

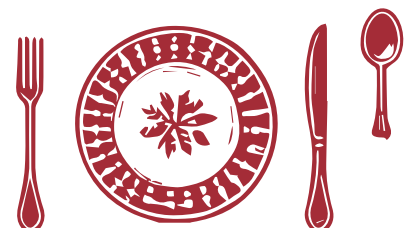


## Entrantes Starters

|                                                   |      |
|---------------------------------------------------|------|
| Tapenade                                          | 6€   |
| Olivas Verdi Sicilianas<br>Sicilian green Olives  | 3,5€ |
| Ensalada Verde<br>Green Salat                     | 13€  |
| Bruschetta Toscana<br>Tuscan Bruschetta           | 7€   |
| Tosta Caprese<br>Caprese Toast                    | 14€  |
| Parmigiana Di Berenjena<br>Eggplant Parmesan      | 13€  |
| Tabla De Quesos<br>Cheese Platter                 | 15€  |
| Bollitos De Bacalao<br>Cod Croquette              | 10€  |
| Sashimi de Sardinas<br>Sardine Sashimi            | 15€  |
| Tartar Pez del día<br>Tartar Day Fish             | 22€  |
| Anguila Ahumada<br>Smoked Eel                     | 22€  |
| Antipasto Terrazza Pequeño<br>Small Charcuterie   | 25€  |
| Tagliere de Jamón Ibérico<br>Iberic Ham Platter   | 21€  |
| Pinsa De Cordero<br>Lamb Pinsa                    | 17€  |
| Pinsa Vegetariana<br>Vegetarian Pinsa             | 15€  |
| Calamar Sobrasada<br>Squid Sobrasada              | 15€  |
| Patatas Fritas Caseras<br>Homemade Fried Potatoes | 6€   |

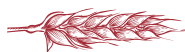
## Principales Main

|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| Spaghetti con Almejas<br>o Pargo<br>Spaghetti with Clams<br>or Pargo Fish                    | 23€ |
| Pasta con Boletus e Shimeji<br>Pasta with Boletus & Shimeji                                  | 21€ |
| Risotto de Sepia y<br>Gamba de Menorca<br>Cuttlefish and<br>Menorcan Shrimp Risotto          | 22€ |
| Pollo a la naranja con Hinojo<br>Orange Chicken with Fennel                                  | 20€ |
| Bacalao Confitado<br>con Setas y Espinaca<br>Confit Cod with<br>Mushrooms and Spinach        | 23€ |
| Calamar a la plancha<br>con Patatas y Pimiento<br>Grilled Squid with<br>Potatoes and Peppers | 23€ |
| Solomillo con Salsa<br>Sirloin with Potatoes                                                 | 27€ |
| Pierna de Cordero Lechal<br>Leg of Suckling Lamb                                             | 48€ |
| Vegetales Asados<br>Roasted Vegetables                                                       | 13€ |



# SCARPETTA

## BIRRAS



|                                      |
|--------------------------------------|
| MAHOU 5★DRAFT 33 cl - 3              |
| MAHOU 5★DRAFT 50 cl - 5              |
| ROSA BLANCA 33 cl - 3,5              |
| ALHAMBRA RESERVA 33 cl - 3,5         |
| MAHOU SIN GLUTEN 33 cl - 3,5         |
| DAURA SIN GLUTEN 33 cl - 3,5         |
| MAHOU 00 33 cl - 3,5                 |
| BIRRA ARTIGIANALE PREMIUM 75 cl - 18 |

**Acompaña la Birra con los clásicos Taralli - 2€**

## SOFTS



|                            |
|----------------------------|
| ARANCIATA 20 cl - 3,5      |
| CHINOTTO 20 cl - 3,5       |
| LIMONATTA 20 cl - 3,5      |
| MOLE COLA 20 cl - 3,5      |
| MOLE COLA ZERO 20 cl - 3,5 |
| TÓNICA 20 cl - 3,5         |
| CEDRATA 20 cl - 3,5        |
| GINGER ROUGE 20 cl - 5     |
| AQUA FRIZZANTE 75 cl - 5   |
| LIMONADA NATURAL - 5       |
| JARRA LIMONADA - 12        |
| AGUA OSMOSIS - 2,5         |
| AGUA OSMOSIS - 2           |

