

Water — 5€  
Sparkling water — 6€

## NATURAL LEMONADES

( Frozen + 1€ )



Classic — 7€  
Red berries — 7€  
Passion fruit — 7€  
Coconut — 7€  
Chicha Morada — 7€

## SPRITZ

House Spritz  
Cucumber, vermouth and fine bubbles — 10€  
Aperol — 10€  
Campari — 10€  
Hugo — 10€  
Villa Masa Limoncello — 10€

## RED WINES

Tinto Biberius. Rivera del Duero — 6€ Glass  
Tinto Selvanevada Rioja — 7€ Glass  
Ramón Bilbao Garnacha — 8€ Glass

## WHITE WINES

S-Naia Sauvignon Blanc — 7€ Glass  
Valdecuevas Verdejo — 6€ Glass  
Mar de Frades Albariño — 8€ Glass  
Ramón Bilbao Early Harvest Verdejo — 7€ Glass

## ROSE WINES

Lisa Rose I.G.P. Mediterranee — 8€ Glass  
Particular Rose Garnacha D.O. Cariñera — 7€ Glass  
Ramón Bilbao Early Harvest — 7€ Glass

## MIXED DRINKS

Classic — 12€  
Premium — 14€

## BEERS

Alhambra Draft (350ml) — 4€  
Alhambra Draft (600ml) — 6€  
Alhambra verde — 4€  
Sin alcohol — 4€  
Corona — 5€  
San Miguel Toasted — 4€  
San Miguel Gluten free — 4€  
San Miguel Radler — 3,5€

## SANGRÍAS

Purple Sangria — 10€ Glass/35€ Pitcher














Tropical Sangria — 10€ Wine Glass/ 35€ Wine Pitcher  
— 12€ Cava Glass/ 38€ Cava Pitcher

## COFFEE & INFUSIONS
















Espresso/Cortado — 2€  
Coffee with milk — 3€  
Americano — 3€  
Cappuccino — 5€  
Matcha Tea — 5€  
Tea Selection — 3€  
Rooibos — 3€  
Chocolate Rooibos — 3€  
Mint Tea — 3€  
Chamomile — 3€  
Carajillo 43 (Café + licor 43 + Shakeado) — 8€


















## COLD STARTERS

- Oysters with LDT sauce — 8€  
- Sea Bass Tataki with yellow chili honey and passion fruit pearls — 22€   
- Tuna tataki with Aji panca reduction and roasted chilli — 22€   
- Red Tuna tartare — 25€  
- Salmon or tuna timbale with passion fruit and pineapple sauce — 22€   

## TIRADITOS AND CAUSAS

- Sea Bass tiradito in LDT Maya sauce — 20€ 
- Tuna or Salmon tiradito Nikkei style — 20€   
- Octopus tiradito with olive sauce — 23€  
- Yellow chili and prawn tiradito — 20€ 
- Tuna Nikkei causa — 20€    
- Yellow chili and prawn causa — 20€  
- Octopus causa with olive sauce — 23€  



## CEVICHE

- Salmon ceviche with Tamarind — 29€  
- Sea Bass ceviche\* — 28€  
- Prawn ceviche\* — 27€  
- Octopus ceviche — 29€ 
- Tuna Nikkei ceviche — 28€  
- Vegetarian ceviche — 22€
- Mix ceviche\* — 30€   
- 4 Flavors ceviche\* — 39€   





LDT ( AJÍ, ROCOTO, MAYA, CLASSIC, OLIVO, APALTADO )

LDT stands for “Leche de Tigre” the juice resulting from maceration of ceviche. The juice is the purest and most concentrated form of ceviche flavors and is reputed to be a powerful aphrodisiac and potent hangover cure.









## HOT STARTERS

- Parmesan scallops — 27€   
- Mussels with green curry and coconut — 25€   
- Mixed fried seafood “Jalea Mixta” — 28€   
- Fried squid with avocado mousse — 25€   
- Warm scallops with LDT foam — 27€   

## MAIN COURSES

- Lomo saltado (stir-fried beef) — 35€  
- Aji de Gallina (creamy chicken in chili sauce) — 28€    
- Noodles: Coconut curry with prawns, Nikkei seafood, Huacaina with Shiitake — 28€     
- Vegetarian Noodles — 25€ 
- Chaufa Rice (Seafood, chicken or vegetables) — 31€     
- Beef tenderloin with smoked tamarind sauce/  
Creamy chili — 37€  
- Fried sea bass or Kam Lu sea bass — 39€   
- Jumbo prawns with:  
Passion fruit sauce/smoked chili/Ossobuco black sauce — 38€  

## DESSERTS

- Three-milks cake — 12€   
- Quesillo/Creamy Flan — 12€  
- Cheesecake with passion fruit coulis/  
Chocolate & Caramel — 12€   

IDEAL FOR SHARING

### ALLERGEN LEGEND

 Gluten.  Crustaceans.  Eggs.  Fish.  Corn.  Soy.  Dairy.  
 Nuts.  Sesame.  Sulphites.  Lupins.  Mollusc.