

BREAKFAST/DESAYUNO

FULL ENGLISH BREAKFAST / DESAYUNO COMPLETO 8.50 €    

Eggs, bacon, sausages, toast, beans and tomato
Huevos, bacon, salchichas, tostadas, alubias y tomate

CROISSANT OR TOAST / CROISSANT O TOSTADA 2.50€   

Croissant or toast with olive oil (“virgin extra”) or butter and jam
Croissant o tostada con aceite de oliva virgen extra o mantequilla y mermelada

CHICKEN SANDWICH /SANDWICH DE POLLO 8.50€   

Chicken breast, lettuce mesclum, mild Dijon mustard and Brie
Pollo ,mezclum,mostaza Dijony queso brie

SPANISH OMELETTE / TORTILLA ESPAÑOLA 7.20 €    

FRIET EGGS WITH HAM AND CHIPS/HUEVOS ROTOS CON JAMÓN 8.50 €   

SCRAMBLED EGGS WITH PRAWNS AND MUSHROOMS / REVUELTOS CON GAMBAS Y CHAMPIÑONES
9.50 €   

Breakfast ends at 12.00 a.m /El desayuno termina a las 12.00 am

FAST & GOOD

SUPERNOVA BURGER /HAMBURGUESA SUPERNOVA 10.50 €

100% beef, barbecue sauce, lettuce, tomato, cheddar cheese and red onion
Carne 100% vacuno, salsa barbacoa casera, lechuga, tomate, queso cheddar y cebolla roja

ROAST BEEF SANDWICH 9.50 €

Roast beef, caramelised onion, cheddar cheese, rocket salad, mustard and honey sauce
Roast beef, cebolla caramelizada, queso cheddar, rúcula, salsa de mostaza

CHICKEN SANDWICH /SANDWICH DE POLLO 8.50 €

Chicken breast, lettuce mesclum, mild Dijon mustard and Brie
Pollo, mezclum, mostaza Dijon y queso brie

CHICKEN TENDERS 9.00€

Crispy slices of chicken marinated in soy sauce with mustard and honey sauce
Tiras de pollo crujientes marinadas en soja con salsa de mostaza miel

CARBONARA SPAGHETTI 9.00 €

Spaghetti with bacon, cream sauce and parmesan
Espagueti con bacon, salsa de crema y parmesano

SPAGHETTI WITH MUSHROOMS AND PESTO SAUCE 10.00€

Spaghetti, mushrooms, basil, Parmesan, pine nuts, garlic, onion, tomato and olive oil ("virgin extra")
Espaguetis, champiñones, albahaca, parmesano, piñones, ajo, cebolla, tomate y aceite de oliva virgen extra

GOOD STUFF

IBERIAN HAM/JAMON IBERICO 18.00€ 🌾

PLATTER OF IBERIAN CURED MEATS (ACORN-FED)/ SURTIDO DE IBÉRICOS 19.00€ 🌾

Ham, chorizo, pork fillet and salchichón sausage
Jamón, chorizo, lomo y salchichón

PLATTER OF SELECTED CHEESES/SURTIDO DE QUESOS 15.00€ 🌾🥚🥑

Assorted cheese board, raisins and fruit comfit
Tabla de quesos selección, pasas y confitura de frutas

NOVA CROQUETTES/CROQUETAS NOVA 10.00€ 🌾🥚🥑🐟🥑🥑

Croquettes (6 pieces)

CARPACCIO OF SMOKED SALMON 13.50€ 🥑🌾🐟

Salmon, red onion, chives and mustard cream
Salmón, cebolla roja, cebollino y crema de mostazas

GRILLED SQUID/PULPO A LA BRASA 14.50€ 🐟🥑🌾🥑

Squid, potato foam, paprika from La Vera and Picual olive oil ("virgin extra")
Pulpo, espuma de patata, pimentón de la vera y aceite de oliva virgen extra

FOIE GRAS ESCALOPE WITH MUSHROOMS 14.50€ 🌾

Mushrooms, foie gras escalope, salt flakes and pepper
Hongos, escalopa de foie, escamas de sal y pimienta

GREEN & FRESH

NOVA SALAD / ENSALADA NOVA 9.00€ 🥑🐟

Lettuce mezclum, tomato, asparagus, red onion, carrot, boiled egg, tuna and black olives
Mézcum de lechuga, tomate, espárrago, cebolla roja, zanahoria, huevo duro, atún y aceituna negra

CESAR SALAD 10.00€ 🌾🥑🐟🥑🥑

Lettuce, chicken breast, bacon, croutons, Parmesan cheese and our homemade Cesar salad dressing
Lechuga, pechuga de pollo, bacon, crutones, queso parmesano y nuestra salsa cesar casera

