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	Spanish potato and onion omelette with brava sauce	9,00 €
 	Ham and egg croquettes (tapa 4 pieces ración 8 pieces)	T 6,00 € R 12,00 €
 	Anchovies on green pesto sauce	T 8,00 € R 14,00 €
	Hummus of red roasted pepper and black olive with corn tortilla chips	14,00 €
	Cow meat cured and smoked with parmesan chesse	T 8,00 € R 14,00 €
 	Bomba de patata rellena de Cochinita Pibil con salsa de tomate casero	15,00 €
  	White prawn carpaccio	14,00 €
 	Mexican style chicken fries patties with guacamole	16,00 €
	Fried pork belly with french fries and sweet chili sauce	14,00 €





### VEGETABLES AND SALADS

	Cold tomato, almond and chipotle cream with ham and boiled egg (only in season)	9,50 €
 	Tomato stuffed with burrata cheese with olive tapenade and basil oil	14,00 €
 	Murcian salad (canned tomato, capers, pickles, olives, chives, tuna and boiled egg)	14,00 €
	Roasted vegetables with tuna belly (Ventresca).	15,00 €
 	Tomato and mozzarella with honey and mustard sauce	10,00 €
 	Russian Salad with potatoes, carrot, tuna, gherkin and mayonnaise sauce	10,00 €
	Artichokes with Iberian ham (only in season)	15,00 €


### SEAFOOD

	Squids and tomatoes warm salad	16,00 €
 	Prawns in crispy green rice with sweet chili sauce	16,00 €
 	Squids in their own ink sauce	15,00 €
  	Battered Cod	14,00 €
 	Fried squid andalusian style	14,00 €
	Mussels with yellow curry sauce and coconut milk	14,00 €
  	Cod Canneloni	15,00 €
  	Tuna in pickle salad with vegetables and tomatoes	15,00 €
  	Homemade fish balls in thai green curry sauce	18,00 €











### MAIN COURSE

	Cow steak, french fries and red pepper with garlic	22,00 €
	Callos (Madrilenian's style tripes)	12,00 €
  	Piquillo red peppers gratin stuffed with oxtail mea	14,00 €
	Homemade meatballs with tomato sauce and french fries	12,00 €
  	Alma Cheli's Burguer	12,00 €
    	Pig cheeks with oloroso wine sauce and truffle mashed potato	16,00 €
 	Cow Cheeks on red Vindaloo curry	16,00 €
  	Pig belly and orange with Teriyaki sauce	14,00 €
 	Garam Masala chicken	14,00 €
 	Lamb cannelloni with Thai red curry and bechamel	16,00 €

### CHEESE

	Cheese tapa	8,00 €
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### DESSERTS

 	Tiramisú	5,00 €
  	Caramelized French toast with ice cream	6,00 €
 	Cheese cake	5,00 €
  	Chocolate coulant with ice cream	5,00 €

Ask the staff  
for suggestions















Please notifyour staff  
about any food allergies

On the terrace the prices  
will be increased by 10%

The first bread  
service is included  
in the price

Additional bread service:  
€ 0,50 per person

### ALLERGENS TABLE

													
CONTAINS GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOYBEAN	MILK	NUTS	CELERY	MUSTARD	SESAME	SULPHUR DIOXIDE	LUPIN	MOLLUSC