



## TO START

Iberian ham 49

Spanish cheeseboard 🍷🍷 28  
*Quince jelly, pickled vegetables, olives*

Melon, iberian ham 45

Vegetable crudités, pickles 35  
*Herb crème fraîche*

Santoña anchovies 🍷 30  
*Tomato, sourdough toast*

Chilled gazpacho 18

Lettuce fish wrap 🍷 38  
*Mango sauce, sautéed sole, avocado, coriander*

MC smoked salmon 🍷🍷 45  
*Dill crème fraîche*

## GARDEN TO BOWL

Niçoise salad 🍷🍷 34  
*New potatoes, Kenyan beans, Niçoise olives, egg, tuna belly*

Caprese burrata 🍷🍷🍷 32  
*Seasonal tomato, pistachio pesto*

Caesar Salad 🍷🍷 32  
*Romaine lettuce heart, anchovies, Parmesan cheese, focaccia croutons, crispy chicken*

Garden bowl 🍷 34  
*Feta cheese, Kalamata olives, quinoa, herbs, pomegranate, watermelon, seeds, yogurt sauce*

Mediterranean Bowl 🍷🍷🍷 36  
*Tuna tataki, red rice, guacamole, cucumber, choucroute, tomato, hemp seeds, cashew*

## SANDWICHES

MC burger 🍷🍷 40  
*Wagyu beef, cheddar, bacon, lettuce, tomato*

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

Vegan burger 🍷 31  
*Piquillo pepper hummus, caramelised onion, arugula*

Avocado sandwich 🍷🍷🍷 30  
*Marinated avocado, halloumi, tomato, arugula*

Club sandwich 🍷🍷🍷 33  
*Bacon, egg, chicken, lettuce, tomato*

Steak sandwich 🍷🍷 42  
*Beef tenderloin, provolone, pickles, mushroom ketchup*

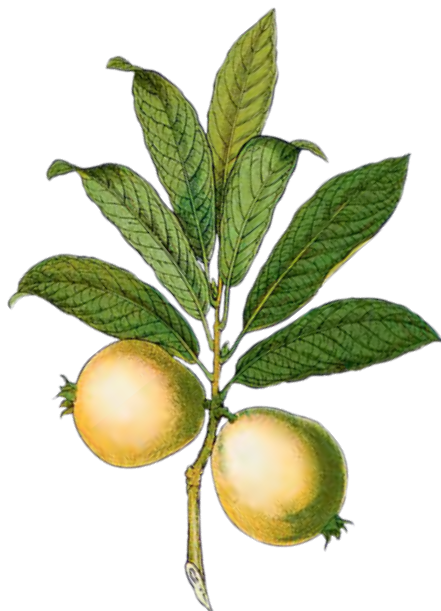
## MAIN COURSES

Tagliatelle, sautéed prawns 🍷🍷 36  
*Capers, tomatoes, chili, basil*

Orecchiette, pesto 🍷🍷🍷 32  
*Green asparagus, green beans, stracciatella*

Crispy fried chicken 🍷🍷🍷 35  
*Honey mustard sauce, coleslaw*

Sea bass fillet 🍷 45  
*Sautéed green beans, Provençal potatoes*



Fish



Milk



Mustard



Sesame



Crustaceans



Gluten



Molluscs



Soy



Peanuts



Nuts

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

*This establishment complies with the Royal Decree 1420/2006  
regarding the prevention of parasitism by Anisakis.*

*Prices in EUROS • VAT INC • Appetiser 5€*