



TAPAS AND SNACKS

to begin

WRINKLED POTATOES with red mojo sauce.	4,7
HAM CROQUETTES    Pepper jam (6 units)	12
BOLETUS CROQUETTES    Fig jam. (6 units)	12
CHEESE BOARD   Parmesan, semi-cured Manchego cheese, goat cheese, Gorgonzola cheese and Taleggio cheese.	16
KOREAN TEMPURA PRAWNS     With spicy apricot jam.	15
FOCACCIA   with garlic, mozzarella and semi-dried tomato.	7,5

FLAVOR ON THE TABLE

to enjoy

OCTOPUS, EL ARCO STYLE With potato cream, roasted pepper, and sobrasada sauce.	21
FOIE GRAS MOUSSE RECIPES   on slices of pear, honey and biscuits.	16
BEEF TENDERLOIN CARPACCIO    Truffle oil, Parmesan flakes, pumpkin seeds and arugula.	18
TUNA CARPACCIO     Tuna, lemon vinaigrette, wasabi mayonnaise.	16
BEEF SIRLOIN TARTARE   With Parmesan ice cream	19
VITELLO TONNATO     Tuna and egg mayonnaise, capers and watercress.	16
GARLIC PRAWNS   Garlic, chili pepper and brandy.	15
MUSSELS IN WHITE WINE AND PICKLED.  	13
MUSSELS WITH TOMATO AND SPICY SAUCE  	14

OUR BURRATAS

A different touch

BURRATA MELANZANA ARROSTO   with roasted eggplant.	14
BURRATA POMODORO CON SARDINA   with tomato and smoked sardine.	15
BURRATA CON PROSCIUTTO DI PARMA   with ham and grapes.	16

• FOCACCIA IS RECOMMENDED TO ACCOMPANY

SALADS

a fresh touch

GOAT CHEESE SALAD    Mixed greens, cherry tomatoes, honey and dill vinaigrette, and figs.	16
CAESAR SALAD     Hearts of lettuce, sardine, guanciale, Caesar dressing and Coral chicken.	17
TUNA BELLY SALAD  With pink tomato.	16

CHILDREN

for the little ones

CHICKEN NUGGETS WITH FRIES 	8
PASTA WITH TOMATO SAUCE OR NATA  	7
PASTA WITH BOLOGNESE SAUCE  	8
PIZZA MARGHERITA   Tomato sauce and mozzarella cheese.	11

FITTINGS

to accompany

PAN  1,2	PAN SIN GLUTEN  1,5
BREAD WITH AIOLI AND GRATED TOMATO   	2,2
GLUTEN-FREE BREAD WITH AIOLI AND GRATED TOMATO   	2,5
CHIPS 	3
BIG FRENCH FRIES 	4,2
GREEN SALAD 	6
MAYONNAISE 	0,5
EXTRA AIOLI  	1
EXTRA SAUCE	2
EXTRA SALAD OR VEGETABLES +	3

EXTRA TAKEAWAY CONTAINER 0.5

STUFFED PASTA

gluten-free options also available



RAVIOLI DI AGNELLO	 	20
Lamb ravioli with apple puree and mistela.		
RAVIOLI DUE SAPORI	 	19
Beef cheek and pumpkin with butter, sage and cream cheese.		
SWEET POTATO AND SHRIMP RAVIOLI	  	18
with pesto and semi-dried tomatoes.		
RAVIOLI AL TARTUFO	 	17
With Parmesan cream and truffle.		
LASAGNA BOLOGNESE	  	15
Bolognese sauce, cheese and béchamel cream.		
SEASONAL VEGETABLE LASAGNA	 	13

DRY PASTA

gluten-free options also available



LINGUINE AI FRUTTI DI MARE	   	18
Tomato sauce, prawns, squid and mussels.		
SPAGHETTI ALLA CARBONARA	  	15
Guanciale, egg and parmesan.		
TAGLIATELLE ALLA BOLOGNESE	 	14
Bolognese sauce.		
TROFIE AL SALMONE	  	15
Broccoli, cherry tomatoes and onion.		
PACCHERI ALL'ARRABBIATA CON BURRATA	 	18
Tomato, black olives, cherry tomato, capers and chili.		

