



TINTOS & BLANCOS

Vegetarian dish

Tapas

- Spanish Serrano ham** € 6.340 (7.798,20)
served on toasted rosemary focaccia with tomato and olive oil
- Salmon tartar** €5.380 (6.617,40)
with olives, capers, onions, bell pepper, lemon and extra virgin olive oil
- Croquettes duo** €5.230 (6.432,90)
with Spanish Serrano ham and fish, served with spicy tomato sauce and allioli
- Spicy potatoes - Papas bravas** €3.850 (4.735)
golden potato wedges, served with allioli sauce and spicy tomato sauce
- Squid "Roman Style"** €5.140 (6.322,20)
breaded, fried, and served with spicy tomato sauce and allioli
- Zucchini caprese** €4.640 (5.707,20)
sliced grilled zucchini, candied cherry tomatoes, balsamic vinegar reduction and Petit Blanc cheese with basil
- "Brocken eggs"** €4.840 (5.953,20)
fried egg on top of straw French fries, cherry tomatoes and Spanish Sarta chorizo sausage. A classic!
- Beef Carpaccio** €6.210 (7.638,30)
with candied green apple, rucola, feta cheese, ciabatta croutons and extra virgin olive oil
- Spanish tortilla** €3.940 (4.846,20)
the classic recipe of Spanish omelet with potatoes, eggs, and onions
- Sarta Chorizo with cider** €5.840 (7.138,20)
traditional Spanish pork and paprika sausage, sautéed with cider and candied apple, served with homemade bread
- Tuna salmagundi** €5.230 (6.432,90)
with lemon juice, sesame oil, red onions, chives and avocado
- Octopus "Olivo"** €5.340 (6.568,20)
sliced octopus on boiled potatoe slices, extra virgin olive oil and Spanish La Vera paprika
- Board with 3cheeses** €5.920 (7.281,60)
to choose from Gruyère-style Supreme, Petit Blanc with basil (fresh), Caprice with garlic (fresh), Brie brulée (gratin), Manchego (DOP) Roblevega, smoked Scamorza and Fontal
- Vegetable antipasto** €4.060 (4.993,80)
Roasted zucchini, sweet potato, roasted mushrooms, in red wine marinated onion, roasted sweet chili, Saladet tomato, olives and hummus

Platters

- Mediterranean** €17.640 (21.697,20)
Serrano ham Reserve 12 months, Spanish chorizo, salami, mushrooms, roasted sweet potato, Saladet tomato, grilled zucchini, roasted sweet chili, mixed olives, Petit Blanc fresh cheese with basil, feta cheese marinated in olive oil and rosemary, grapes, and caramelized walnuts
- 7 Cheeses** €13.780 (16.949,40)
Gruyère style Supreme, Petit Blanc with basil (fresh), Caprice with garlic (fresh), Brie brulée (gratin), Manchego PDO Roblevega, smoked Scamorza cheese, Fontal, grapes, mixed olives, caramelized walnuts, jelly, and rosemary focaccia
- The Old World** €20.180 (24.821,40)
Serrano ham Reserve 12 months, chorizo, cured loin, Sarta chorizo with cider, Spanish salami, Manchego cheese Roblevega (PDO), mixed olives, grapes, caramelized walnuts, and rosemary focaccia with grated tomato
- Iberian acorn ham** €18.270 (22.472,10)
famous Iberian acorn ham, served with Manchego cheese Roblevega (DOP) and rosemary focaccia with grated tomato
- Tintos & Blancos** €21.940 (26.986,20)
salmon "à la boulangère", spicy shrimp, Sarta chorizo with cider, grilled rump cap, chicken breast with mushroom sauce, tortellini filled with cheese and spinach with butter squash sauce and Petit Blanc cheese with basil

