

GARDEN POOL

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Cover Charge: 2 €

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**THE TAPAS**

Manchego Cheese	€ 14
Iberian 'Jabugo' Ham	€ 18
Marinated Anchovies <i>in vinegar &amp; olive oil with roast peppers</i>	€ 8
Seasoned Olives	€ 3,5

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**SNACKS**

Andalusian Gazpacho	€ 13
Fresh Melon with Iberian Ham	€ 32
'MC' Club Sandwich	€ 25
Marinated Salmon <i>seaweed &amp; toasted sesame seeds</i>	€ 28
Niçoise Salad <i>'MC' vinaigrette</i>	€ 28
Caesar Salad <i>grilled chicken &amp; bacon</i>	€ 27
Fresh Cheese Salad <i>avocado, tomato &amp; basil with 'MC' vinaigrette</i>	€ 24
Garden Salad <i>'MC' vinaigrette</i>	€ 22
Fusilli Pasta <i>fresh pesto &amp; toasted pine nuts</i>	€ 24
Pasta Napolitana <i>gluten free</i>	€ 22
'MC' Hamburger <i>bacon, cheese &amp; onion served with guacamole &amp; french fries</i>	€ 27
Grilled Monkfish & Prawn Brochette <i>tomato &amp; basil vinaigrette</i>	€ 34
Grilled Sea Bass <i>mangetout &amp; baby spinach</i>	€ 41
Entrecôte Tagliata <i>vegetables &amp; jacket potato</i>	€ 33
Grilled Chicken Skewer <i>coconut &amp; lemon marinade served with rice &amp; green beans</i>	€ 25

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**GARNISH**

French Fries	€ 8
Broccoli	€ 8
Fresh Green Beans	€ 9
Tomato & Onion Salad	€ 8

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**DESSERT**

'MC' Chocolate Mousse	€ 13
Apple Cake with Vanilla Ice Cream	€ 13
Fresh Fruit Selection	€ 14
Sorbets & Ice Creams	€ 12

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**WHITE WINE**

Viñas del Vero D.O. SOMONTANO · <i>Chardonnay</i>	€ 40
Mountain Wine D.O. MÁLAGA · <i>Moscatel</i>	€ 47
Gran Viña Sol D.O. PENEDES · <i>Chardonnay</i>	€ 25 / 44
Basa D.O. RUEDA · <i>Verdejo</i>	€ 33
Pazo Pondal D.O. RIAS BAIXAS · <i>Albariño</i>	€ 34 / 58
Chablis Premier Cru FRANCE · <i>Chardonnay</i>	€ 93
Sancerre FRANCE · <i>Sauvignon Blanc</i>	€ 69

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**ROSÉ WINE**

Otazu D.O. NAVARRA · <i>Tempranillo</i>	€ 35
La Rosa D.O. PENEDES · <i>Pinot Noir</i>	€ 39
Château Sainte-Marguerite CÔTES DE PROVENCE · <i>Cinsault, Garnacha</i>	€ 47 / 78

*We have all the necessary information  
regarding allergens available upon request.*

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**RED WINE**

Viña Obalo € 41  
D.O. CA RIOJA · *Tempranillo*

Marqués de Riscal € 31 / 56  
D.O. CA RIOJA  
*Tempranillo, Graciano, Mazuelo*

Apasos € 46  
D.O. MÁLAGA  
*Tempranillo, Cabernet Sauvignon*

Conde de San Cristóbal € 59  
D.O. RIBERA DEL DUERO · *Tempranillo*

López Cristóbal Crianza € 29 / 54  
D.O. RIBERA DEL DUERO  
*Tempranillo, Cabernet Sauvignon, Merlot*

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**CHAMPAGNE**

Pol Roger € 59 / 112  
*Pinot Noir, Pinot Meunier, Chardonnay*

Louis Roderer Premier € 164  
*Chardonnay, Pinot Noir, Pinot Menier*

Marc Hebrart Rosé € 142  
*Chardonnay, Pinot Noir*

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**BY THE GLASS****Champagne**

Pol Roger € 20  
Marc Hebrart Rosé € 24

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**White Wine**

Basa € 9  
Sancerre € 13

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**Rosé Wine**

Otazu € 9  
Château Sainte-Marguerite € 15

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**Red Wine**

Obalo € 9  
Conde de San Cristóbal € 9

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**SOFT DRINKS**

Soft Drinks € 6,5

Red Bull € 8

Still Water € 6,5  
SOLAN DE CABRAS · *50cl.*

Sparkling Water € 6,5  
PERRIER · *33cl.*

Natural Fruit Juices € 12

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**COFFEES**

Coffee € 6

Cappuccino € 6

Hot Chocolate € 6

‘Carajillo’ € 8

Calipso € 18

Irish Coffee € 18

Italian Coffee € 18

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**CLASSIC TEAS**

€ 7

**Earl Grey**

Bergamot, Jasmine Flowers and Rose Petals

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**English Breakfast**

Traditional blend of black teas:  
*Assam, Ceylon & Kenia*

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**Mint**

Mint and White Pennyroyal

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**Camomile**

Whole Camomile Flowers

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**Green Tea**

Chinese Lung Ching

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**DESSERT TEAS**

€ 8,5

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**Fruit Tea**

Refreshing, tranquilising, favours digestion,  
energising, and caffeine-free.  
*Green Rooibos, Pineapple, Maracuyá, Organic Banana,  
Ginkgo Biloba, Organic Peach, Natural Aromas*

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**Dessert Tea**

Calming, slimming, diuretic.  
*Cocoa Rind, Peppermint, Wild Rose, Rose Pepper,  
Pink Cornflower, Mallow Flower, Natural Aromas*