POTATOES IN FOIE GRAS SALAD 10.50€ 🌾

Foie gras, cauliflower, potatoes, cherry tomato, lettuce buds, boiled egg, olive oil ("virgin extra"), Jerez vinegar and salt
Foie, coliflor, patatas, tomate cherry, brotes de lechuga, huevo duro, aceite de oliva virgen extra, vinagre de Jerez y sal

FISH / PESCADOS

GRILLED TUNA STEAK WITH ROASTED TOMATOES 17.50 €

Tuna, cherry tomato, garlic, olive oil ("virgin extra"), oregano, capers and black olives
Atún, tomate cherry, ajo, aceite de oliva virgen extra, orégano, alcaparras y aceitunas negras

RED MULLET FILLETS WITH BEETROOT RISOTTO 17.00€

Red mullet, rice, beetroot and Parmesan chips
Salmonete, arroz, remolacha y lascas de parmesano

GILT-HEAD BREAM WITH CUTTLEFISH SPAGHETTI 18.50€

Gilt-head bream, spaghetti and vegetable vinaigrette
Dorada, spaguetti de sepia, vinagreta de verduras

GAMBAS AL PIL-PIL 9.50€

Gambones con pil-pil con aceite y ajos fritos
Big prawns pil-pil with oil and fried garlic

MEATS / CARNES

PORK CHEEKS IN RED WINE 18.00€

Pork cheeks and cream of apple
Carrillera de cerdo y crema de manzana

BEEF SIRLOIN WITH MASHED POTATO INFUSED WITH TRUFFLES 18.00€

Sirloin, glazed with beef juices and mashed potato infused with truffles
Solomillo, glaseado con jugo de carne y puré de patata trufada

SUCKLING PIG WITH AL DIENTE VEGETABLE GARNISH 19.00€

Suckling pig and seasonal vegetables
Cochinillo y verduras de temporada

CONFIT OF DUCK WITH APPLE AND VANILLA SYRUP / CONFIT DE PATO CON MANZANA Y JARABE DE VAINILLA 18.00€

Confit, caramelised apple, Arbequina olive oil ("virgin extra") and vanilla
Confit, manzana caramelizada, aceite de oliva virgen extra arbequina y vainilla

CHEF'S SUGGESTIONS/SUGERENCIAS DEL CHEF

Our chef Raul Gonzalez offers several specially recommended dishes using fresh seasonal products.

Nuestro chef Raul Gonzalez, les ofrece una serie de sugerencias con productos frescos y de temporada.

CREAM OF MUSHROOM WITH FREE-RANGE YOLK AND PHILO/ CREMA DE HONGOS CON YEMA DE CAMPERO Y HOJAS SECAS 9.50 €

Cream of mushroom, yolk from free-range poultry, filo pastry leaves and olive oil ("virgin extra")

Crema de hongos, yema de huevo campero, hojas de pasta brick y aceite de oliva virgen extra.

AVOCADO AND SALMON SALAD ROLLS/ ENSALADA DE AGUACATE Y SALMON EN ROLLITO 12.50



Rice paper, lettuce mesclum, avocado tartar, salmon and vinaigrette of spices

Papel de arroz, mezclúm de lechugas, tartar de aguacate, salmón y vinagreta de especias

COD GLAZED WITH OLIVE PEEL/ BACALAO CONFITADO CON PIEL DE ACEITUNAS 18.00 €

Cod, olives, olive oil ("virgin extra"), sliced bread, basil and "pilpil marino" (garlic and pepper sauce)

Bacalao, aceitunas, aceite de oliva virgen extra, pan de molde, albahaca y pilpil marino

DESSERTS/POSTRES

CHOCOLATE COULANT/ COULANT DE CHOCOLATE 6.50€

Coulant with hot chocolate and mandarin ice-cream

Coulant con interior de chocolate caliente y helado de mandarina

CRÉME BRÛLÉE 6.00€

Custard with vanilla, bourbon and hard caramel

Crema fría de huevo con vainilla, bourbon y azúcar tostado

APPLE PIE/TARTA DE MANZANA 5.50 €

Apple, egg, milk, brown sugar

Manzana, huevo, leche, azúcar moreno

CREAM RICE PUDDING WITH RED BERRY COULIS/ CREMA DE ARROZ CON LECHE CON COULIS DE FRUTOS ROJOS 6.50€

Rice, milk and red berries /Arroz, leche y frutos rojos



CONTIENE
GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LACTEOS



FRUTOS
DE CÁSCARA



CAFE



MOSTAZA



GRANOS
DE SÉSAMO



DIÓXIDO DE AZUFRE
Y SULFITOS



MOLUSCOS



ALTRAMICES

