

— PARA COMPARTIR Y NO DISCUTIR —  
ENTREES

Empanadas de marisco (2)

*Seafood empanadas (2)*

Camarones ecuatorianos  
al pil pil

*Shrimps with olive oil, garlic and  
chili pepper*

Tabla vegana  
(ceviche de cochayuyo,  
ceviche de setas silvestres,  
fondos de alcachofas  
salteados, guacamole  
y chips)

*Vegan table (cochayuyo ceviche,  
mushroom ceviche, sautéed  
artichoke heart, guacamole  
and chips)*

Queso Manchego

*Spanish Manchego cheese*

Calamares a la romana

*Fried squid rings*

Machas a la parmesana

*Pink clams with parmesan cheese*

Locos con mayonesa y  
salsa verde

*Abalone with mayonnaise and  
green sauce*

Erizos en salsa verde

*Chilean sea urchins in green sauce*

Pulpo a la gallega

*Galician style octopus*

Tártaro de atún o salmón  
con palta

*Tuna or salmon tartare  
with avocado*

Tortilla Riojana, vasca  
o española

*Riojana or spanish omelette*

Ceviche Pinpi

*Pinpi's ceviche*

Habitas salteadas con  
jamón serrano y aros de  
cebolla crocante

*Sauteed broad beans with serrano  
ham and crispy onion rings*

Pimientos del piquillo  
reellenos con carne sobre  
salsa vizcaína

*"Piquillo" peppers filled with meat in  
vizcaína sauce (4)*

Jamón serrano con pan  
tomaca

*Cured Serrano ham  
with tomaca bread*

Jamón Ibérico de Bellota  
con pan tomaca

*Iberico ham (70g) with tomaca bread*

Croquetas de jamón serrano  
y queso manchego con salsa  
de pesto y tomaca

*Cured serrano ham and manchego  
cheese croquettes with pesto sauce  
and tomaca*

— ENSALADAS —  
SALADS

Ensalada de pepino, tomate, albahaca, queso de cabra, aceitunas y palta

*Cucumber, tomato, basil, olives, goat cheese and avocado*

Ensalada pinpi (lechuga, manzana asada, queso azul y nueces crujientes en aderezo de mostaza y miel)

*Pinpi salad (lettuce, baked apples, blue cheese and crunchy walnuts with honey mustard dressing)*

Ensalada Española (atún, lechuga, tomate, cebolla, aceitunas y pimiento)

*Spanish style salad (tuna, lettuce, tomato, onion, olives and red pepper)*

Camarones crocantes envueltos en zucchini y salsa thai sobre hojas verdes

*Crispy shrimps wrapped in zucchini in thai sauce with salad*

Filetitos de pollo a las brasas con aderezo de yoghurt y romero acompañado de timbal de quinoa, palmitos, palta y tomate cherry

*Grilled chicken filet with yoghurt and rosemary dressing with quinoa timbale, hearts of palm, avocado and cherry tomatoes*

Camarones a la plancha con edamame, quínoa crocante, palta, tomates cherry y rúcula en dressing de mostaza a la miel

*Grilled shrimps with edamame, crispy quinoa, avocado, cherry tomatoes and arugula with honey mustard dressing*

Mozzarella de búfala con crocante de jamón serrano y ensalada de rúcula, palta y tomates cherry

*Buffalo mozzarella with crispy prosciutto, arugula salad, avocado and cherry tomatoes*

— ACOMPAÑAMIENTOS —  
SIDE ORDERS

Arroz, puré, papas fritas, papas chauchas, papas duquesas, papas al vapor, papas provenzales

*Rice, mashed potatoes, french fries, potato croquette, steamed potatoes, provencal potatoes*

Cous cous, quínoa

Espinacas a la crema, verduras salteadas o al vapor

*Spinach with cream sauce, with sauted or steamed vegetables*

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— PASTAS Y RISOTTOS —

FRESH PASTA

Spaguetti a la española con champiñones,  
queso manchego y jamón serrano

*Spanish style spaghetti with manchego cheese,  
serrano ham and mushrooms*

Risotto con alcachofas, champiñones y camarones

*Artichoke, shrimp and mushroom risotto*

Fettuccini con frutos del mar

*Fettuccini with seafood*

Risotto de sepia con anillos de calamares al pil-pil

*Risotto di sepia with pil-pil squid rings*

Risotto de hongos silvestres y puerros confitados  
con bocados de filete al pil-pil

*Wild mushroom risotto with leeks confits and pil-pil steak bites*

— VEGANO / SIN GLUTEN /  
SIN LACTOSA —

VEGAN / GLUTEN FREE / LACTOSE FREE

Canelones de cochayuyo rellenos de setas y puerro con  
pebre de quínoa crocante

*Cochayuyo canelloni filled with mushrooms and leek  
with crunchy quinoa "pebre"*

