



**LITTLE BITES ... HOT & COLD**

**SANDWICHES & MINIS**

**MINI SANDWICHES - Mini Sándwiches \$2.99**

- Tuna and "piquillo" red pepper (Lodosa, Spain) - Atún y pimiento del piquillo
- Veggies & Tomato with mayonnaise - Vegetal & tomate con mayonesa
- Cooked Ham & Cheese - Mixto
- Crab & Mayo - Cangrejo & mayonesa

**MINI CROISSANTS - Mini Croissants \$3.49**

- Ibérico - Jamón ibérico \* \$3.99
- Veggies & Tomato with mayonnaise - Vegetal & tomate con mayonesa
- Turkey & Veggies with mayonnaise - Pavo & Vegetal
- Crab & Mayo - Cangrejo & mayonesa
- Mozzarella & Tomato - Queso Mozzarella & Tomato

**MINI BAGUETTES - Pulgas \$3.49**

- Ibérico - Jamón ibérico \* \$3.99
- Omelette - Tortilla de patatas
- Omelette & green peppers - Tortilla & pimientos
- Ibérico & Omelette - Jamón ibérico & tortilla
- Ibérico & Fresh Cheese - Ibérico & queso fresco
- Veggies & Tomato with mayonnaise - Vegetal & tomate con mayonesa
- Turkey & Veggies with mayonnaise - Pavo & Vegetal
- Cured pork meat - Lomo ibérico
- Manchego Cheese - Manchega

**MID-NIGHTS - Medias Noches \$3.49**

- Ibérico - Jamón ibérico \* \$3.99
- Vegetal - Veggies and Tomato with mayonnaise
- "English" Cooked Ham & Veggies - "Inglés"
- Cangrejo - Crab & mayo sauce
- Queso Mozzarella & Tomato - Mozzarella Cheese & Tomato
- Tuna and "piquillo" red pepper (Lodosa, Spain) - Atún y pimiento del piquillo

**EARLY BIRDS**

**BREAKFAST**

\*\* Breakfast will be served from 06:00 to 10:30 am (till 11:30 Saturday & Sunday)\*\*

**OMELETTE - Tortilla a la francesa \$9.95**

Three eggs omelette with cooked ham, cheese, onion, sausage, tomato paired with our homemade artisanal bread

**AMERICANO - Americano \$9.95**

Two eggs of your choice, bacon, fries with toasted bread to choose from, homemade artisanal or bread loaf

**TOASTS - Tostadas \$7.95**

Two toasts "a la plancha" of your choice (homemade artisanal/ bread loaf), marmalade, cream cheese, butter, olive oil

**SPANISH OMELETTE - Tortilla de patatas \$8.95**

Traditional Spanish "tapa" for excellence - Cooked potatoes and onions mixed with beaten eggs and a hint of salt

**HAM & CHEESE CROISSANT - Croissant con jamón & queso \$7.95**

Pick our croissant "a la plancha", toasted or just plain, marmalade, cream cheese.

**FLAT BREADS - Tostas Variadas**

Our selection of flat breads will indulge your palate; a base of our home made artisanal bread, daily baked in our traditional wood fired oven, with scents of burnt oak, topped with an array of delicacies to choose from

- MANCHEGA \$9.95
- IBÉRICA \$12.95
- VEGGIES \$9.95
- TOMATO SAUCE \$5.95
- OLIVE OIL \$5.95

**FRESH CRÊPES - Crêpes del día \$8.95**

Chef's selection of the day, filled fresh crêpes; our staff will provide you details

\* One complimentary home made artisanal bread will be served on each meal



**CAFFEINE LOVERS**

**COFFEES**

Mastering the art of brewing coffee. Serving Nespresso coffee, to choose from our selection of Grand Crus, arabica, robusta beans or a blend of your choice Ristretto, Espresso, Lungo, Decaf

