



GARDEN POOL

MENU

TO START

Melon, iberian ham GF LF 45

Santoña anchovies LF 32
Grated tomato, sourdough toast

Nachos with guacamole GF 25
Avocado, cheddar cheese sauce

Andalusian gazpacho GF LF V 19
Tomatoes from our garden, seeds

Moroccan carrot hummus and pomegranate GF 25
Carrot crudité

GARDEN TO BOWL

Mozzarella caprese GF 32
Seasoned tomatoes, pistachio pesto

Caesar Salad 33
*Romaine lettuce heart, anchovies, Parmesan cheese,
focaccia croutons, crispy chicken*

Garden bowl GF V 34
*Feta cheese, green leaves, Kalamata olives, quinoa, pomegranate,
watermelon, seeds, yoghurt sauce*

Mediterranean bowl GF LF 38
*Tuna tataki, red rice, guacamole, cucumber, choucroute,
tomato, hemp seeds, cashew*

Salmon bowl GF 37
*Marinated salmon, quinoa, pineapple, peanuts, cucumber,
edamame, dill sauce*

SANDWICHES

Smash burger 40
Cheese, bacon, pickles, lettuce, tomato, onion

Chicken wrap 34
Crispy chicken, cabbage, pico de gallo, avocado

Vegan burger LF V 31
Piquillo pepper hummus, caramelised onion, arugula

Club sandwich 33
Bacon, egg, chicken, lettuce, tomato, cheese

Pulled pork mollete bread 39
Pickles, cheddar cheese, mayonnaise

MAIN COURSES

Strozzapreti LF 36
Lobello tomato sauce, Kalamata olives, capers

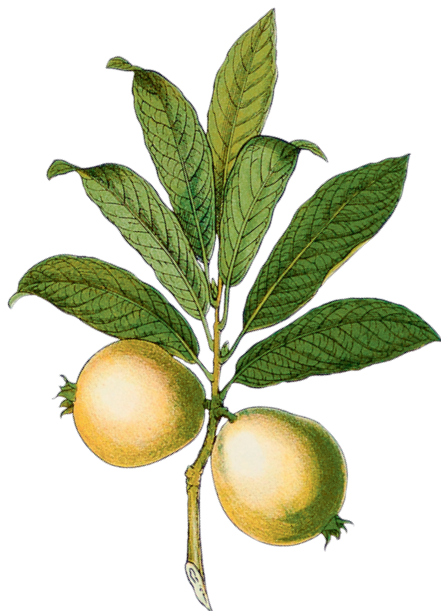
Tagliatelle with garden pesto
and confit tomatoes 32
Confit tomatoes, fresh herbs, Parmesan shavings

Chicken and vegetables curry GF LF 33
Aromatic rice

Marinated chicken thigh 38
Honey and mustard, baby potatoes, baby peppers

Sea bass fillet GF LF 45
Mashed carrot, sautéed vegetables

Panko chicken with fennel salad GF LF 37
Marinated chicken, fennel pickle, barbecue sauce



Vegan



Gluten free



Lactose free

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

We have all the necessary information regarding allergens available upon request.

*This establishment complies with the Royal Decree 1021/2022
regarding the prevention of parasitism by Anisakis.*

Prices in EUROS · VAT INC · Bread and appetiser 6€