Gnocchis de butternut con tomate cherry, pimientos y  
champiñones ostras asados sobre coulis de albahaca y  
crocante de aceitunas

*Butternut gnocchis with cherry tomatoes, roasted peppers  
and mushrooms on basil coulis with crisp black*

Rollitos de berenjena a la plancha rellenos de palmitos y  
tomates confitados sobre cama de palta y salsa de pistachos

*Grilled eggplants rolls filled with hearts of palm and confit tomatoes  
on avocado pawing and pistachio sauce*

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SOPAS  
SOUPS

Sopa de choritos y almejas

*Clams and mussels soup*

Sopa del día

*Soup of the day*

PESCADOS  
FROM THE SEA

Merluza austral al estilo mediterráneo  
(alcachofas, aceitunas, tomate y orégano)

*Mediterranean style australis hake with tomato, artichokes and olives*

Merluza crocante con ensalada chilena y puré

*Crispy hake with chilean salad and mashed potatoes*

Merluza a la vasca

*Hake in Basque style (with garlic and green sauce)*

Corvina a la donostierra (en su jugo con cacho de cabra,  
ajo y papitas al vapor)

*Donostierra style white sea bass (in its juice, garlic and carrot)*

Salmón en salsa de miel y jengibre sobre tabulé de verduras  
orientales y mermelada de tomate

*Salmon with honey and ginger sauce, with vegetable tabule*

Atún laqueado en salsa de miel y jengibre con ají en  
escabeche sobre puré

*Tuna fish with honey sauce, ginger and traditional mashed potatoes*

Congrio en costra de chorizo español,  
salsa de cinco pimientos y papas nativas

*Spanish chorizo crusted conger with five pepper sauce and native potatoes*

Caldillo de congrio

*Conger soup*

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CARNES  
MEATS

Confit de canard con puré de zapallo y zanahoria,  
manzanas asadas y emulsión de sidra

*Duck confit with mashed pumpkin and carrot, baked apples and cider emulsion*

Paillard de filete con rúcula, tomates cherry y parmesano

*Beef fillet paillard with arugula, cherry tomato and parmesan cheese*

Filete en salsa de chalotas al oporto con papas fritas

*Beef in port wine shallot sauce with fries*

Lomo vetado en salsa a las tres pimientos  
con papas provenzales

*Juicy steak accompanied with three-peppers sauce and provenzale style potatoes (with their skin, sauted with garlic)*

Lamb ribs in rosemary scent with mashed chickpeas

*Crispy hake with chilean salad and mashed potatoes*

— PLATOS TRADICIONALES —  
OUR TRADITIONAL SPECIALTIES

Huevos estrellados sobre papas fritas y chorizo

*Crushed eggs over french fries and chorizo*

Riñones al jerez con arroz

*Kidneys in sherry sauce with rice*

Callos a la madrileña

*Madrid style tripe*

Garbanzos con camarones al pil-pil

*Chickpeas with pil-pil shrimps*

Camarones a la vizcaína con arroz  
(salsa vasca en base a pimiento y tomate)

*Vizcaina style shrimp with rice (tomato and red pepper sauce)*

Croquetas de congrio sobre puré de arvejas y salsa thai

*Conger croquettes with mashed peas and thai sauce*

Paella y Fideua (mínimo 2 porciones, 30 min) cada porción

*Valenciana style rice (paella) and Fideua (noodle pasta with fish and seafood) (2 portions minimum, 20 min) each portion*

Croquetas de congrio sobre puré de arvejas y salsa thai

*Conger croquettes with mashed peas and thai sauce*

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POSTRES  
DESSERTS

Cheesecake de chocolate blanco con mix de berries

*White chocolate cheesecake with mix of berries*

Flan casero

*Homemade custard (cream caramel)*

Crema catalana

*Catalonian cream (crème brûlée)*

Arroz con leche

*Rice pudding*

Torta de láminas chocolate blanco y de leche con manjar

*Multilayer chocolate cake & caramel spread*

Torta de merengue lúcuma

*Meringue cake with lucuma*

Panqueques con miel o manjar y helado

*Pancakes with honey or butterscotch sauce and ice cream*

Helados y sorbetes artesanales (con y sin azúcar)

*Handcrafted sherberts and ice creams (with and without sugar)*

POSTRE BAJATIVO  
LOW-KEY DESSERTS

Luna Llena

Drambuie, helado de vainilla, jugo de naranja

*Full Moon (Drambuie, vanilla ice cream, orange juice)*

Coronel

Espumante, vodka, sorbete de limón de pica

*Champagne, vodka, lemon sherbert*

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