

S T A R T E R S	
Andalusian Gazpacho "Reserva"	16
chilled tomato and cucumber gazpacho, mini crouton, tomato sorbet	
Donna Artisan Croquettes	17
creamy, classic croquetas, your pick of wild mushroom or ham	
Gambas al Ajillo	23
prawns and garlic flambéed with a whisper of andalusian sherry	
Wild Sea Bass Ceviche	24
sea bass cured in leche de tigre, passion fruit base, onion, sweet potato chips	
Steak Tartar	25
hand-cut beef tartare, toasted pan gattiatu	
Chicken Satay Skewers	25
marinated chicken, peanut sauce, stem salad	
Tuna Tartar	26
tuna tartar, asian emulsion, fresh tomato, avocado	
Ibérico Bellota Ham	32
acorn-fed ham, pan de cristal, ramallet tomato, olive oil	

S A L A D S

Watermelon salad	18
feta, cherry tomatoes, mint, coriander, cashews	
Confit Artichokes	20
artichokes over a silky cauliflower and vanilla cream	
Burrata & Roasted Tomatoes	22
burrata, slow-roasted tomatoes, pine nuts, olive paté	
Mango & Semi-Cured Goat's Cheese Salad	22
fresh mango, mixed leaves, cherry tomato, honey-lemon vinaigrette, goat's cheese (add chicken €27)	
Caesar Salad	24
free range chicken, baby gem, aged parmesan & brioche croutons	

M A I N S

Prawn Brioche Roll	26
soft brioche stuffed with prawns sautéed in lobster butter, pico de gallo, kimchi	
Salmon Poke	26
quinoa, marinated salmon, edamame, avocado, mango, crispy seaweed	
Coastal Club Sandwich	26
free-range chicken, bacon, avocado, lettuce, tomato, lime mayo	
The Donna Dirty Burger	28
prime 180g beef patty, fresh vegetables, house sauce	
Seafood Pasta	30
creamy paccheri bursting with sea flavours of mussels, clams, squid	
Grilled Octopus	34
with creamy potato, paprika seasoning and vegetables	
Sea Bass	36
on seasonal vegetables, finished with beurre blanc	
Beef Tenderloin	38
tender beef tenderloin, grilled	
Dry-Aged Entrecôte, 35 days	39
250g prime beef with an intense, buttery character	

S I D E S

French Fries	8
Sweet Potato Fries · Green Salad · Tomato Salad · Seasonal Vegetables	9

N A U G H T Y D E L I G H T S

Homemade Ice Cream · 2 scoops	8
Tiramisú	11
Savoiardi biscuits, espresso and mascarpone	
Basque Cheesecake	12
caramelized on the outside, molten and creamy on the inside	
Chocolate Mousse	12
creamy mousse, strawberry coulis, mint, strawberry ice cream	

LEYENDA / KEY: Gluten Crustáceos/Crustaceans Huevo/Eggs Pescado/Fish Cacahuetes/Peanuts Soja/Soy Frutos De Cáscara/Nuts Mostaza/Mustard Sésamo/Sesame Sulfitos/Sulfites Moluscos/Mollucs Lácteos/Dairy

IF YOU HAVE A FOOD ALLERGEN OR INTOLERANCE, PRIOR TO PLACING YOUR ORDER, PLEASE HIGHLIGHT THIS WITH US AND WE CAN GUIDE YOU THROUGH OUR MENU. NOT ALL THE INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. ALL PRICES ARE INCLUSIVE OF VAT AT 10%. (A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.)

