



SHALLOW
SUNCLUB

From 12PM to 16PM
De 12h a 16h

STARTERS

ENTRANTES

RAW BAR

CRUDOS

Oysters ponzu (unit) | 4
Ostras ponzu (unidad)

Red tuna tartare, egg yolk and Jerez vinegar | 27
Tartar de atún rojo, yema de huevo y vinagreta de Jerez

Amberjack tiradito and ají amarillo dressing | 26
Tiradito de pez limón y leche de tigre de ají amarillo

Langoustine carpaccio and garlic vinaigrette | 32
Carpaccio de cigalas y vinagreta de ajo

Steak tartare and Sardinian bread | 26
Steak tartar y pan sardo

VEGETABLES

VEGETALES

Pink tomato salad, onion petals and ginger vinaigrette | 15
Ensalada de tomate rosa, pétalos de cebolla y vinagreta de jengibre

Burrata salad, cherry tomatoes and basil pesto | 16
Ensalada de burrata, cherries y pesto de albahaca

Grilled avocado with pico de gallo and truffled feta cheese | 16
Aguacate a la parrilla con pico de gallo y queso feta trufado

HOT STARTERS

CALIENTES

Smoked salmon sandwich, cuark cheese and trout roe | 18
Bikini de salmón ahumado, queso fresco y huevas de trucha

Vegetable wok in oyster sauce | 14
Wok de verduras en salsa de ostras

Cod fritters with ginger mojo and chives | 15
Buñuelos de bacalao, mojo de jengibre y cebollino

Guanciale focaccia, pecorino cheese and rocket | 14
Focaccia de guanciale, pecorino y rúcula

Charcoal artichokes with romesco sauce | 16
Alcachofas al carbón con romesco

CHARCOAL AND SMOKE

BRASA Y HUMO

Grilled glazed octopus | 27
Pulpo lacado a la brasa

Red tuna belly and piriñaca | 29
Ventresca de atún rojo y piriñaca

Charcoal grilled sea bass in banana leaf | 23
Lubina a la brasa en hoja de plátano

Charcoal grilled prawns with mojo verde sauce | 22
Gambones a la brasa y mojo verde

Iberian pork shoulder with black garlic | 27
Pluma ibérica lacada con ajo negro

Angus burger, cheddar cheese, lettuce and tomato | 18
Hamburguesa de Angus, queso cheddar, lechuga y tomate

Roasted Iberian pork ribs and cucumber salad | 25
Costillar de ibérico asado y ensalada de pepino

Dry Aged Rib Eye on the bone | 29
Chuleta de lomo bajo de vaca madurada

Black Angus skirt steak and herb chimichurri | 28
Entraña black Angus y chimichurri de hierbas

SIDE DISHES

GUARNICIONES

French fries | 5
Patatas fritas

Roasted sweet potato | 4.50
Boniato asado

Mixed salad | 4.50
Ensalada mixta



DESSERTS

POSTRES

Creamy cheesecake | 9
Tarta de queso cremosa

Chocolate coulant with mandarin sorbet | 9
Coulant de chocolate y sorbete de mandarina

Traditional tiramisu | 9
Tiramisú tradicional

Yogurt and red fruit ice cream | 9
Helado de yogur y frutos rojos

DAILY MENU

MENÚ DEL DÍA

EVERYDAY FROM 12PM TO 4PM
TODOS LOS DÍAS DE 12:00 A 16:00

***Only available in the restaurant**
*Solo disponible en restaurante

MENU | 30€

With one drink

(Water, soft drink, beer or glass of wine)

1 Starter to choose

Salad of pink tomato, onion petals and ginger vinaigrette

Vegetable wok in oyster sauce

1 Main course to choose between:

Grilled sea bass in banana leaf

Angus burger, cheddar cheese, lettuce and tomato

1 Dessert to choose between

Traditional tiramisu

Yogurt and red fruit ice cream

MENÚ | 30€

Con una bebida

(Agua, refresco, cerveza o copa de vino)

1 entrante a elegir

Ensalada de tomate rosa, pétalos de cebolla y vinagreta de jengibre

Wok de verduras en salsa de ostras

1 plato principal a elegir entre:

Lubina a la brasa en hoja de plátano

Hamburguesa de Angus, queso cheddar, lechuga viva y tomate rosa

1 Postre a elegir entre:

Tiramisú tradicional

Helado de yogur y frutos rojos

MENU | 35€

With one drink

(Water, soft drink, beer or glass of wine)

1 Starter to choose

Cod fritters with ginger-mojo sauce and chives

Grilled avocado with pico de gallo and truffled feta cheese

1 Main course to choose between:

Grilled lacquered octopus

Black Angus skirt steak and herb chimichurri

1 Dessert to choose between

Creamy cheesecake

Chocolate coulant with mandarin sorbet

MENÚ | 35€

Con una bebida

(Agua, refresco, cerveza o copa de vino)

1 entrante a elegir

Buñuelos de bacalao, mojo jengibre y cebollino

Aguacate a la parrilla con pico de gallo y queso feta trufado

1 plato principal a elegir entre:

Pulpo lacado a la brasa

Entraña black Angus y chimichurri de hierbas

1 Postre a elegir entre:

Tarta de queso cremosa

Coulant de chocolate y sorbete de mandarina

