

... from de Orchard

- Passionata salad:** Oak leaf lettuce, rucola, duck ham, pear, cherry tomatoes, mango ice-cream with stuffed date and blueberry vinaigrette. A touch of eroticism, uhmmm. 9,00
- Italo-Mex salad:** Burrata (fresh italian cheese with spun dough made from mozzarella and cream), tomato, guacamole (mashed avocado mixture), anchovy cream, crunchy dehydrated tomato flakes and basil dressing. 9,50
- Salmorejo:** soft tomato cream with olive oil ice cream, cured ham and boiled egg. Served cold 7,50
- Vegetarian meze:** beetroot hummus with seeds, grilled vegetables salad with quinoa and yoghurt, eggplant cream, dried tomato and red pesto. 9,00

... to whet your appetite

Causa Mad-Limeña: (salad – causa limeña fusion). Potato timbale, violet potato, guacamole, shrimps, carrot, Ají Limo (hot pepper) and Ají Amarillo (yellow soft pepper) garlic sauce. You can order it vegetarian.	8,50
Caramelized mousse of Foie de canard millefeuille with sweet potato jelly and goat cheese.	10,50
Galician style octopus quesadillas , with paprika sauce and guacamole.	11,00
Pasta Luego: Tiny pasta bags stuffed with cheese and pear over creamy parmesan sauce, nuts and celery.	9,00
Risotto: Italian dish of rice cooked in broth with spicachs, cheese (El Casar) and Jabugo cured ham.	9,50
Tabla Crujiente: Brie cheese tempura, ham croquettes and vegetable samosas with tomato jam, sweet soy sauce, Raita (yogurt and mint sauce) and hummus (chickpeas cream).	10,50
Vietnamese rolls: Filled with chicken and banana curry rolled in lettuce and mint, with nuoc cham sauce.	8,50
Chicken or vegetable Pad-Thai: rice noodles, vegetables and soy sprouts sautéed in a wok pan with soy sauce, tamarind, peanuts and coriander (optional).	9,00

... from the sea ... and from the sky

- Tunna poke bowl.** Marinated tunna, sushi rice with guacamole, cherry tomatoes, algae, soy sauce and sesame seeds. 11,50
- Anglerfish burger** on top of home-made tomato sauce served with sweet potato, pumpkin and chipotle mayonnaise. 10,50
- Tataki tuna:** Tuna loin (not red, not plundering the seas) crusted with black and white sesame seeds, arugula, caramelized onion and tomato jam. 10,50
- Loin of cod confit** with pistachio cream accompanied by manchegan "pisto" (vegetable hash). 11,50
- Indian chicken:** Small chicken cubes macerated in yogurt and tandoori, cooked in butter and cream and accompanied by basmati rice and cashew nuts. Also exclusive and exquisite. 10,50
- Duck confit:** with red fruits chutney and hummus. 11,00
- Iamonadiet:** Chicken brochette accompanied with grilled vegetables, rice, hummus and greek yoghurt and mint sauce. 10,50

... from the land

Loin and Sirloin burger: 100 x 100 meat without additives or silly things, low-fat, in “pan de crystal” (a type of bread with a crispy crust and soft interior) with emmental cheese, old-style mustard, our ketchup, fries and caramalized onion. Buenísima.	12,50
Asturian Cachopo to share: Two thin fillets of beef filled with one of the following options Classic emmental cheese, mozzarella and serrano ham. Mediterranean mushroom mousse, provolone cheese and truffle flavour. All breaded and deep fried and served with fries and Padrón peppers.	17,00
Oxtail Dim Sum: Tiny rice pasta bags stuffed with oxtail covered with pumpkin molasses and alfalfa sprouts.	11,50
Argentinean-style beef: steak and loin brochette, corn cob, provoleta and baked potato, accompanied with 2 sauces: one made of Roquefort and strawberries, and the other typical of the southern cone: Chimichurri.	14,50
Ribeye steak: (400 gr. minimum) accompanied by baked potatoes and “Mojo rojo” (Canarian spicy pepper sauce).	17,00
Iberian pork wok: with “al dente” vegetables, yucca chips and saffron flavour.	13,50

Sweet temptations for a charming encounter

<i>Tribute to chocolate:</i> 3 chocolate millefeuille on a base of oreo cookies and all covered with chocolate and Bayleis mousse	4,80
<i>Pineapple carpaccio</i> with red berries, mint and yogurt ice cream	4,80
<i>Carrot cake,</i> with cream cheese	4,50
<i>Mojito Sorbet</i> (with Bacardi rum).	4,50
<i>Chocolate cake</i> with milk caramel ice cream, covered with hot chocolate. A classic at C2F.	4,80
<i>A humdinger of ice-creams:</i> Mango, mint-chocolate, violets,, milk caramel.	4,50
<i>Tiramisu Cake:</i> It´s not the classic one. We have true fans of this dessert.	4,50
<i>Lemon pie</i> with meringue	4,50
<i>Fresh Cheese Cake,</i> with berries coulis. For true sweet-toothed people.	4,50

“Quedamos” Menú

Includes 2 drinks per person (beer, glass of wine or softdrinks) or 1 Lts of beer per each 2 persons)

Starters: (One plate for two persons)

Julio Cesar salad: cesar sauce, parmesan cheese flakes and grilled chicken, raisins and seeds

Vegetarian meze: beetroot hummus with seeds, grilled vegetables salad with quinoa and yoghurt, eggplant cream, dried tomato and red pesto.