Salads

- "Niçoise"** €6.340 (7.798,20)
pan-fried tuna (medium red) with arugula, green beans, potato, olives, onion, saladet tomato and mushrooms. Mediterranean dressing with extra virgin olive oil, balsamic vinegar, rosemary, and basil
- "Provençal"** €6.340 (7.798,20)
chicken breast marinated in lemon and oregano, mixed lettuce, arugula, nuts, blackberries, roasted sweet chili, cherry tomatoes, cucumber, roasted mushrooms, feta cheese, and herbs dressing

Casseroles



- Spicy shrimps casserole** €6.855 (8.431,65)
sautéed shrimps in olive oil with tomatoes, onion, garlic, sweet pepper and infusion of Panamanian pepper – Lightly spicy!
- Sautéed mushrooms casserole** €5.240 (6.445,20)
champignon, crimini, portobello and oyster sautéed with garlic and parsley, flambéed with brandy Napoleón Mon Bijou, served with homemade bread
- Seafood casserole** €6.470,00 (7.958,10)
shrimps, squid, octopus, mussels, clams, and fish, sautéed with white wine, tomato coulis, mushrooms and seafood consommé, served with homemade bread

Soup

- Squash cream** €4.450 (5.473,50)
with caramelized seeds
- Tomato soup Tuscan style** €4.450 (5.473,50)
typical soup of Tuscany (Italy), with tomatoes, basil, garlic, oregano, and onions, served with ciabatta croutons



Fish & Seafood

- Salmon steak "à la boulangère"** €9.970 (12.263,10)
honey, dill and Caprice cheese with garlic crust, sautéed potatoes, cherry tomatoes, basil, peas and red onions
- Jumbo shrimps "all burro e aglio"** €13.240 (16.285,20)
sealed in garlic butter, white wine and lemon zest, creamy polenta with sage, cherry tomatoes confit and Parmesan cheese
- Tuna steak "Asian style"** €9.460 (11.635,80)
Sealed, with tamarind sauce, ripe banana croquette and mixed vegetables with sesame seeds
- Corvina "a la marinera"** €11.220 (13.800,60)
pan sealed, dried tomato and almond sauce, mussels and clams, truffled mashed potato, and mini vegetables with basil butter
- Salmon with sweet potato and walnuts** €10.470 (12.878,10)
baked salmon fillet on top of mashed sweet potato with walnuts, mango sauce with orange and rosemary, Cocore squash and candied cherry tomatoes in white wine and butter
- Grilled octopus** €12.810 (14.981,40)
caramelized with balsamic vinegar reduction, mashed sweet potatoes, sautéed cherry tomatoes, bell pepper and green peas

Risotto & Artesian Pasta

- Risotto "Sea & Mountain"** €9.745 (11.986,35)
with mixed mushrooms, cherry tomatoes, shrimps, mussels, clams, octopus, and Parmesan cheese
- Risotto "Contadino"** €7.890 (9.704,70)
with squash, mushrooms, crimini, portobello, cherry tomatoes and peas
- Risotto with salmon and avocado** €8.870 (10.910,10)
with avocado, dill, candied cherry tomatoes with tarragon honey
- Risotto with beef brisket** €8.870 (10.910,10)
with Parmesan cheese, onion and beef brisket cooked at low temperature with pomodoro
- Duo of artesian pasta** €7.900 (9.717,00)
Tortellini filled with cheese and spinach, squash sauce with nuts and Petit Blanc cheese / Garganelli "alla Sorrentina"
- "Skirty" rigatoni** €8.100 (9.963,00)
with strips of Choice skirt steak (USDA), mushrooms, garlic, caramelized onions, and parsley
- Garganelli "alla Sorrentina"** €6.980 (8.585,40)
with cherry tomatoes, basil, homemade tomato sauce and Petit Blanc cheese with basil
- Tortellini with cheese and spinach with squash sauce** €6.890 (8.474,70)
artisan stuffed pasta in a creamy squash sauce with Petit Blanc cheese with basil and nuts

