

P A N N O R A M A

## STARTERS

Cantabrian Tomatoes ,Cheese ,fruit and anchovies salad	12,00 €
King prawns salad with garlic and honey sauce	12,00 €
Red tunafish and avocado tartar with black sesame	14,00 €
Shrimp aguachile	14,00 €
Pad thai with king prawns	12,00 €
Steamed vegetables Vietnamese rolls with hoisin sauce	12,00 €
Calamari in black sauce croquettes with alioli sauce	9,00 €
Ox tail croquettes with its sauce	9,00 €
Fried calamari	10,00 €
Mini crispy rolls with mango and sesame spicy sauce	11,00 €
Iberian pork and ginger Gyozas with ponzu sauce	12,00 €
Laminate Portobello mushrooms and dried meat with demi-glace sauce	10,00 €
Soft shell crab and seasonal vegetables in tempura	14,50 €

## HOME MADE MEALS & RICES

Liebana stew in 3 stages: soup, chickpeas and meat	18,00 €
Liebana stew soup	7,50 €
Stewed Lebaniego stew with chickpeas and meat	14,00 €
Wild crispy rice with duck, vegetables and oyster sauce	15,00 €
Creamy rice with shrimp and mussels	14,00 €
Puntalette with mushroom sauce, foie and egg cooked at 65°	15,00 €

### Kids menu:

Two mini hamburgers, ham croquettes , french fries, ice cream and surprise box.	8,00 €
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## FISH

Grilled tunafish with curcume soup and steamed vegetables with lentil caviar vinaigrette	15,00 €
Grilled squid with mushroom risotto and beet alioli	12,00 €
Small battered hake pieces with peppers	14,00 €
Hake baked with squid ink noodles and garlic essence	14,00 €
Fish balls with red sauce	13,00 €
Grilled octopus with wrinkled potatoes and spicy “mojo picón” sauce	16,00 €
Sea Bass baked in salt with tomato and truffle vinaigrette	18,00 €

## MEAT

200 gr Premium meat burger with bacon, cheddar cheese, sweet onion and lettuce	12,00 €
Vienesse breaded escalope with provolone cheese and “pico de gallo”	14,00 €
Iberia sirloin Tataki with roasted Apple slices and berries	15,00 €
Duck and wakame focaccia with red wine sauce	14,00 €
Slow cooked Duroc pork ribs with pineapple chutney	13,00 €
Battered fried oxtail with potato and bacon terrine	15,00 €
Old cow picanha grilled and sliced with creole sauce.	16,00 €

## DESSERTS

Nuts and chocolate brownie	6,00 €
Cheese cake	5,50 €
Chocolate volcano	6,00 €
Roasted apple, butter cookie and ice cream	6,00 €
Lemon pie with kiwi jam	5,50 €
Seasonal fruit stew, orange juice, Grand Marnier and vanilla ice cream	6,00 €