- ESPRESSO, Espresso \$2.65
- ESPRESSO MACCHIATO, Espresso Cortado \$2.95 Espresso topped with froth milk
- ICED ESPRESSO, Espresso con hielo \$2.95
- LIÉGEOIS, Espresso Liégeois \$4.35 Vanilla ice cream, espresso, whip cream
- CAFFE LATTE, Café con leche \$3.65
- CAPPUCCINO, Cappuccino \$3.95
- LATTE MACCHIATO, Cortado con leche \$3.95
- MANCHADO, Manchado \$2.95 Milk with a splash of espresso
- LUNGO, Americano \$2.95

**SELECTION OF LOOSE TEAS**

**TEAS**

- ENGLISH BREAKFAST, Black Tea, India \$3.45 - Rich aromas of caramel and cocoa
- TOUAREG, Green Tea, Africa, Arabia \$3.65 - Spearmint leaves combined with green tea
- ORANGE ÉCORCE, Black Tea, Blend \$3.45 - Citrus peels add a wonderful twist to notes of ginger, cloves, and cinnamon
- FLEUR DE JASMIN, Black Tea, China \$3.45 - Jasmine flowers and high grade Chinese black tea
- HAWAII COCKTAIL, Rooibos and Fruity Tea, Blend \$3.45 - Pineapple, mango papaya along with lemon, dog rose and raisins
- SENCHA LEMON, Green Tea, Blend \$3.45 - Soft scents of lemon
- PEACH ROOIBOS, Rooibos and Fruity Tea, Blend \$3.65 - Naturally caffeine free flavored with peach pieces
- SENCHA FUKUJYU, Green Tea, Japan \$2.95 - Emerald colored leaves with astringent sweetness
- LA CAMOMILLE, Infusion, Egypt \$2.95 - Aromatic lemon grass herb
- POMAIIKA, Green and Black Tea, Blend \$2.95 - floral dominant notes of orchids

**WATER - AGUA**

**BEER - CERVEZA**

- PERRIER, Sparkling natural mineral water, Bottle 11oz. - 330 ml. \$2.85
- MAHOU, Draft, Mahou Cinco Estrellas barril \$5.99
- S. PELLEGRINO, Sparkling natural mineral water, Bottle 25oz. - 750 ml. \$4.95
- CORONA LIGHT, Draft, Corona Light barril \$5.99
- ACQUA PANNA, Natural spring water, Bottle 25oz. - 750 ml. \$4.95
- SAM ADAMS, Lager Draft, Sam Adams Lager barril \$5.99
- ACQUA PANNA, Natural spring water, Bottle 16.7oz. - 500 ml. \$3.95
- BLUE MOON, Belgian Ale Draft, Blue Moon barril \$5.99

**SOFT DRINKS & JUICES - SODAS & ZUMOS**

- SODA, Coca-Cola, Diet Coke, Sprite, Fanta \$2.85
- ORANGE JUICE, Zumo de naranja natural \$3.65
- LEMONADE, Limonada Natural \$2.85
- ICED TEA, Té helado \$2.85
- CORONA, Bottle 12oz., Corona botella 12oz. \$4.29
- HEINEKEN, Bottle 12oz., Heineken botella 12oz. \$4.99

**TO START WITH**

**APPETIZERS**

**SPANISH OMELETTE - Tortilla de patatas \$8.95**  
Traditional Spanish "tapa" for excellence - Cooked potatoes and onions mixed with beaten eggs and a hint of salt

**PIQUILLO RED PEPPERS - Pimientos de piquillo rellenos, 4u. \$15.95**  
\*Ibérico & leeks \$18.95  
Piquillo red peppers (Lodosa, Spain) (tuna/ shrimps & cod/ ibérico & leeks)

**FRIED CALAMARI - Calamares a la romana \$12.95**

**SAUTÉED VEGETABLES - Verduras salteadas \$16.95**  
Green beans, broccoli, baby carrots, cherry tomato, purple potato and ibérico ham

