua Natural – 1L — **3,00€**
Still Water – 1L

Agua **con Gas** – 0,365L — **2,70€**
Sparkling Water – 0,365L

REFRESCOS Y ZUMOS
SOFT DRINKS & JUICES

Coca-cola, Fanta y **Sprite** — **3,30€**
Coke, Fanta and **Sprite**

Aquarius y **Nestea** — **3,50€**
Aquarius and **Nestea**

Tinto de verano — **3,30€**
Tinto de verano

Zumo de Piña, Melocotón y Manzana — **2,40€**
Pineapple, Peach and Apple
Juice

VERMOUTH VERMOUTH

Vittore **Rojo** — **4,20€**
Vittore **Red**

Vittore **Blanco** — **4,20€**
Vittore **White**

Vittore **Naranja** — **4,20€**
Vittore **Orange**

CERVEZAS BEERS

Mahou 5 Estrellas
Tercio Small — **3,50€**
Doble Medium — **4,20€**
Pinta Pint — **5,50€**

Mahou Maestra
Tercio Small — **3,80€**
Doble Medium — **4,80€**
Pinta Pint — **6,20€**

Mahou 0,0 Tostada — **3,90€**
Mahou 0,0 Tostada **(Amber)**

Mahou Radler — **4,00€**
Mahou Radler

Mahou Sin Gluten — **3,90€**
Mahou Gluten-Free

Alhambra Verde — **4,10€**
Alhambra Verde

Leffe — **4,90€**
Leffe

TARONGINO LOCAL WINE

Clásico de Naranja
Orange Classic
Copa Glass — **3,50€**
Botella Bottle — **15,00€**

Spritz de Naranja
Orange Spritz
Copa Glass — **3,60€**
Botella Bottle — **16,00€**