

THE LAKEHOUSE

B I S T R O T

Anytime / anywhere


TAPAS / TO SHARE

Cantabrian anchovies, <i>pan de cristal</i> speciality bread and butter	€15.00
Bellota Iberian ham with <i>pan de cristal</i> speciality bread	€24.50
Patatas bravas (spicy fried potatoes)	€9.00
Mixed meat croquettes (4 pieces)	€8.00
Cod fritters with romesco sauce (6 pieces)	€15.00
Portion of homemade Spanish omelette (potato and onion omelette) with tomato-smear bread	€7.50
Tomato-smear <i>pan de cristal</i> speciality bread	€4.80

SALADS

Salade niçoise	€15.00
Our Caesar salad with chicken	€15.00
Our Russian salad, tuna belly and Sardinian bread	€14.50
Marinated salmon tartare with avocado, spring onion, rice, and teriyaki sauce	€16.00

MAINS


Rigatoni pasta with choice of sauce: bolognese, carbonara, or pesto 	€14.00
Chicken curry with vegetables and basmati rice	€14.50
Rice of the day	€16.50
Stir-fried noodles with prawns and vegetables	€14.50
Char-grilled beef tenderloin with sautéed vegetables	€22.50
Hake loin confit with <i>piparra</i> pepper pilpil, lime, and crispy leek	€19.50

VAT included

If you suffer from any kind of food allergy or intolerance, please notify a member of staff.

In compliance with Spanish RD 1021/2022, of 13 December, fish served to be consumed raw, or practically raw, has undergone a prior freezing process at a temperature equal to or less than -20 °C for at least 24 hours.

SANDWICHES

French omelette sandwich of your choice	€9.00
INFINITUM club sandwich	€14.50
Sandwich of tomato-smeared bread with Iberian ham	€9.50
Piripi (marinated pork loin, tomato, bacon, mayonnaise, and cheese)	€18.50
Black Angus cheeseburger with bacon, lettuce hearts, and whisky BBQ sauce	€19.00
Vegan burger with baby vegetables 	€19.00

SWEET MOMENTS

Assorted artisan ice creams	€6.00
Seasonal fruit salad	€6.50
Chocolate coulant with mascarpone ice cream	€6.50
Cake of the day	€6.50
Milk chocolate and citrus truffles	€6.50
Crepes with Chantilly cream and fruit, or with chocolate	€7.50

Autumn menu

from 12:30 pm to 4:00 pm

STARTERS

Cream of roasted carrot and pumpkin soup
with mango and goat cheese

Broccoli and fruit salad with grilled chicken

Fresh pasta stuffed with provolone
and aubergine seasoned with fine herbs

Stew of the day

MAINS

Chicken served with cashew nuts,
broccoli and basmati rice

Fresh salmon with leek cream,
clams and prawns

Veal *fricandó* with seasonal mushrooms

Iberian jowl, enoki mushrooms
and tender garlic rice

DESSERTS

Greek yoghurt with red fruits

Homemade cake of the day

Caramelised pineapple with custard

Includes 1 drink:
water, soft drink, beer or glass of wine

€30.00

VAT included

Main + dessert + drink: €25.00