



GARDEN POOL

Cover Charge: 2 €

 Ovo-lacto-vegetarian |  Healthy

 Organic - Biodynamic Wine

THE TAPAS

Manchego Cheese	15
Iberian 'Jabugo' Ham	19
Marinated Anchovies <i>in vinegar & olive oil with roast peppers</i>	9
Homemade Smoked Salmon Tartine	12

SNACKS

Andalusian Gazpacho with Garnish	13
Fresh Melon with Iberian Ham	32
Marinated Salmon <i>salvia & green lime marinate with toast</i>	29
Caprese Salad <i>buffalo mozzarella</i>	25
Niçoise Salad <i>lettuce heart, tuna, boiled new potatoes, hard-boiled egg, black olives, cherry tomato, anchovies, kenya beans, basil & 'MC' vinaigrette</i>	28
Caesar Salad <i>lettuce heart, grilled chicken, parmesan cheese, crispy bacon, anchovies, chopped parsely & caesar sauce</i>	27
Fresh Cheese Salad	24
<i>lettuce heart, fresh cheese cubes, avocado, cherry tomato & fresh basil & 'mc' vinaigrette</i>	
Quinoa Salad	25
<i>brocoli, avocado, rocket, cherry tomato, pomegranate, pumpkin seeds & quinoa</i>	
Penne Napolitana · GLUTEN FREE	24
<i>tomato, fresh basil & parmesan cheese</i>	
'MC' Margherita Pizza	18
'MC' Club Sandwich	25
<i>lettuce, tomato, egg, chicken, bacon, roastbeef & horseradish</i>	
Grilled Salmon	35
<i>herb & seed salad</i>	
Grilled Sea Bass	45
<i>sautéed vegetables & coriander oil</i>	

Grilled Beef Medallions <i>assorted vegetables & grainy mustard sauce</i>	39
Grilled Chicken Skewer <i>marinated with coconut milk served with quinoa, lentils & green beans</i>	25
Char-Grilled Grain Chicken <i>boneless</i>	30
'MC' Beef Fillet Steak Burger <i>bacon, cheese & onion served with guacamole & french fries</i>	28

GARNISH

French Fries	9
Broccoli	9
Fresh Green Beans	9
Tomato & Onion Salad	9
Lentil Salad	9

DESSERT

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

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

WHITE WINE

Blas Muñoz D.O. CASTILLA LA MANCHA · <i>Chardonnay</i>	49
Avancia D.O. VALDEORRAS · <i>Godello</i>	63
Jean Lean 3055 D.O. PENEDES · <i>Chardonnay</i>	53
Marqués de Riscal D.O. RUEDA · <i>Verdejo</i>	39
Pazo Pondal D.O. RÍAS BAIXAS · <i>Albariño</i>	34 / 58
Chablis Premier Cru FRANCE · <i>Chardonnay</i>	98
Sancerre FRANCE · <i>Sauvignon Blanc</i>	69

ROSÉ WINE

Rosae de Arzuaga D.O. RIBERA DEL DUERO · <i>Tempranillo</i>	38
La Rosa Can Sumoi D.O. PENEDES · <i>Pinot Noir</i>	39
Château Sainte-Marguerite CÔTES DE PROVENCE · <i>Cinsault, Garnacha</i>	47 / 78
Domaine Ott CÔTES DE PROVENCE <i>Cabernet Sauvignon, Cinsault, Syrah</i>	91


RED WINE

Obalo D.O. CA RIOJA · <i>Tempranillo</i>	41
Marqués de Riscal D.O. CA RIOJA · <i>Tempranillo, Graciano, Mazuelo</i>	31 / 56
Acinipo D.O. MÁLAGA · <i>Lemberger</i>	52
Conde de San Cristóbal D.O. RIBERA DEL DUERO · <i>Tempranillo</i>	59
López Cristóbal Crianza D.O. RIBERA DEL DUERO <i>Tempranillo, Cabernet Sauvignon, Merlot</i>	29 / 54

CHAMPAGNE

Pol Roger <i>Pinot Noir, Pinot Meunier, Chardonnay</i>	59 / 112
Louis Roderer Premier <i>Chardonnay, Pinot Noir, Pinot Menier</i>	164
Marc Hebrart Rosé <i>Chardonnay, Pinot Noir</i>	142
Hugues Godmé GC <i>Pinot Noir</i>	 115
Dom Perignon <i>Chardonnay, Pinot Noir</i>	352

CAVA

Raventós de Nit Rosé <i>Macabeo, Xarel-lo, Parellada</i>	 25 / 54
Rovellants Gran Reserva <i>Macabeo, Xarel-lo, Parellada</i>	61

BY THE GLASS**Champagne**

Pol Roger	20
Marc Hebrart Rosé	24

White Wine

Marqués de Riscal	9
Sancerre	 13

Rosé Wine

La Rosa Can Sumoi	9
Château Sainte-Marguerite	 15

Red Wine

Obalo	9
Conde de San Cristóbal	9
Acinipo	 9

SOFT DRINKS

Soft Drinks	6,5
Red Bull	8
Still Water SOLAN DE CABRAS · 50cl.	6,5
Sparkling Water PERRIER · 33cl.	6,5
Natural Fruit Juices	12

COFFEES

Coffee	6
Cappuccino	6
Hot Chocolate	6
‘Carajillo’	8
Calipso	18
Irish Coffee	18
Italian Coffee	18

CLASSIC TEAS

7

Earl Grey

Bergamot, Jasmine Flowers and Rose Petals

English BreakfastTraditional blend of black teas:
*Assam, Ceylon & Kenia***Mint**

Mint and White Pennyroyal

Camomille

Whole Camomile Flowers

Green Tea

Chinese Lung Ching

DESSERT TEAS

8,5

Fruit TeaRefreshing, tranquilising, favours digestion,
energising, and caffeine-free.
*green rooibos, pineapple, maracuyá, organic banana,
ginkgo biloba, organic peach, natural aromas***Dessert Tea**Calming, slimming, diuretic.
*cocoa rind, peppermint, wild rose, rose pepper,
pink cornflower, mallow flower, natural aromas*