























T O S H A R E

Spanish Iberian ham with tomato bread	40 € 
Duck liver marinated in Port wine with red berries and ginger bread	26 € 
Cantabrian anchovies with crispy thin bread	24 € 
Sorlut Oysters "Fine de Claire" (3 pcs) Clamato juice, ginger emulsion and pickled seaweed	24 €
Homemade Iberian ham croquettes with tomato	18 € 
Deep fried scarlet prawns croquettes	18 € 
Andalusian gazpacho with its garnishes	16 €  
Spicy potatoes with truffle aioli sauce	14 € 
Selection of Spanish cheeses , marmalades and crackers	14 € 
Deep fried Padrón peppers with Maldon rock salt	14 €





F R O M T H E G A R D E N

Green salad with selection of vegetables and greens	24 € 
Caesar salad , romain lettuce, fried chicken breast, bacon, anchovies, Caesar dressing and croutons	24 € 
Tomato , mango, avocado, sun-dried tomato, Cantabrian sea anchovies and jalapeño salad with vinaigrette and maple syrup	24 € 
Northern albacore tuna salad with tomato and red onions	18 €
Vegetable cream soup	16 €




FROM THE BAKERS OVEN

- Villa Magna burger** on a white sesame bun with lettuce, onion, tomato, cured cheddar cheese, pickles, bacon with french fries 26 € 
- Classic burger** on a white sesame bun with lettuce, onion, tomato, pickles with french fries 23 € 
- Club sandwich** with lettuce, tomato, mayonnaise, chicken, bacon, egg and mesclun served with potato salad and french fries 23 € 
- Pizza Margherita** with sun-dried tomatoes and fresh mozzarella 22 €  
- Pizza quattro formaggi** with a selection of four cheeses 22 €  
- Ham and cheese sandwich** with white bread, baked ham, 12-month Gruyere cheese, Dijon mustard with purple potato crisps 22 € 
- Vegetable foccacia** with baby spinach, tomato, avocado, hard-boiled egg, asparagus, mayonnaise and hummus with vegetable chips 20 €  

OUR SUGGESTIONS

- Risotto with truffle and mushrooms**, Carnaroli rice and parmesan cheese, crispy black chanterelle tuile 26 € 
- Salmon Poke**, pineapple, avocado and wakame seaweed wild rice and siracha mayonnaise 22 € 
- Terrine** of wild range chicken and Iberian Joselito pork belly, "pippin apple sauce" 16 € 
- Cold almond and garlic cream**, smoked sardines with a blueberry Reduction and crispy garlic bread with herring 15 € 






F I S H

Grilled sea bass , piquillo red peppers and glazed potatoes	33 €
Cantabrian hake roman style and green ratatouille, seaweed, tartar sauce	28 € 
Pan fried salmon , wild rice and sauteed spinach with raisins and pine nuts	22 € 
Tuna loin with pig trotters “pil pil” emulsion, red paprika chutney	20 €
Tuna tartar served with hot and sour dressing, pickled vegetables and a black garlic emulsion	16 € 

M E A T

Galician beef tenderloin with gratin potatoes	32 €
Beef entrecote served with potato purée	30 €
Paillard of veal with french fries	26 €
Galician steak tartar , green mustard dressing and soufflé potatoes	22 €
Grilled corn-fed chicken breast with potato purée and a wild mushroom sauce	21 €

S O M E T H I N G S W E E T

Seasonal fresh fruit salad	14 €
Chocolate fondant with raspberry sorbet*	12 € 
Warm apple tart with vanilla ice cream*	12 € 
Cheesecake , biscuit crumble, red berries and strawberry ice cream	10 € 
Tiramisu , coffee custard and crunchy cacao	10 € 
Natural yogurt bio , chia, granola and red berries	10 € 

* 20 minutes preparation is required from 9:00h until 23:00h.



Vegetarian



Gluten



Spicy



Healthy



If you have any type of food allergy or special dietary requirements please do not hesitate to ask our staff

VAT included