

## *Starters*

- Caesar Salad (L | G)** 95  
Romaine heart, grilled chicken breast, parmesan shavings, marinated anchovies, garlic croutons, quail eggs and Caesar dressing
- Citrus Prawn Salad** 110  
Marinated prawns with grapefruit and a light vinaigrette
- Beef Carpaccio (L | N)** 100  
Thinly sliced beef fillet, balsamic cream, arugula and parmesan
- Octopus Salad** 115  
Octopus, baby potatoes, confit cherry tomatoes, black olives and arugula
- Seafood Salad (G | N)** 125  
Fresh mix of prawns and calamari, mesclun salad and tangy vinaigrette

## To share

<b>Marinated Anchovy Fillets (G)</b> Marinated anchovies with garlic and parsley, served with golden croutons in olive oil	65
<b>Cheese Croquettes (L   G)</b> Melting blend of Gouda, mozzarella and cheddar in a crispy coating	65
<b>Patatas Bravas (L)</b> Crispy potatoes, spicy tomato sauce and smooth garlic aioli	70
<b>Pulpo a la Gallega</b> Octopus medallions on steamed potatoes, extra virgin olive oil and smoked paprika	90
<b>Octopus Pil–Pil (G)</b> Octopus with confit garlic and Espelette pepper	95
<b>Prawns Pil–Pil (G)</b> Sautéed prawns in hot olive oil, sliced garlic, Espelette pepper and parsley, served with toasted bread	95
<b>Andalusian Calamari (G)</b> Fried calamari rings in a light semolina coating, served with tartar sauce	95
<b>Charcuterie &amp; Cheese Board (L   G   N)</b> Selection of bresaola and beef chorizo, aged manchego, fig jam and nuts	150

L = contains dairy | A = contains peanuts | N = contains nuts | G = contains gluten

## Paellas

Preparation time: 30–40 min

<b>Paella del Mar (L)</b> Creamy rice in shellfish broth, topped with mussels, calamari and prawns	190
<b>Paella Lime Tree (L)</b> Creamy rice in shellfish broth, finished with grilled langoustines and seared scallops	270

### Main Courses

\*Your dish includes a side of your choice

<b>Roasted Chicken Supreme with Smoked Paprika (L)</b> Roasted chicken breast, creamy smoked paprika sauce infused with herbs, served with baby potatoes	140
<b>Greek Marinated Chicken (L)</b> Chicken skewers with paprika and oregano, tzatziki sauce, basmati rice and grilled vegetables	140
<b>Grilled Beef Fillet (L)</b> Tender 200g beef cut, rich jus and homemade fries	190
<b>Salmon Fillet (L   G)</b> Pan-seared with crispy skin, beurre blanc sauce and basmati rice	190
<b>Seabass Fillet à la Plancha</b> Grilled skin-on seabass, Spanish-style virgin sauce and grilled Mediterranean vegetables	190

### Sides

<b>Homemade Fries</b>	25	<b>Mushroom Risotto</b>	35
<b>Sautéed Vegetables</b>	30	<b>Mashed Potatoes(L)</b>	30

## *Desserts*

- Tiramisu (L | G)** 70  
Creamy mascarpone, coffee-soaked ladyfingers and cocoa
- Crème brûlée (L)** 70  
Ginger and cinnamon infused cream, caramelized to order
- Apple Crumble (L | G)** 70  
Soft baked apples with buttery crumble, served with vanilla ice cream
- Chocolate Fondant (20mn) (L | G | N)** 70  
Rich molten chocolate center, served with vanilla ice cream and hazelnut crumble