**"BRAVES" - Patatas bravas \$7.95**

Sautéed potatoes accompanied with spicy tomato and garlic sauce

**GIDDY EGGS -**

**Huevos rotos con jamón ibérico \$19.95**

Mix of scrambled eggs and ibérico ham, bread is a must

**CROQUETTES (Chicken/ ham/ tuna/ cod) - Croquetas 6u. (pollo/ ibérica/ atún/ bacalao) \$9.95 \* ham \$12.95**

**FRESH FOIE A LA PLANCHA- Foie fresco a la plancha \$30.95**

Fresh foie grilled with orange sauce reduction and homemade tomato marmalade

**IBÉRICO'S PLATTER - Tabla de Ibéricos \$29.95**

Cured meats & Cheese platter - Ibérico ham, lomo, manchego cheese platter  
\* ibérico ham, 1oz. \$32.95 \* cheese platter \$16.95

**CHICKEN BRUSCHETTA -**

**Brocheta de pollo caramelizado con verduras \$12.95**

Caramelized chicken bruschetta with vegetables

**PLUMP EGGS - Huevos rellenos \$12.95**

Boiled eggs filled with tuna and homemade tomato purée bathed on mayonnaise and garnished with red pepper

**FLAT BREADS - Tostas Variadas**

Our selection of flat breads will indulge your palate; a base of our home made artisanal bread, daily baked in our traditional wood fired oven, with scents of burnt oak, topped with an array of delicacies to choose from

**MANCHEGA - Tosta Manchega \$9.95**

Bed of artisanal bread populated with melted Manchego cheese  
\* with caramelized onion marmalade \$10.95

**IBÉRICA - Tosta Ibérica \$12.95**

World acclaimed 5Jotas 100% Ibérico ham scented with olive oil, sitting on our crusty bread bed

**VEGGIES - Tosta Vegetal \$9.95**

Assortment of vegetables topped with chicken and a hint of salt

**MITICAÑA - Tosta Miticaña \$8.95**

For the cheese lovers, 100% goat cheese lightly seasoned with olive oil and garlic

**TOMATO SAUCE - Pan Tumaca \$5.95**

Crusty bread bed seasoned with tender baby garlic rained with olive oil and homemade tomato sauce

**CIDER SAUSAGE - Chorizo "a la sidra" \$9.95**

Cured boiled sausage bathed on cider

**VEGGIES "RUSSIAN" SALAD - Ensaladilla rusa \$12.95**

Healthy potato salad with vegetables, tuna, green peas, asparagus, baby carrots, mayonnaise sauce

**BLACK RISOTTO - Arroz meloso negro de calamar \$17.95**

Popular risotto stir-fried seasoned with ink squid

**SCRAMBLED COD - Revuelto de Bacalao \$12.95**

Base of scrambled eggs with fresh cod, parsley, salt accompanied with our home made crusty artisanal bread

**BABY OCTOPUS - Pulpo a la Gallega \$17.95**

Baby octopus on the griddle sautéed on spicy red cayenne

**GRILLED SHRIMPS - Gambas a la plancha 6u. \$12.95**

Fresh shrimps sautéed on the griddle with sea salt

**FROM THE PASTURES**

**ENTRÉES**

**BEEF "PEDRO XIMENEZ" REDUCTION - Reducción al "Pedro Ximénez" \$21.95**

USDA Choice Certified Angus Beef reduced in "Pedro Ximénez" wine accompanied with baby portobello/ truffle mushrooms

**MEDALLIONS - Medallones, 3u. \$17.95**

USDA Choice Certified Angus Beef garnished with melted blue cheese sauce and caramelized onions

**COWBOY - Carne a la piedra \$44.95**

USDA Choice Certified Angus 20 oz. beef cooked over a volcanic rock, roasted vine ripe tomato, olive oil and thyme

**RIB-EYE STEAK - Chuletón a la piedra \$39.95**

Certified Angus 26 oz. beef over a volcanic rock with baked red peppers sautéed in baby garlic and french fries

**NEW YORK STRIP - Filete New York \$37.95**

Certified Angus 15 oz. short loin strip steak over a volcanic rock with truffled mashed potato or french fries