Chicken

- Chicken breast "Segovia"** €9.340 (11.488,20)
wrapped in serrano ham, Port Tawny Osborne reduction, served on risotto with mushrooms, parsley, and Parmesan cheese
- Chicken Cordon Bleu** €9.340 (11.488,20)
chicken breast stuffed with Gouda cheese and ham, slightly breaded, served with mushrooms sauce, golden fried potatoes and sautéed vegetables
- Chicken Supreme with orange sauce** €9.340 (11.488,20)
served with potatoes with basil oil and mini vegetables, flavored with Dijon mustard

Meats

- Lamb tajin "Magreb"** €12.470 (15.338,10)
braised on its jus with mixed nuts, almonds, and feta cheese, served with couscous
- Ossobuco "Stufato"** €11.220 (13.800,60)
marinated and cooked in its juice at a low temperature, stewed with tomatoes, sweet chili, onions, Portobello mushrooms, parsley, and olive oil, served with creamy polenta
- *Rump cap (300 gr) grilled - Angus (USDA)** €14.090 (17.330,70)
Traditional brasilian cut, we recommend term 3/4
- *Skirt Steak (300 gr)- Choice (USDA)** €16.250 (19.987,50)
traditional Argentinian grilled cut
- *Baby Beef (280 gr)** €12.140 (14.932,20)
beef tenderloin grilled
- *Mixed roasted meat platter "T&B"** €12.990 (15.977,70)
beef tenderloin, pork chop with BBQ sauce, chicken breast and Argentinian chorizo
- *Filet Mignon - Beef Tenderloin (250 gr)** €12.140 (14.932,20)
The classic recipe! Wrapped with bacon
- *Pork ribs with guava and cacao BBQ** €8.970 (11.033,10)
marinated in brine and roasted in the oven, with guava BBQ sauce
- *Short ribs (400 gr) Brangus** €12.160 (14.956,80)
grilled beef cut obtained from the ribs cross-section
- *Ribeye - Brangus - (350 gr)** €13.890 (17.084,70)
pan seared with butter, garlic, and herbs

* Includes 2 garnishes:

- Mashed sweet potatoes / or mashed potatoes with truffle oil
- Cambay potatoes with garlic, parsley, rosemary and butter
- Mixed lettuce with tomato, cucumber, onions and bell pepper
- Grilled vegetables (zucchini, saladet tomato, bell pepper, mushrooms and carrot)

- Risotto with mushrooms / or with Parmesan cheese
- Creamy polenta with Parmesan cheese
- Sweet plantain croquette
- Sautéed vegetables
- Homemade fried potatoes

Per additional garnish: €1.900 (2.337,00)

Choose a sauce: Chimichurri / Green pepper / Mushrooms / Guava BBQ / Port wine Tawny Osborne with rosemary

We are proud to integrate quality Costa Rican products supporting the National Plan for Sustainable and Healthy Costa Rican Gastronomy (PNGCSS).

Prices () include 13% sales tax and 10% service.

TINTOS & BLANCOS

Desserts

- Chocolate coulant** €4.060 (4.993,80)
spongy warm cake filled with melted chocolate, compote of red berries and vanilla ice cream
- Belgian brownie** €4.060 (4.993,80)
with chocolate mousse, vanilla ice cream and red fruits coulis

Crêpe Suzette €4.060 (4.993,80)
flambéed with Cointreau, served with vanilla ice cream

Crema catalana €4.060 (4.993,80)
the traditional, gratin with brown sugar

Homemade Cheesecake with berries sauce €4.060 (4.993,80)
orange crumble with ginger (SUGAR FREE)

Board with 3 cheeses €5.920 (7.281,60)
to choose from Gruyère-style Supreme, Petit Blanc with basil (fresh), Caprice with garlic (fresh), Brie brulée (gratin), Manchego (DOP) Roblevega, smoked Scamorza cheese and Fontal

Tiramisú "T&B" €4.060 (4.993,80)
The Italian classic!
(SUGAR FREE)

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