



ENSALADAS

SALADS

RÚCOLA Y HINOJO / ROCKED FENNEL SALAD 12,00

Hinojo, rúcula, tomate seco, parmesano, piñones y vinagreta de cítricos

Fennel, rocket, sun dried tomatoes, Parmesan, pine nuts and citric vinaigrette

NICOISE / NICOISE SALAD 15,00

atún, lechuga brotes tiernos, huevo, judía fina, alcachofas patata baby, aguacate, aceituna Kalamata y cebolla roja

Tuna, mix salad leaves, boiled egg, fine beans, artichokes, baby potatoes, avocado Kalamata olives and red onions

MIXTA DE QUINOA / QUINOA MIXED SALAD 13,00

Ensalada gourmet, quinoa real, tomate cherry, aguacates y salsa de mostaza y miel

Gourmet mixed salad leaves, quinoa, cherry tomatoes, avocado and mustard-honey dressing

+ Langostinos tigre / tiger shrimps 4,00

BURRATA Y TOMATES / BURRATA AND TOMATOS 14,00

Tomates de temporada, chalota marinada y vinagre de Jerez con toque de pesto

Selected Seasonal Tomato Salad with marinated shallots In Jerez sherry vinegar and a touch of pesto

CAESAR 14,50

Lechuga romana, pollo, picatostes, salsa César y lascas de parmesano

Romaine lettuce, chicken, croutons, caesar sauce and slices of parmesan cheese

+ Langostinos tigre / tiger shrimps 4,00

QUESO DE CABRA GRATINADO / GRATINATED GOAT CHEESE 14,00

Queso de cabra con costra de pistacho templado, calabaza caramelizada, rucola y crema de balsámico

Warm Goat's Cheese with pistachio crust, caramelised butternut squash rocket salad and balsamic reduction



JAMÓN CON MELÓN / HAM WITH MELON 16,50
Jamón San Daniele con melón o mozzarella de bufala

San Daniele serrano ham with melon or Buffalo mozzarella cheese

PARFAIT DE POLLO / CHICKEN PARFAIT 12,00
Pate de higaditos de pollo con bayas al Oporto y tostadas
 Chicken liver pate with wild berries in port and toasts

TARTAR DE SALMÓN / SALMON TARTAR 16,00
Cebolla morada, mango, aguacate, salsa de wasabi y remolacha con tostadas
 Red onions, mango, avocado, beetroot & wasabi sauce served with crispy toast

SALMÓN MARINADO / MARINATED SALMON Tapa 8,00 / 15,00
Al estilo sueco, salsa de mostaza y eneldo con ensalada de mango, remolacha, cebolla roja y tostadas
 Gravavlax, mustard and dill sauce, mixed salad of mango, beetroot and red onion, served with toast

TOSTAS SKAGEN / TOAST SKAGEN Tapa 9,00 / 17,00
tostadas, gambas, eneldo, mayonesa casera, aguacate y caviar de pez volador
 Peeled Prawns, dill, home-made mayonnaise, avocado and roe caviar served with toast

JAMÓN IBÉRICO DE BELLOTA 20,00
 ACORN IBERIAN HAM

QUESO MANCHEGO 16,00
 MANCHEGO CHEESE



ENTRADAS

STARTERS

CALIENTES WARM

SOPA DEL DIA / SOUP OF THE DAY Pregunte a su camarero / Please ask your waiter	8,00
PAN DE AJO / GARLIC BREAD	4,50
CROQUETAS CASERAS / HOMEMADE CROQUETTE [5 unid./pcs] De jamón con Alioli Made of ham with Alioli sauce	6,50
ROLLITOS PRIMAVERA / SPRING ROLLS [2 unid. /pcs] De pollo con salsa chile y cítricos agri dulce Chicken and sweet-sour chilli-citric sauce	7,50
TEMPURA DE LANGOSTINOS / SHRIMP TEMPURA Crujientes langostinos tigre con mayonesa japonesa Crispy tiger prawns with japanese mayonnaise	17,00
GAMBAS AL PIL PIL / PIL PIL PRAWNS Gambas, aceite de oliva, guindilla, vino blanco pimentón y tomates cherry Prawns, olive oil, chilli, white wine, paprika and cherry tomatoes	Tapa 8 / 14
CAMEMBERT FRITO / FRIED CAMEMBERT CHEESE Servido con bayas del bosque al Oporto y miel Served with berries soaked in port and Honey	12,00
CALAMARITOS FRITOS / FRIED SQUID Servidos con salsa Alioli Served with Aioli sauce	Tapa 8 / 14



SEVE'S
KITCHEN & BAR



PASTA ARROZ & RICE

RISOTTO BOSCO

18,50

Con boletus, parmesano y trufa negra

With boletus, parmesan and black truffle

ALL'ARRABIATA

13,00

Pasta penne con salsa de tomate, chili fresco y albahaca

Pasta penne with tomato sauce, fresh chilli and basil

TORO ALL'ARRABIATA

18,00

Pasta penne con salsa de tomate, chili fresco, albahaca y lonchas finas de solomillo a la parilla

Pasta penne with tomato sauce, fresh chilli, basil and thin grilled slices of beef fillet

SPAGHETTI AMATRICIANA

14,50

Salsa tomate, Guanciale, vino blanco y queso Picorino

Tomato sauce, Guanciale, white wine and Picorino cheese

SPAGHETTI PIL PIL

16,00

Ajo, chili fresco, gambas, tomate seco, pimentón, vino blanco y tomates cherry

Garlic, fresh chilli, prawns, sundried tomatoes, paprika, white wine and cherry tomatoes

TAGLIATELLE TIERRA Y MAR / MOUNTAINS AND SEA

18,00

Langostinos tigres, salsa vino blanco, ajo, perejil, boletus y queso Parmesano

Tiger prawns, white wine sauce, garlic, parsley, porcini mushrooms and Parmesan cheese

