



>>>>>> SAUGAGES <<<<<<<

Sausages from "el Pinós"



15,00€

Acorn-fed Iberian ham

1/2 15,00€ / 1/1 25,00€

Table of 6 national cheeses and nuts

(Delivery of the legend with the description and elaboration of each of the cheeses)



23,00€

>>>>>> SALADS <<<<<<<

Russian salad Port Royal



8,00€

Octopus russian salad



10,00€

Grilled chicken salad with toasted honey vinaigrette



12,00€

Goat cheese salad with mango and nuts



12,00€

Raf tomato and chaplain pericana from Alicante



14,00€

Grilled escalivada with Cantabrian anchovies



16,00€

Burrata salad with cherry tomato pinoin and almonds



18,00€

HOT STARTERS

Txabola grilled bread with extra olive and garlic



4,50€

"Don Juan" grilled torrezno

12,00€

Homemade croquette

(iberian jam with mushroom, cabrales cheese with pear, ox tail, spinach and pine nut,)



2,50€

Gourmet homemade croquette (red prawn, grilled octopus)



3,00€

"Noche de San Juan" delight (by Chef Alfaro) (4uds)
our tribute to "coca amb tonyina" Alicantina



2,50€

Candied artichoke

with poached egg, tartufo cream and slices of iberian ham



15,00€

Grilled bay rock octopus (300gr)



29,00€

Grilled bay squid (350 gr/ud)



23,00€

Andaluza style bay squid (350 gr/ud)



23,00€

Camper chicken fingers



14,00€

Grilled camper chicken wing (8 uds)

12,00€

>>>>>> TARTAR <<<<<<<

Steak tartar Port Royal (hand made on table)



35,00€

>>>>>> FROM SEA TO GRILL <<<<<<<

French grilled or natural Oyster (ud)



6,00€

Grilled scallops (ud)



5,00€

Grilled white prawn bathed in "Oro del Mediterraneo"
with salt flakes (8ud)



17,00€

Grilled tigerb shrimp (ud)



3,00€



>>>>>>> **GRILLED MEATS** <<<<<<<<

Alicante beef Tenderloin 250gr

28,00€

Alicante beef Entrecote 350gr

25,00€

Galician vean entrails 300gr

22,00€

Boneless camper chicken thigh

18,00€

Lamb chops

23,00€

Iberian pen (300 gr)

28,00€

Galician blond cow T-BONE (+25 days dry aged) (800-1100gr)

80,00€/kg

Galician blond cow RIBEYE (+45 day dry aged)

85,00€/kg

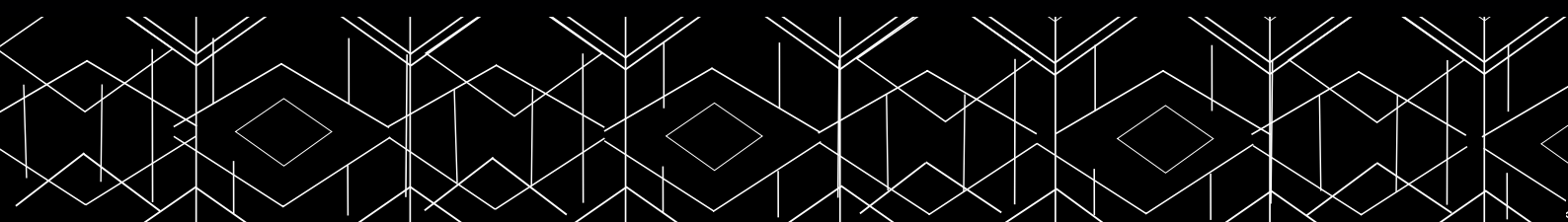
Europe Simmental blond cow RIBEYE (+60 days dry aged)

90,00€/kg

Galician Ox cow RIBEYE (+120 days dry aged)

130,00€/kg

[most of our dishes are made with our charcoal oven with Cuban Marabu 100%]



GRILLED FISH

Grilled sea bass with lemon bubbles



21,00€

Corvina fish with crispy algae



22,00€

Salmon in its juice with dill oil



21,00€

Oak-grilled cod



20,00€

"The sea ribeye"

Balfego red tuna with avocado pesto and sesam tears



29,00€

BURGER GOURMET

Dry Aged Galician blonde beef burger 200 gr Galician blonde
(driedmeat, Manchego cheese, sweet onion, tartara sauce, brioche bread)



18,00€

Iberian secret and cheese 200gr

(iberian ham slices, sweet onion, mustard & honey sauce, black bread)



16,00€

Camper chicken burger 150 gr

(havarti cheese, sweet onion, raf tomato, lettuce, smoked mayo, brioche bread)



15,00€

Vegan burger 150 gr

(vegan cheese, sweet onion, raf tomato, lettuce, brioche bread)



15,00€

Duck magret with foie 150gr

(foie, sweet onion, granny smith apple, hoisin sauce, black bread)



19,00€

»»»»»» DESSERTS ««««««

Chocolate or sweet candy Coulant



8,00€

Spanish Torrija with ice cream and horchata



8,00€

Chocolate sea cake From La Habana



7,00€

Port Royal cheese cake



7,00€

“Y un huevo” white chocolate with mango egg



8,00€

“It’s la pera” pear dessert sweet



8,00€

Lemon avocado and sponge cake



8,00€