**LAMB CHOPS - Chuletas de cordero 4u. \$37.95**

Australian tender lamb chops accompanied with baked baby potatoes or french fries

**BELLMÓNT HAMBURGER - Hamburguesa Bellmónt \$12.95**

Choice Certified Angus Beef to choose from our homemade artisanal bread or bun, topped with tomato, cheese, caramelized onion and endives

**SEMINOLE TENDERLOIN - Solomillo a la Piedra \$39.95**

All natural raised local Seminole certified Black Angus Beef 10 oz. tenderloin steak cooked on a rock, baked apple covered on brown sugar and caramelized onions

**CHICKEN SUPREME TEMPURA - Suprema de pollo a las finas hierbas \$14.95**

Chicken fillet macerated in oregano, tarragon, cayenne, tempura vegetables and fries

**SALTY WATERS**

**GROUPEL - Mero a la plancha \$24.95**

Fresh grouper on the griddle, under a baked potato bed and fried tender garlic

**SEA-BASS - Lubina al horno \$32.95**

Chilean fresh sea-bass cooked on the oven sautéed on baby tender garlics

**COD-FISH - Bacalao en salsa verde \$29.95**

Mediterranean cod with green parsley sauce, olive oil, clams and green asparagus

**KID'S MENU**

**SOPHIA - Spaghetti Sophia con salsa de tomate natural \$10.95**

Spaghetti with natural tomato sauce (homemade al-pesto sauce available) like Sophia likes

**ALONSO - Mini hamburguesa Alonso \$10.95**

Mini homemade hamburger sampling USDA Choice beef with a wide selection of toppings and fries for big boys like Alonso

**IRENE - Crema de Verduras y croutons Irene \$10.95**

Selection of natural vegetables of the day accompanied with crusty toasted bread croutons; Irene loves it

**SANTIAGO - Pechuga de pollo Santiago \$10.95**

Chicken breast on the griddle, melted cheese sauce and ripe vine tomato accompanied with french fries; Santiago is a fries fan

**GREENS**

**CARPACCIO SALAD - Ensalada de carpaccio \$12.95**

Sliced cut baby octopus served cold, array of greens, vinaigrette and cayenne

**MITICAÑA GOAT CHEESE SALAD - Ensalada de queso de cabra Miticaña \$13.95**

Miticaña 100% goat cheese, for the cheese lovers, greens, vinaigrette, honey, ripe vine tomato, and nuts

**BAKED PEPPERS SALAD - Ensalada de pimientos rojos asados \$14.95**

A traditional in Mediterranean cuisine, baked red peppers, tuna, generously bathed in olive oil

**HEARTY SALAD - Ensalada Campera \$12.95**

Tuna, vine ripe tomato, cucumber, green pepper, boiled egg, onions and olives over a bed of cooked potatoes, seasoning

**BELLMÓNT SALAD - Ensalada Bellmónt \$12.95**

Mixed of greens, chicken strips, cherry tomato, apple, seasoned on yoghurt vinaigrette

**BEANS SALAD - Ensalada de judías \$12.95**

White beans, pepper, tomato, yellow onion, bathed over olive oil and vinegar

**HOUSE SALAD - Ensalada mixta \$12.95**

Greens, white asparagus, boiled egg, vine ripe tomato, onions, seasoning

**SOUP OF THE DAY - Consomé del día \$10.95**





**SPARKLING WINES - ESPUMOSOS**

	Bottle	Glass
'11, FINCA LA ESTACADA, Rose Tempranillo, La Mancha, Spain	\$23.00	\$6.99
'12, CASOLARI, Lambrusco di Sorbara, Lambrusco, Italy	\$21.00	\$6.99
'12, VILLA MIAZZI, Prosecco, Benetto, Italy	\$24.00	\$6.99

