



COVER CHARGE: 2,5 €

COLD STARTERS

Lobster salad
Quinoa and caviar
34

Kale salad
Nuts and goat cheese with peanuts sauce
18

Red tuna tartare
Straw potatoes and eggs
32

Lemon fish ceviche
Yellow aji
24

Crispy crab salad
Mango, wakame and sushi rice
25

Royal Oscietra caviar 25g, 50g, 125g
Blinis and sour cream
70 / 130 / 245

Wagyu carpaccio
Truffle and parmesan
28

Truffled steak tartare
Toast
34

Nº1 Gillardeau oyster (unit)
Mignonette of Granada's vinegar
7

WARM STARTERS

Rock fish and seafood soup
Saffron strands
22

Pappardelle with prawns "al ajillo"
Smoked burrata
27

Pan fried foie-gras
Chestnut stew, mushrooms and shallot
28

Gnocchi of Garrucha prawns with pesto
Ecologic cherry tomatoes
24

Gratinated sea urchins
22

Escargots "Bourguignonne" style
6 o 12 pieces
16 / 29

Boletus risotto
Truffle
25

Sautéed artichokes and crab
Vanilla and celeriac purée
26

MAIN COURSES

Swiss or Payoyo cheese fondue
Mushrooms, potatoes and cappers. Min. 2 Persons
29 p/p

Grilled octopus
Cedar wood, Romesco and tomato
32

Rossini tournedos
Foie-gras and black truffle
43

Traditional cheese or truffled cheese Raclette
Spring onions, mushrooms, potatoes and broccoli. Min. 2 Persons
29 p/p

Dover sole à la Meunière
"El Lodge" style Min. 2 Persons
49 p/p

Turbot
Smoked tomato dressing, asparagus and Pernod juice
32

Thermidor lobster
Boletus and sea urchin Hollandaise
45

Sea bass filet
Roasted aubergine and Tahini
36

FROM OUR GRILL

Rack of lamb
Fres herbs sauce
30

Aged veal entrecote
Grey salt from Guérande
34

Tournedos
With thyme. Min. 2 Persons
35 p/p

Angus T-Bone steak
"Café de Paris butter"
48 p/p

Grilled Angus Tomahawk steak
Min. 2 Persons
39 p/p

Grilled Châteaubriand
Min. 2 Persons
41 p/p

Galician Angus Cowboy (650 gr)
38

Veal cutlet, aged for 45 days (1,4 kg)
Min. 2 Persons
56 p/p

Grilled free-range chicken
Argentinian sauce or Chimichuri
29

Suckling lamb shoulder
Cardamon, asparagus and potatoes
45

HEALTHY MENU

Leeks and potatoes soft soup
Black truffle strips and edamame
16 · 126 Kcal

Tomato and basil tartare
16 · 184 Kcal

Organic vegetables wok
22 · 196 Kcal

Grilled king prawns
Wakame and chili with coriander dressing
29 · 224 Kcal

Grilled free-range chicken
Grilled vegetables
29 · 276 Kcal

Veal filet
Organic tomato and baby potatoes
31 · 224 Kcal

Oat and dates crumble
Yoghurt, mango and pistachio mousse
9 · 210 Kcal

DESSERTS

Chocolate mousse
"ElLodge" style
12

GrandMa's Mille Feuilles
"Cabello de ángel" and pine nuts
10

Chocolate tiramisu
10

Homemade cheesecake
Maraschino cherries
12

Chunky brownie (USA)
Banana ice cream
12

Apple tatin tart
Toffee and salted caramel butter ice cream
11

Ice cream and sorbet
Assorted
10

Opera cake
Coffee butter cream and chocolate ganache
10

Chocolate fondue or milk caramel (Minimum 2 persons)
Fruit and marshmallow
12 p/p

Black forest cake
10

Our cheese trolley selection
National and international
26