Tabla Crujiente: Brie cheese tempura, ham croquettes and vegetable samosas with tomato jam, sweet soy sauce, Raita (yogurt and mint sauce) and hummus (chickpeas cream).

Galician style octopus quesadillas, with paprika sauce and guacamole.

Iberian style risotto. With special iberian pork, saffron and vegetables

Chicken or vegetable Pad-Thai: rice noodles, vegetables and soy sprouts sautéed in a wok pan with soy sauce, tamarind, peanuts and coriander (optional).

Vietnamese rolls: Filled with chicken and banana curry rolled in lettuce and mint, with nuoc cham sauce.

Main course: (to choose one per person)

Indian Chicken: Small chicken cubes, macerated with yogurt and tandoori, with basmati rice

Argentinean Meat, estee.. ¿Viste?: a good beef accompanied with 2 sauces

Tomorrowstartadiet: Beef entraña with potato chips, fried egg, small Serrano ham cubes, red pepper

BURGERS

Anglerfish burger on top of home-made tomato sauce served with sweet potato, pumpkin and chipotle mayonnaise.

Retinta Beef Hamburger with emmental cheese, ancient mustard, our ketchup, candied onion and potato wedges

Textured soybeans vegan burger, potatos, with or without emmental cheese

To finish the feast, try our home made selection of desserts and short mojito sorbet

20 euros per person full table

“Tentación” Menu

Includes 2 drinks per person (beer, glass of wine or softdrinks) or 1 Lts of beer per each 2 persons

Starters. One per person

Julio Cesar salad: cesar sauce, parmesan cheese flakes and grilled chicken, raisins and seeds

Tabla Crujiente: Brie cheese tempura, ham croquettes and vegetable samosas with tomato jam, sweet soy sauce, Raita (yogurt and mint sauce) and hummus (chickpeas cream).

Vietnamese rolls: Filled with chicken and banana curry rolled in lettuce and mint, with nuoc cham sauce.

Galician style octopus quesadillas, with paprika sauce and guacamole.

Iberian style risotto. With special iberian pork, saffron and vegetables

Violet potato gnocchi, pumpkin sauce and tomatoes

Vegetarian meze: beetroot hummus with seeds, grilled vegetables salad with quinoa and yoghurt, eggplant cream, dried tomato and red pesto.

Main course: (to choose one per person)

Indian Chicken: Small chicken cubes, macerated with yogurt and tandoori, with basmati rice

Argentinean Meat, estee.. ¿Viste?: a good beef steak (250 grs) accompanied with 2 sauces

Iberian pork wok: with “al dente” vegetables, yucca chips and saffron flavour.

Tomorrowstartadiet: Beef entraña with potato chips, fried egg, small Serrano ham cubes, red pepper

BURGERS

Anglerfish burger on top of home-made tomato sauce served with sweet potato, pumpkin and chipotle mayonnaise.

Retinta Beef Hamburger with emmental cheese, ancient mustard, our ketchup, candied onion and potato wedges

Textured soybeans vegan burger, potatoes, with or without emmental cheese

To finish the feast, try our home made selection of desserts and short mojito sorbet

25 euros per person full table

Club Menu

Includes free beer and sangria or 3 softdrinks per person or a bottle of wine of the house for every 3 people (Ribera, Rioja and Rueda)

Starters. One per person

Passionata salad: Oak leaf lettuce, ruculla, duck ham, pear, cherry tomatoes, mango ice-cream with stuffed date and blueberry vinaigrette. A touch of eroticism, uhmmm.

Galician style octopus quesadillas, with paprika sauce and guacamole.

Caramelized mousse of Foie de canard millefeuille with sweet potato jelly and goat cheese.

Chicken or vegetable Pad-Thai: rice noodles, vegetables and soy sprouts sautéed in a wok pan with soy sauce, tamarind, peanuts and coriander (optional).

Causa Mad-Limeña: (salad – causa limeña fusion). Potato timbale, violet potato, guacamole, shrimps, carrot, Ají Limo (hot pepper) and Ají Amarillo (yellow soft pepper) garlic sauce. You can order it vegetarian.

Tabla Crujiente: Brie cheese tempura, ham croquettes and vegetable samosas with tomato jam, sweet soy sauce, Raita (yogurt and mint sauce) and hummus (chickpeas cream).

