

SIGNATURE BITES

GAZPACHO KMO 18€

Gazpacho made with ramillete tomatoes and cor de bou tomatoes, basil ice cream and crispy brown bread.

SANTOÑA ANCHOVIES 28€

The best anchovies in Spain, from Santoña in the Cantabrian Sea. Served with brown bread, extra virgin olive oil and mallorcan tomato bouquet.

IBERIAN HAM 35€

100% acorn-fed ham, hand-carved. Served with brown bread, Mallorcan vine-ripened tomatoes and Es Trenc salt.

RED PRAWN CARPACCIO 28€

Very finely sliced red prawn with cream cheese and pickled dressing.

IBERIAN CROQUETTES 14€

Iberian ham croquettes, topped with a slice of Wagyu beef jerky (2 units).

NIKKEI PRAWNS 25€

Spicy and crispy. A sweet-and-sour combination, with umami flavours. Served with avocado cream. Pure rock 'n' roll.

FINGER PLEASURE

FRIED PRAWN TACOS 28€

Spicy and crispy. A sweet-and-sour combination, with umami flavours. Served with avocado cream and chips.

PORTALS HILLS BURGUER 29€

Angus beef burger with brioche bun, caramelised onions, pickled gherkins and cheddar cheese. Served with our delicious secret mayonnaise. Served with chips.

VIP SANDWICH CLUB 26€

Low temperature Lumagorri chicken with crispy smoked bacon, cheese, slices of tomato. Served with chips.

MORE TAN SALADS

LEBANESE SALAD	18€
Chickpea hummus spiced roasted pumpkin and pico de gallo.	
THAI SALAD	28€
Refreshing, colourful and citrusy, with contrasting spicy and sweet flavours, made with crisp seasonal vegetables. Topped with grilled avocado.	
BURRATA SALAD	35€
Burrata covered with slices of red prawn and passion fruit vinaigrette.	
CAESAR SALAD	28€
Crispy Parmesan cheese with free range chicken, romaine lettuce and dressed with our homemade Caesar sauce. The original recipe.	

THE CHEF'S WHIMS

SIRLOIN	28€
Beef fillet with parsnip purée'.	
LECHONA	29€
Pork loin with black garlic & creamy pumpkin.	
SEA BASS	26€
Sea bass in beurre blanc with season vegetables.	
DAILY RECOMENDATION	*
Our fantastic team brings you the best recommendations of the day.	

LAST BITES

PISTACHIO TIRAMISU	28€
Delicious twist on the traditional tiramisu, but this time with pistachio.	
CHOCOLATE CON CHURROS	29€
Our reinterpretation of a Spanish classic.	
PAVLOVA	26€
Airy and crunchy meringue with seasonal fruit, passion fruit mousse and coconut cream.	
FRUIT SALAD	*
Refreshing seasonal fruit salad.	