

MENU



English



COLD STARTERS

ALLERGENS

11	1 Beetroot hummus with vegetable chips **	12,00€
1, 3, 4, 7	2 Russian salad with Tuna Loins	14,50€
2, 4, 7	3 Salmon salad, eels and prawns	18,00€
3, 4	4 Valencian salad	18,00€
7	5 Burrata salad with Iberian ham, fig jam and currant vinaigrette	18,00€
4	6 Valencian tomato with tuna *	18,00€
1, 4, 11	7 Tuna tartar with avocado sauce and wakame	20,00€

HOT STARTERS

1, 7	8 Bravas (spicy potatoes) *	8,50€
1, 3, 7	9 Roast chicken croquettes with citrus mayonnaise	3,00€ unit
1, 3, 7	10 Ham croquettes with dried tomato mayonnaise	3,00€ unit
1, 3, 4, 7, 13	11 Sausage and baby squid croquettes with black garlic aioli	3,00€ unit
1, 7, 13	12 Andalusian Squid	25,00€
4, 7, 13	13 Octopus with ajoarriero (cod cream)	22,00€
3, 4, 7, 13	14 Cuttlefish tagliatelle with dried tomato mayonnaise and pesto Mary	18,00€

TOASTS

1, 7	15 SIRLOIN: Iberian pork tenderloin with goat cheese, tomato jam and caramelized onion	22,00€
1, 7	16 VEGAN: Avocado sauce, tomato, roasted zucchini, caramelized onion and curry saucey **	18,00€
1, 4, 7	17 SALMON: Grated natural tomato, chopped natural avocado with seasoning, smoked salmon, tartar mayonnaise	22,00€
1	18 CHICKEN: Poached onion, marinated chicken tenderloins, melted cheese, crispy bacon or ham and barbecue sauce	20,00€

RICE AND FIDEUÁ (NOODLE)

ALLERGENS

PRICE PER PERSON MINIMUM 2 PERSONS

9, 12	19 Iberian feather, artichokes and truffle	22,00€
2, 4, 12, 13	20 Cuttlefish, monkfish, prawns, squid and tender garlic	22,00€
9, 12	21 Vegetables **	20,00€
9, 12	22 Iberian feather and vegetables	20,00€
2, 4, 12, 13	23 Del Senyoret (squid, cuttlefish, prawns, mussels and monkfish)	22,00€
2, 4, 12, 13	24 A banda (prawns, squid and cuttlefish)	18,00€
2, 4, 12, 13	25 Black (cuttlefish, prawns, mussels and squid ink)	20,00€
2, 4, 12, 13	26 Lobster	28,00€
9, 12	27 Valencian paella	20,00€
2, 4, 12, 13, 14	28 Scallops, monkfish and prawns	25,00€

MEATS

	29 Matured entrecote (300gr.)	30,00€
1, 7	30 Angus Burger (200gr) with Iberian bacon and cured cheese	18,00€
7	31 Iberian pork tenderloin with mushroom and truffle sauce with purple potato parmentier	25,00€
1, 6	32 VEGAN hamburger with tomato, lettuce, zucchini and caramelized onion **	18,00€
1, 7, 12	33 Sausage and garlic cannelloni with camembert cream	18,00€

FISH

4, 7	34 Turbot fillet	35,00€
1, 2, 4, 7, 12	35 Hake and prawn cannelloni accompanied by concassé tomato	20,00€
1, 13	36 Grilled squid with garnish	25,00€
1, 4, 7	37 Semi-wild Sea Bass Loin (600gr) with garnish	35,00€

BREAD SERVICE

2,50€ PER BASKET

ALLERGENS

DESSERTS

3, 7, 8	38	Homemade brownie with hot chocolate and vanilla ice cream (suitable for coeliacs)	7,50€
1, 7	39	Caramelized tile mille-feuille with cream cheese	7,50€
1, 3, 7	40	Mikkonos cake (banana, cream and caramel sauce)	7,50€
1, 3, 7	41	Lemon cake	7,50€
1, 3, 7	42	Chocolate cake	7,50€
1, 3, 7	43	Cake of the day	7,50€
7	44	Ice cream (served with waffle -gluten-)	7,50€
	45	Seasonal fruit **	7,00€



BRASSERIE



CAFETERIA

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TABLE OF FOOD ALLERGENS AND FOOD INTOLERANCES

1.- Gluten

2.- Crustaceans

3.- Eggs

4.- Fish

5.- Peanuts

6.- Soy

7.- Dairy

8.- Nuts

9.- Celery

10.- Mustard

11.- Sesame seeds

12.- Sulfur dioxide and sulfites

13.- Mollusks

14.- Lupins



* Ask for the VEGAN option

** 100% VEGAN dish