



HOT DRINKS

Latte

Latte large

Caffè American

Espresso

Capuccino

Teas

Espresso machiato

NATURAL JUICES

Orange, green or our juice of the day with seasonal fruit

BOWLS AND FRUITS

Yoghurt with granola, honey and fresh fruit

Açaí bowl

Seasonal fruit

OUR BAKERY AND BISCUITS

Croissant

Pain au chocolat

Wholemeal croissant

Homemade biscuits

TOAST ON ARTISAN BREAD

Tomato and extra virgin olive oil

Homemade jam and butter

Avocado, roasted tomato and feta cheese

Home marinated salmon, cream cheese and capers

100% Ibérico acorn-fed ham, tomato and extra virgin olive oil

Grilled turkey, sautéed spinach and mozzarella cheese

Add poached or scrambled egg, bacon, salmon, avocado or ham

MENA SPECIALITIES

French toast with puff pastry bread

Pancakes with banana and peanut butter

Special ham and cheese sandwich with truffle in puff pastry bread







Eggs Benedict with salmon and spinach

Eggs benedict with bancon and avocado







Eggs of your choice: scrambled, fried, omelette,
poached or soft-boiled eggs













— CHARCUTERIE BOARDS AND CANNED FOODS —

- Doña Tomasa's anchovy cured and pickles skewer  
- Cantabrian cured anchovy 00 
- 100% Ibérico acorn-fed ham 
- Artisanal dried beef cecina with almonds 
- Crystals toasts with tomato 










— THE SELECTION OF DOÑA TOMASA —

- Mussels in marinade 
- Navajas (shellfish) 
- Stuffed baby squid 
- Canned spicy sardines 
- Canned sardines 
- Tuna belly 





— CASTIZO BITES —

- Homemade truffle croquettes  
- Homemade ibérico ham croquettes   
- Shrimps and mayonnaise potato salad
- Crunchy pork belly torreznos with stewed potatoes  
- Spicy bravas potatoes with kimchi sauce  
and mild black garlic alioli
- Fried rabbit chops with straw potatoes 

















— RAW BAR —

- Oyster 
- Red prawns carpaccio with smoked egg yolk and crispy egg white  
- Hamachi tiradito with ají amarillo  
- Balfegó red tuna tartar with pickled green pepper  
- Red tuna tartar on traditional potato causa  
- Sea bass and mango ceviche with passion fruit and rocoto tiger milk

— STARTERS —

- Steak tartar roll and spicy mayonnaise    
- Crunchy artichokes with roasted peppers and hazelnut dip    
- Seasonal tomato salad with tuna belly and pickle dressing 
- Burrata with infused tomatoes and grilled peach   
- Caesar salad with grilled chicken     
- Large leek baked in a wood-fired oven  
- Roasted aubergine with parmesan, mozzarella and pesto  
- Crab cannelloni with spicy laksa sauce  
- Steamed mussels with red curry and sage   
- Grilled artichokes with roasted peppers and hazelnut dip  


— WOOD-FIRED PIZZAS —

- Burrata, mortadella di Bologna and pistachio cream   
- Fresh truffle, Mahon cheese and tartufata   
- Cecine dry beef, crispy kale and figs    
- Pulled pork, green chili sauce and pickled onion  
- Prosciutto cotto, candied morels, smoked egg yolk and olive powder    

— CARNES A LA PARRILLA —

- Dry aged beef steak €/kg
- Simmental beef sirloin
- Sirloin steak of Galician Rubia beef
- Mena truffled burger with fried egg  
- Marinated top loin ibérico pork tenderloin
- Grilled suckling lamb chops

























SIDES

- Grilled bimi / Piquillo peppers confit/ French Fries / Potato creamy parmentier  / Green salad with onions 6

— FISH OF THE DAY —

- Grilled sea bass fillet with green curry sauce and pack choi green curry  
- Hake with hollandaise sauce and sautéed spinach   
- Scrambled eggs with red prawns in garlic sauce  
- Grilled salmon with crunchy kale   

— DESSERTS AND ICE CREAM —

- Tribute to Roscón de Reyes with cream  
- Mena cheesecake   
- Grilled pineapple, crumble and coconut ice cream 
- Lemon pie with Italian meringue    
- Brownie with croissant cream and smoked ice cream     
- Tres leches sponge cake with passion fruit soup and white chocolate pop rocks     
- Homemade ice cream €/scoop  
- Cheese board whit nuts, quince jelly and figs  



COCKTAILS MENA

By Gonzalo Fernández

Cuarzo rojo

Don Julio white infused in lime, watermelon, agave and soda wáter

Carnaval brasileño

Cachaça infused with kaffir lime, kumquat, lime, lime and brownsugar ,

Raíces

Mezcal, tequila, agave, ginger and lime

Coral

Ginebra infusionada en pomelo, tomillo limonero, chartreuse green, limón y tónica botanical

Wild forest

Gin infused with red berries, campari, coconut and sweet vermouht

Green breeze

Gin infused with red berries, campari, coconut and sweet vermouht

Aroma de lumbré

Makers Mark, coffee liqueur, oloroso, black walnut bitter and angostura

Inferno

Belvedere, passion fruit, white chocolate, lime and prosecco

Bruma

Mezcal, pineapple, rosemary, cointreau and liqueur corn

Niebla amazónica

Coconut rum, passion fruit chutney, pineapple, cinnamon, Jamaican pepper and lime

Golden age

Pineapple infused rum, chartreuse yellow, vanilla, lime and egg white

Néctar

Hennessy VS, coffee, kumquat, fernet, Aztec cocoa, seawater and coconut mascarpone

Rubí storm

Pisco 1615, strawberry, shiso and vanilla

Elixir

Whisky, sweet vermouht with cocoa nibs and bitter orange marmalade

Deep garden

Vodka infused with pennyroyal mint, umeshu, lemongrass and plum ciruela

CÓCTELES SIN ALCOHOL

Éter tropical

Seedlip spicy, chutney de pasión, piña, canela, pimienta jamaicana, lima y arándanos

Esmeralda

Tanqueray 00, hierbaluisa, jengibre limón, tomillo limonero y ginger beer

Red stone

Seedlip grove, sandía, agave, arándanos y hibiscus

ALLERGENS



FISH



MILK



SOYA



NUTS



GLUTEN



EGGS



MUSTARD



LUPINS



CRUSTACEAN



SULPHITE



PEANUT



SHELLFISH