**WHITES - BLANCOS**

'11, FINCA LA ESTACADA, 50% Sauvignon Blanc, 50% Chardonnay, La Mancha, Spain	\$23.00	\$6.99
'10, RAVINES, Chardonnay, Finger Lakes, New York, USA	\$49.00	
'12, PRAXIS, Viogner, Sonoma County, California, USA	\$44.00	
'12, MAR DE VIÑAS, 100% Albariño, Rias Baixas, Spain	\$28.00	\$7.99
'12, EGEO, 100% Verdejo, Rueda, Spain	\$24.50	\$6.99
'11, COMTESSE ALEXANDRA, Suavignon Blanc, Pouilly-Fume, France	\$55.00	

**REDS - TINTOS**

'09, TEÓFILO REYES, Crianza, Ribera del Duero, Spain	\$65.00	
'06, ARBIOS, Cabernet Sauvignon, Alexander Valley, California, USA	\$59.00	
'06, CHÂTEAU LA CLARE, Blend, AOC Medoc, Bordeaux, France	\$53.00	
'07, SUIPACHA, Malbec, Mendoza, Argentina	\$42.00	
'10, BOHIGAS, Merlot, Penedés, Spain	\$27.00	\$7.99
'10, PUJANZA HADO, 100% Tempranillo, Rioja D.O., Spain	\$45.00	
'04, MIROS DE RIBERA RESERVA, 100% Tempranillo, Ribera del Duero D.O., Spain	\$73.50	
'09, ALBERT BICHOT, Pinot Noir, Bourgogne, France	\$36.00	
'06, VALSOTILLO, 100% Tempranillo, Ribera del Duero D.O., Spain	\$45.00	
'11, CAMPELLARES, 100% Tempranillo, Rioja D.O., Spain	\$24.00	\$7.99
'08, MESONERO DE CASTILLA, 100% Tempranillo, Ribera del Duero D.O., Spain	\$24.00	
'12, IL PASSO, 60% Nerello Mascalese, 40% Nero D'Avola, Sicily, Italy	\$29.00	
'09, LUI SELECCIÓN, Tempranillo, Toro, Spain	\$37.50	
'10, TAMIZ, Tempranillo, Ribera del Duero, Spain	\$35.00	\$7.99
'10, COLONO EXPRESIÓN, Tempranillo, Rioja D.O., Spain	\$69.00	
'08, FLAVIUM, Mencía, Bierzo, Spain	\$21.00	\$6.99
'09, COLONO CRIANZA, Tempranillo, Rioja D.O., Spain	\$36.00	
'11, EDER, 100% Tempranillo, Rioja, Spain	\$19.50	

**WATER - AGUA**

PERRIER, Sparkling natural mineral water, Bottle 11oz. - 330 ml.	\$2.85
S. PELLEGRINO, Sparkling natural mineral water, Bottle 25oz. - 750 ml.	\$4.95
ACQUA PANNA, Natural spring water, Bottle 25oz. - 750 ml.	\$4.95
ACQUA PANNA, Natural spring water, Bottle 16.7oz. - 500 ml.	\$3.95

**SOFT DRINKS & JUICES - SODAS & ZUMOS**

SODA, Coca-Cola, Diet Coke, Sprite, Fanta	\$2.85
ORANGE JUICE, Zumo de naranja natural	\$3.65
LEMONADE, Limonada Natural	\$2.85
ICED TEA, Té helado	\$2.85

**BEER - CERVEZA**

MAHOU CINCO ESTRELLAS, Draft, Mahou Cinco Estrellas barril	\$5.99
CORONA LIGHT, Draft, Corona Light barril	\$5.99
SAMUEL ADAMS, Lager Draft, Samuel Adams Lager barril	\$5.99
BLUE MOON, Belgian Ale Draft, Blue Moon barril	\$5.99
CORONA, Bottle 12oz., Corona botella 12oz.	\$4.29
HEINEKEN, Bottle 12oz., Heineken botella 12oz.	\$4.99

**COFFEE & TEA - CAFÉ & TE**

Ask your server for our wide variety of grand crus coffees & teas - Pregunte a su camarero por nuestra amplia selección de cafés & tés grand crus

\* One complimentary home made artisanal bread will be served on each meal