

MENU

KITCHEN OPEN THURSDAY TO MONDAY 19H-22

BAR SNACKS

OLIVES

FOCACCIA

TO START

BEETROOT 
BEETROOT CARPACCIO WITH
CAMELISED WALNUTS, ROCKET AND
A BALSAMIC AGAVE DRESSING (VE)

BURRATA  
BURRATA WITH CONFIT CHERRY
TOMATOES AND PESTO

ANCHOVY 
ANCHOVIES WITH LOCAL TOMATO,
GARLIC AND OLIVE OIL ON
SOURDOUGH

MUSSELS 
MUSSELS COOKED IN SHERRY AND
CHORIZO

PATE 
BLACK PEPPER PATE WITH HOMEMADE
APRICOT CHUTNEY AND SOURDOUGH

MAINS

VEGETABLE  16
3 VEGETABLE TARTLET SERVED WITH A
SIDE SALAD (VE)

4 **GNOCCHI**   18
CREAMY TRUFFLE MUSHROOM
GNOCCHI WITH AGED PARMESAN

9 **SEA BASS**  21
PAN FRIED SEA BASS FILLET WITH A
TOMATO, CHILLI AND ANCHOVY
SAUCE. SERVED WITH VEGETABLES.

11 **PORK** 21
PORK SOLOMILLO WITH APRICOT
PUREE, CRUSHED POTATO AND
VEGETABLES

11 **LAMB** 23
SLOW COOKED LAMB WITH DATES AND
SUNDRIED TOMATOES SERVED WITH
CRUSHED POTATO AND PICKLED
COURGETTE

11

DESSERT

10

ROASTED PEACH   6

THREE CHOC BROWNIE    6

RESERVE YOUR TABLE HERE:



+34 684 417 308



BARTENSINEU@GMAIL.COM



TEN

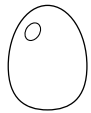
ALERGENOS



GLUTEN



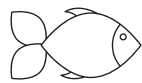
FRUTOS DE CASCARA /
NUTS



HUEVO/ EGG



MOSTAZA/ MUSTARD



PESCADO / FISH



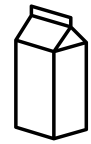
APIO/ CELERY



CRUSTACEOS/
SHELLFISH



DIOXIDO DE AZUFRE,
SULFITO/ SULPHITES



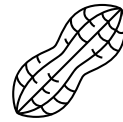
LACTOSA/ LACTOSE



SOJA/ SOY



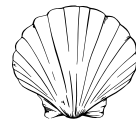
ALTRAMUCES /
LEGUMES



CACAHUETES/
PEANUTS



GRANO SESAMO/
SESAME



MOLUSCOS/ MOLLUSCS