



Restaurant

13:00-16:00 & 20:00-22:30



"Parties of 5+: One check only. Can be split into equal payments upon request."

(Grupos de 5 o más: Una sola cuenta. Se puede dividir en pagos iguales bajo petición).

Salad Bowls

-Fresh Burrata Bowl: Albahaca, orégano, tomates cherry, tomates secos, miel, vinagre balsámico, burrata, AOVE y pan tostado / Basil, cherry tomatoes, dry tomatoes, honey, balsamic vinegar, fresh burrata, AOVE and toasted bread.

Vegetarian

14,90€

-Ranch Chicken Bowl: Ensalada mixta, tomate, mozzarella, aguacate, beicon, pollo rebozado y salsa ranch/ Mixed salad, tomato, mozzarella, avocado, bacon, battered chicken & ranch sauce.

15,90€

-Smoked Salmon Bowl: Ensalada de rúcula, brotes verdes, salmón ahumado, mozzarella, lima, tomate & guacamole casero / Arugula, baby leaves, smoked salmon, mozzarella, lime, tomato & guacamole.



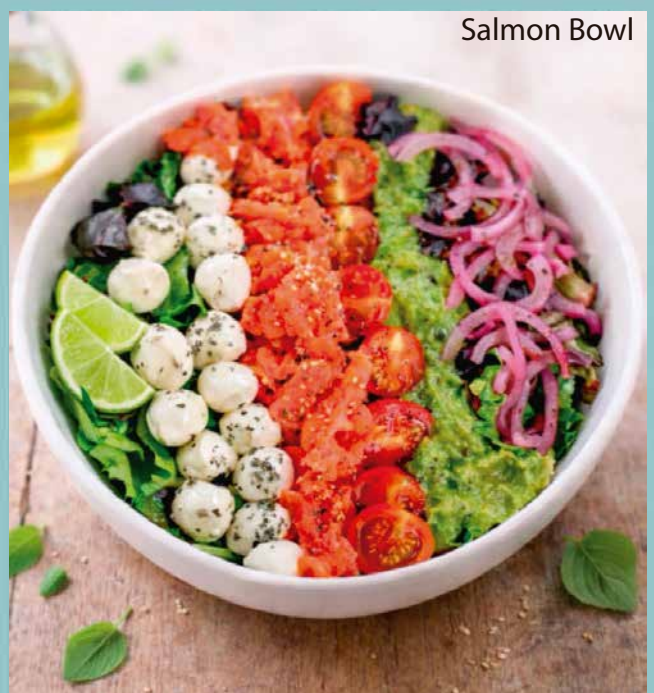
16,50€



Burrata



Granda Bowl



Salmon Bowl

Snacks

-Patatas O'clock: Parmesano, cebolla. nata, pimiento ahumado y beicon./ Parmesan, cream, onion, smoked peppers & beicon.



12,90€



-Nachos O'clock: Chilli con carne, guacamole, pico de gallo, crema agria, queso fundido, jalapeños & salsa mexicana casera / beef chili, guacamole, sour cream, melted cheese, jalapeños, pico de gallo & our homemade Mexican sauce.



15,90€



-Picaña Carpaccio: carpaccio de picaña de black angus, grana padano, rúcula, pan focaccia, pimienta / Black Angus picanha carpaccio, Grana Padano, arugula, toasted bread, pepper.

16,90€

-Garlic Prawns: langostinos salteados en mantequilla y ajo, acompañados de salsa Chili/ Sautéed garlic butter prawns, served with chili garlic sauce.

17,90€



-Smoked Ribs: costillas ahumadas a baja temperatura y nuestra salsa tejana casera, acompañadas con patatas./ low temperature smoked ribs & Texan sauce, with potatoes.



23,90€

-Kids Chicken nuggets & fries.

9,50€



Flatbreads

-Portobello: Champiñón Portobello, tomate, queso mozzarella, pesto y espinacas. / Portobello, tomato, mozzarella cheese, pesto & spinach.



Vegetarian

14,50€



Portobello

-Beicon Star: Mozzarella, tomate, beicon, Grana Padano DOP, cebolla y miel / Mozzarella, tomato, bacon, Grana Padano PDO, onion and honey

14,90€

-Pepperoni Flatbread: Pesto, albahaca, pepperoni, mozzarella y AOVE. / Pesto, basil, pepperoni, mozzarella & AOVE.



15,50€



Peperoni

-Spicy Chicken: Pollo marinado suavemente picante, tomate, mozzarella, cebolla morada, queso cheddar y cilantro. / Light spicy chicken marinated with spices, tomato, mozzarella, cheddar cheese, onion & coriander.

16,50€

-O'Clock Special: Mozzarella, cheddar, chorizo asado estilo O'Clock, jalapeños y un toque de miel/ Mozzarella, cheddar, O'Clock style roasted crumbled chorizo, jalapeños & honey.

17,50€



O'Clock Special

Tacos



-Chicken: pollo marinado en salsa roja mexicana casera, guacamole, pico de gallo & queso cottage / marinated chicken in our Mexican red sauce, guacamole, pico de gallo & cottage cheese.

3.Ud

16,90€

-Chorizo: tortilla de maíz con chorizo picado a la plancha, cheddar fundido, guacamole, cebolla y jalapeños. / corn tortilla with crumbled chorizo, onion, cheddar, fresh guacamole & jalapeños.

3.Ud

17,50€

-Birria: Costilla de Black Angus desmechada, cebolla, cilantro, salsa mex, lima y queso fundido, acompañado de su caldo reducido a baja temperatura / pulled Black Angus beef, onion, mex sauce, coriander, lime & melted cheese. Served with beef stock.

3.Ud

18,90€

-Camarones: Camarones salteados con chiles, cebolla morada, cilantro, pico de gallo, guacamole & queso cottage / Sauteed shrimp with chilies, mexican spices, guacamole, pico de gallo, red onion, coriander & cottage cheese.

3.Ud

19,90€



Chicken



Birria



Camarones

Breads & Burgers

-The Cuban: Lomo de cerdo cocido a baja temperatura, jamón, pepinillos, mayonesa, mostaza, queso fundido y patatas/ butter slathered roll with pork loin, ham, pickles, mustard, mayo, melted cheese & fries.

16,50€

-Chicken Burger: Solomillo de pollo rebozado, lechuga, tomate, mayonesa, queso cheddar y patatas./ battered chicken tenderloin, lettuce, tomato, mayo, cheddar melted cheese, with fries.

16,90€

-Picanha Burger: Picaña de black Angus ahumada a baja temperatura, lechuga, mayo, cherris, chimichurri y queso fundido, acompañada de patatas ./ Slow cooking smoked beef picanha, lettuce , mayo, chimichurri & melted cheese, with fries.

17,50€

-The Ranch Burger: Blend de black angus y vaca rubia madurada, lechuga, cheddar, tomate, beicon, pepinillos, y salsa ranch casera, acompañada de patatas./ black angus burger & dry aged vaca rubia blend, lettuce, cheddar, beicon, tomato, pickles, and homemade ranch sauce, with fries.

18,50€

**-Preguntar por versiones sin gluten.
-Ask for gluten-free options.**



the Cuban

Chicken Burger



The Ranch Burger