

APPETIZERS

TRUFAS DE BACALAO (cod croquettes disguised as truffles)	10.50€
PAPAS BRAVAS French Fries with Spicy Tomato Sauce	8.90€
FRITTATINA MARE MONTI (thin omelet italian style with beans, shrimps and crispy ham)	9.90€
PARMESANO DE BUFALA (buffalo parmesan)	9.90€

SALADS

ENSALADA DESEO (season salad with goat cheese, apple, pineapple, raisins and sugar cane honey)	9.50€
DELIRIO DE BURRATA (three kind of tomato seasoned with pesto and fresh burrata)	11.90€
NUESTRO REMOJÓN GRANADINO (smoked cod carpaccio with fresh pomegranate, curly endive and cod mayonnaise)	10.50€
ENSALADA DE POLLO (inside a pasta basket, chicken slices with stracchino foam and fresh vegetables)	10.50€

RAW

CARPACCIO DE CORVINA (wild sea bass filets with lime juice, black salt, and pepper sauce)	17.50€
ATÚN DIVERSO (simple tuna with soya, sesame and hummus)	16.50€
STREAK TARTARE	17.50€

APPETIZERS TO SHARE

TEMPLADA DE PULPO Y PATATA (grilled octopus with steamed potatoes and our unique pink alioli)	12.50€
HUEVOS ROTOS (egg tallin, potato, truffles and ham cubes)	11.90€
MOLLEJAS DEL DESEO (Sweetbreads roasted with jerusalem artichoke)	13.00€

FRIED FOOD

ALCACHOFAS DELLA NONNA (artichoke coat with sugar and fried)	3.30 unidad€
CARTUCHITO ANDALUZ (fried calamari with vegetables)	12.90€

PASTA

LASAGNA CLÁSICA (lasagna with white sauce and bolognese)	9.50€
TORTELLI MADRID (pasta stuffed with burrata, crispy ham and anchovies)	12.90€
RAVIOLI MONTÉS (ravioli stuffed with fresh buffalo cheese and spinach, with truffle sauce)	12.90€
CHITARRINA BOGAVANTE (homemade spaghetti with lobster)	SM€
AGNOLOTTI A LA CAMPESINA (fresh pasta stuffed with parmesan, mushrooms and spinach)	11.50€

RICE DISHES

RISOTTO DE MODA (melted taleggio cheese, black truffle and shredded foie-gras)	12.90€
RISOTTO PARMIGIANO (classic risotto with buffalo parmesan and funghi porchini)	10.90€
RISOTTO ESTIVO (risotto with courgettes and shrimps)	10.90€

UNIQUE DISHES

CALAMARE GRANAINO (grilled calamari on roasted-tomato cream with chards)	15.50€
RAPE A LA PARMESANA (oven roasted monkfish on aubergine creme with basil oil and coated tomato)	17.50€
SOLOMILLO ROSSINI (Calf loin on foie sauce with vegetables, truffles and parmesan)	21.90€
TAGLIATA (red meat filets with grilled vegetables)	20.50€

PIZZAS

LEGGERA (tomato sauce with genovese pesto, rucola, cherry tomato and parmesan cheese)	10.90€
BARBACOA (tomato, mozzarella, crispy bacon, boiled egg, mayonnaise and barbecue sauce)	9.50€
DOYDOS (classic 4 cheeses. 2 italian and 2 spanish cheeses)	10.50€
FLAMENCA (without tomato, with beans, poached egg and serrano ham)	11.50€
A LO RICO (tomato and mozzarella basis with calf loin stir fried with mushrooms and truffles)	11.50€
PARMESANA (parmesan auberginen on a pizza)	9.50€
CANTÁBRICA (Kumato tomato, buffalo mozzarella and anchovies)	16.50€
BAMBINO (tomato and mozzarella basis, with sweet ham on top)	9.50€

DESSERTS

VOLCÁN DE CHOCOLATE (chocolate pie crispy on the outside and tender on the inside. with vanilla ice)	7.00€
MORCILLA DE CHOCOLATE	5.00€
TIRAMISÚ SEMIFREDDO (tiramisu covered with hot coffee cream)	5.50€
MIGAS DE MERENGUE (meringue with red fruits and vanilla whipped cream)	6.00€
MOJITO DEL DESEO (exotic fruit salad with honey-rum, covered with lime juice and mint)	6.90€

BEVERAGES

SODAS	1.90€
MINERAL WATER (acqua bona)	1.90€
MINERAL WATER WITH GAS (acqua bona)	2.50€
MINUTE MAID JUICES (pineapple, orange, peach, tomato)	2.50€

DRAUGHT BEER	1.82€
BIG BEER	3.00€
RED WINE WITH SODA	1.82€
BEER	2.10€
GLASS OF SANGRIA	3.50€
BEER OR TINTO DE VERANO PITCHER	9.00€
SANGRIA MUG	15.50€
HOUSEMADE VERMOUTH	3.50€
DAURA	3.00€
INEDIT (Ferrán Adriá)	3.50€
ESTRELLA LEVANTE	2.50€
VOLL-DAMM	3.00€