SEA AND FARM

To your liking

SALMON FILLET	  	23
Zucchini cream with cream and beurre blanc sauce.		
SEA BREAM FILLET	 	24
Fresh vegetables and mashed potatoes with lemon.		
GRILLED SQUID		25
Seasonal vegetables, green salsa with lime, cilantro and garlic.		
TUNA TATAKI	  	26
Mashed potatoes with lemon and pico de gallo.		

P.P.P.: Price Per Person.

CHATEAUBRIAND (500G/2 P. OF BEEF TENDERLOIN)	 	38 p.p.p*
Sautéed seasonal vegetables and mushrooms, French fries, Rossini sauce and pepper sauce. Min. 2 people.		
PORK TENDERLOIN	 	21
Trofie with apple puree and Pedro Jiménez sauce.		
BEEF TENDERLOIN		32
On top of braised mushrooms and caramelized onions with Rossini sauce.		
ANGUS ENTRECOT 300GRS		29
With roasted red pepper and shiitake cream, baby garlic and pepper sauce and a touch of miso.		

(ALL MEATS AND FISH COME WITH CHIPS OR POTATOES AND SALT)

PIZZAS

Ask about our gluten-free dough.

Choose your dough: SPICY TOMATO, GLUTEN-FREE + 1.50€



PIZZA NAPOLETANA	 	13
Tomato sauce, fresh mozzarella and basil.		
PIZZA PEPPERONI	   Recommended with a spicy tomato base	13
Tomato sauce, mozzarella and pepperoni.		
PIZZA PROSCIUTTO	 	16
Tomato sauce, mozzarella, Serrano ham, cherry tomatoes, Parmesan cheese, arugula, and balsamic vinegar.		
PIZZA VEGETARIANA	 	14
Tomato sauce, mozzarella, onion, zucchini, pepper, eggplant and mushrooms.		
PIZZA EL ARCO	   Recommended with a spicy tomato base	15
Tomato sauce, mozzarella, bacon, goat cheese and egg.		
PIZZA CAPRESE	 	15
Tomato sauce, mozzarella, arugula, balsamic vinegar, cherry tomatoes and fresh mozzarella.		
PIZZA FRUTTI DI MARE	    Recommended with a spicy tomato base	17
Tomato sauce, mozzarella, king prawns, squid and mussels.		
PIZZA DE BRESAOLA Y BURRATA	  	19
Salsa de tomate, mozzarella, Burrata, bresaola, anacardos, rucula y tomate semi seco.		
PIZZA 5 FORMAGGI	 	15
Tomato sauce, mozzarella, goat cheese, cheddar, gorgonzola and parmesan.		
PIZZA CAMPERA	  	17
Tomato sauce, mozzarella, egg, caramelized onion, foie mousse, arugula and pear.		
PIZZA BARBACOA	 	15
Tomato sauce, barbecue sauce, mozzarella, onion, bacon and meat.		
PIZZA AL TONNO	   Recommended with a spicy tomato base	14
Tomato sauce, mozzarella, tuna, black olives, onion and tomato slices.		
PIZZA HAWAII	 	14
Tomato sauce, mozzarella, ham and pineapple.		
PIZZA CARBONARA	  	14
White base, egg, bacon and Mushrooms.		
PIZZA CON PESTO	  	17
White base with pesto, mozzarella, mortadella, semi-dried tomato, pistachios, burrata, basil oil and watercress.		

EXTRA INGREDIENTS: Tuna, anchovies, mozzarella, ham, pepperoni, egg, mushrooms 2

EXTRA INGREDIENTS: Fresh mozzarella, Serrano ham, goat cheese, Gorgonzola. 3

EXTRA INGREDIENTS: Burrata, Prawns, Smoked Salmon. 5

DESSERT

TIRAMISU	  	8
CREMA CATALANA	 	6,5
CAPRESE TART WITH HAZELNUT ICE CREAM.	  	8
CHEESECAKE, SOFT GORGONZOLA CHEESECAKE AND COOKIE ICE CREAM	 	8
DESSERT PIZZA: CREAMY CHEESE, BANANA, CINNAMON AND CHOCOLATE.	 	8
DAMM BLACH	 	7
ICE CREAM SUNDAE (YOUR CHOICE OF FLAVOR) 2 SCOOPS	 	3.80 / 3
SCOOPS		4.90