
























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 € 
Beef carpaccio , spirulina emulsion, truffled alioli and pickled vegetables	20 € 
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 with marinated chicken breast , romain lettuce, Parmesan cheese shavings, bacon, anchovies, Caesar dressing and croutons	24 € 
Caesar salad with seared prawns , romain lettuce, parmesan cheese Shavings, bacon, anchovies, Caesar dressing and croutons	28 € 
Tomato , mango, avocado, sun-dried tomato, Cantabrian sea anchovies and jalapeño salad with vinaigrette	24 €
Roasted tomato salad , basil, beetroot sorbet and smoked sardines	22 €
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 focaccia , with baked egg plant and courgette, rocked salad, roasted peppers 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	24 € 
Warm pumpkin Jospet salad with burrata , pomegranate and molasses vinaigrette	22 €
Avocado and green mexican tomato gazpacho , marinated white tuna and olive oil	20 €






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 € 
Tuna loin confit , traditional ratatouille and crispy iberian ham	26 €
Pan fried salmon , wild rice and sauteed spinach with raisins and pine nuts	24 € 
Tuna tartar served with hot and sour dressing, pickled vegetables and a black garlic emulsion	18 € 

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 souffle 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 € 

* 30 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