Main course: (to choose one per person)

Choose between **Tataki tuna or Loin of cod confit**

Asturian Cachopo or Beef cordon bleu: Two thin fillets of beef with a heart of Serrano ham and cheese all breaded and deep fried, served with slice potatoes and Padrón peppers.

Iberian pork wok: with “al dente” vegetables, yucca chips and saffron flavour.

Beef tenderloin with mojo rojo (spicy sauce) and potatoes

Duck confit: with red fruits chutney and hummus.

Indian Chicken: Small chicken cubes, macerated with yogurt and tandoori, with basmati rice

Oxtail Din Sum: Tiny rice pasta bags stuffed with oxtail covered by pumpkin molasses and alfalfa sprouts.

To finish the feast, try our home made selection of desserts and short mojito sorbet

29 euros per person full table

VINOS TINTOS / RED WINES

			
Rioja	Viña Valoria – Crianza – (tempranillo)	14,00	
	Solar de Becquer- Crianza – (Tempranillo, Mazuelo, Garnacha)	15,00	2,90
	Ramón Bilbao – Crianza - (Tempranillo)	16,00	
	Luis Cañas – Crianza – (Tempranillo)	18,00	
	Marqués de Murrieta – Reserva – (Tempranillo)	25,00	
Ribera del Duero	Pinna Fidelis – Roble – (Tinta del País)	15,50	3,20
	La Planta – Roble – (Tempranillo) – Bodegas Arzuaga	16,50	
	Arzuaga – Crianza – (Tempranillo, Cabernet Sauv, Merlot)	24,00	
	Pago de los Capellanes – Crianza – (Tinta del País)	26,50	
Somontano	Cojón de Gato (Merlot, Syrah, Cojón de gato)	14,50	2,90
Jumilla (Murcia)	Juan Gil – 12 meses de barrica (Monastrel)	18,50	
Yecla	Hécula – (Monastrel)	14,50	
El Bierzo	Petit Pitacum – (Mencía)	14,50	
Tierra de Castilla	Tristrás (Syrah)	14,50	
La Mancha - Valdepeñas	Don Aurelio – (Garnacha)	12,00	2,40
Toro	Yaso – Roble 6 meses – (Tinta de Toro)	15,50	
Madrid	Chotis – Ecológico - 10 meses barrica – (Garnacha centenaria)	15,50	
Argentina	Benjamín – Nieto Senetiner – (Malbec)	14,50	

BLANCOS / WHITES

Rueda	Palacio de Bornos – (Verdejo)	14,00	2,80
Utiel	Aula de autor – (Verdejo)	12,50	2,50
Rias Baixas	Marieta (Albariño goloso)	14,50	2,90
	Bicos (Albariño)	14,00	

ROSADOS / ROSE

Rosado Afrutado



12,50



2,50

ESPUMOSOS Y CAVA

Lambrusco - (Rosado Espumoso)



10,50

Cava - Anna de Codorníu (Brut Nature)

16,50

CERVEZAS ARTESANAS

DouGall's 942 – Cantabria - American Pale Ale – 4,2%	3,50
La Quince H-NUT – Madrid - Hazelnut Brown Ale – 5,5%	3,80
Chueca Madriz Hop Republic - Lager rubia tipo Helles – 5,0%	3,50
San Frutos Especial – Segovia - Tostada English Pale Ale – 6,5%	3,50
Domus Aurea – Toledo - IPA – 5,4%	3,50
Caleya Goma 2 – Asturias - IPA– 6,3%	3,50
La Quince – Hop Fiction - Madrid – American Pale Ale – 5,4%	3,80

CERVEZAS / BEERS

Cerveza de barril Stella Artois/ Draught Beer 0,3 Lts. 2,70€ / 0,5 Lts. 3,90€		
Sol – La mejicana Original	2,90	Sin Alcohol / non-alcoholic – 0,0 - 0,33 lts 2,70
Paulaner de trigo 0,5 Lts.	4,50	Alhambra Rsva 1925 nacional extra premium. 2,90
Cruzcampo Gran Reserva	2,70	Affligem Belga de doble fermentación 3,30
Desperados (con sabor a tequila)	2,80	

SIDRA ASTURIANA

Trabanco natural	8,00	SANGRIAS	
		De Vino Tinto - Con fruta de temporada	12,00
		De Verdejo - Exclusiva de Con 2 Fogones	12,00
		De Lambrusco - Nuestra última creación	12,00

VERMUTS

Martini Rojo / Blanco	2,30	Y ADEMÁS ...	
Nordesia	2,50	Refrescos, zumos	2,20
Mtinez Lacuesta	2,50	Agua mineral	1,90
Yzaguirre	2,00	Vichy Catalán	2,20
Aperol	2,50	Tinto de verano – Verdejo de Verano	2,70
		Mosto	2,20