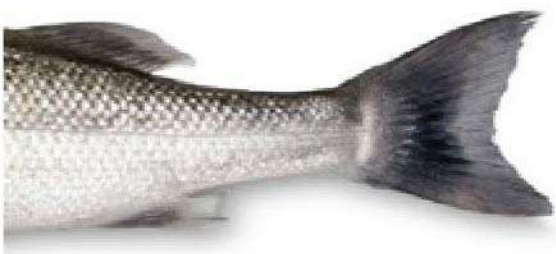
SPAGHETTI SPEZZATINO

20,00

Estofado de ternera en salsa cremosa de boletus, balsámico y Parmesano

Beef tossed in a creamy balsamic sauce with porcini mushrooms, and Parmesan cheese





PESCADOS

FISHES

PULPO A LA PARILLA / GRILLED OCTOPUS 19,00

Servido con puré de batata y gengibre, pico de gallo cilantro y mayonesa casera picante

Served with sweet potato and ginger puree, tomato-onion salad, coriander and home-made spicy mayonnaise

LUBINA CON SALSA HOLANDESA 22,00

SEA BASS WITH HOLLANDAISE SAUCE

Filete de lubina a la sartén, espinacas al vapor, hinojo y espárragos

Pan fried fillet of sea bass, steamed spinach, fennel and green asparagus

FISH & CHIPS 16,00

Lomo de bacalao en tempura, servido con patatas fritas y salsa tártara

Cod loin in tempura served with French fries and tartar sauce

SALMÓN A LA PLANCHA / GRILLED SALMON 18,00

Con espinacas salteadas en crema con azafran y lima

With spinach tossed in creamy saffron/lime sauce

LENGUADO MEUNIERE O A LA PLANCHA 27,00

DOVER SOLE MEUNIERE OR GRILLED

Con patatas baby y champiñones

With baby potatoes and fried mushrooms

CALAMARITOS PLANCHA / GRILLED SMALL SQUID 14,50

Con ajo, aceite, limón y perejil

With garlic, olive oil, lemon and parsley

BACALAO GLASEADO / GLAZED COD 19,00

Bacalao de Islandia glaseado con salsa de hoisin y jengibre sobre cama de verduras salteadas estilo Thai y Pak choy

Iceland cod with hoisin and Ginger glaze served on a bed of Thai stir fried vegetables and pack choy

» GUARNICIONES / SIDE DISH

Patatas fritas, Arroz basmati o Patata asada 3,00

French fries, Basmati rice or Roast potato

Verduras mixtas, Espinacas al vapor o Espárragos 4,50

Mixed vegetables, Steamed spinach or Asparagus



ALBÓNDIGAS SUECAS / SWEDISH MEATBALLS 15,00

Albóndigas de ternera y cerdo caseras, con puré de patatas, salsa cremosa y mermelada de arándanos

Home-made meatballs made of veal and pork, cream sauce and Lingonberries jam

POLLO LOS ARQUEROS CHICKEN 16,00

Pollo con jamón San Daniele, tomates cherry, albahaca y mozzarella de búfala

Chicken with San Daniele Parma ham, cherry tomatoes, basil and Buffalo mozzarella cheese

CONFIT DE PATO / DUCK CONFIT 16,00

Con puré de batata y jengibre, verduras y salsa cítrica con albaricoques

With sweet potato and ginger puree, vegetables and citric-apricot sauce

CLUBHOUSE BURGER 14,00

Hamburguesa de Angus con queso cheddar, beicon crujiente, lechuga, tomate y salsa burger casera

Angus Beef burger with cheddar cheese, crispy bacon, lettuce, tomato and homemade burger sauce

PICANTÓN DESHUESADO / BONELESS SPATCHCOCK 16,50

A la parilla con patatas fritas y salsa chimichurri

On the grill with French fries and chimichurri sauce

COTOLETTA ALLA MILANESE 17,00

Chuleta de ternera blanca empanada con Parmesano y acompañado con

ensalada de tomates, cebolla roja y perejil

Breaded veal chop with Parmesan and served with tomato and onion salad with parsley



CARNES MEATS

SOLOMILLO DE TERNERA A LA PARILLA 26,00

GRILLED BEEF FILLET

Servido con Verduras a la sartén y salsa a su gusto
[Bearnesa, pimienta verde, Oporto]

Served with Pan fried vegetables and your favourite sauce
[Bearnaise, green pepper, Port-wine]

ENTRECÔTE A LA PARRILLA / GRILLED RIBEYE STEAK 23,00

Ensalada coleslaw, patata asada y salsa bearnesa

Coleslaw, baked potato and Bearnaise sauce

PIERNA CORDERO LECHAL ASADO A FUEGO LENTO 19,00

SLOW COOKED BABY LEG LAMB

Con puré de chirivía y tirabeques en su jugo

With its' own jus, parsnip puree and snow peas

TIRA DE ASADO / SHORT RIBS 21,00

Tira de asado cocinado a fuego lento con glaseado
de salsa BBQ, puré de batata, jengibre y espárragos verdes

Slow cooked Black Angus short ribs with BBQ glaze,
sweet potato ginger mash and green asparagus

» **SALSAS / SAUCES** 2,50

Bearnesa, Pimienta verde, Oporto o Chimichurri

Bearnaise, Green pepper, Port-wine or Chimichurri

» **GUARNICIONES / SIDE DISH** 3,00

Patatas fritas, Arroz basmati o Patata asada

French fries, Basmati rice or Roast potato

Verduras mixtas, Espinacas al vapor o Espárragos 4,50

Mixed vegetables, Steamed spinach or Asparagus



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