El Arco
Bar - Restaurante

TAPAS Y BOCADOS

to start

WRINKLED POTATOES 4,7
with red mojo

HAM CROQUETTES 12
(6 units)

BOLETUS CROQUETTES 12
(6 units)

CHEESE BOARD 16
assorted cheeses

Korean tempura shrimp 15
With spicy apricot jam.

FOCACCIA 7,5
with garlic, mozzarella and semi-dried tomato

FLAVOR ON THE TABLE

to enjoy

OCTOPUS IN THE STYLE OF EL ARCO 20
With sweet potato cream.

FOIE GRAS MOUSSE RECIPES 15
on slices of pear, honey and biscuits.

CARPACCIO OF BEEF TENDERLOIN 17
Truffle oil, parmesan flakes, pumpkin seeds and arugula.

SALMON CARPACCIO 15
Salmon, lemon vinaigrette, wasabi mayonnaise.

VEAL WITH TUNA SAUCE 16
Tuna and egg mayonnaise, capers and watercress.

SPICY GARLIC PRAWNS 15
Garlic, chilli and brandy.

MUSSELS IN WHITE WINE 13

MUSSELS WITH TOMATO SAUCE AND SPICY SAUCE 14

BEEF SIRLOIN TARTAR 18
With parmesan ice cream

OUR BURRATAS

A different touch

BURRATA MELANZANA ARROSTO 14
with roasted eggplant

BURRATA TOMATO WITH SARDINE 15
with tomato and smoked sardine

BURRATA WITH PARMA HAM 16
with ham and grapes.

- FOCACCIA IS RECOMMENDED TO ACCOMPANY.

SALADS

a fresh touch

GOAT CHEESE SALAD 14
Mezclum, cherry tomatoes, honey and dill vinaigrette, and figs.

CAESAR SALAD 16
Lettuce hearts, sardines, guanciale and Coral chicken.

TUNA BELLY SALAD 15
With pink tomato.

CHILDREN

for the little ones

CHICKEN NUGGETS WITH FRIES 8

PASTA WITH TOMATO SAUCE OR NATA 7

PASTA WITH BOLOGNESE SAUCE 8

MARGARITA PIZZA 11
Tomato sauce and mozzarella cheese.

to accompany

FITTINGS

PAN 1,2 PAN SIN GLUTEN 1,5

ALIOLI BREAD AND GRATED TOMATO 2

GLUTEN-FREE BREAD WITH AIOLI AND GRATED TOMATO 2,5

CHIPS 3

LARGE FRENCH FRIES 4,2

GREEN SALAD 6

EXTRA MAYONNAISE 0,5

EXTRA AIOLI 1

EXTRA TAKEAWAY CONTAINER 0.5

STUFFED PASTA

Additionally, gluten-free alternatives.

RAVIOLIS DI FRUTTI DI MARE — 17
Seafood ravioli accompanied by a creamy sauce featuring shrimp, leeks, and tomatoes.

RAVIOLI DUE SAPORI — 18,5
Veal Cheek and Butternut Squash with Butter, Sage, and Spinach Cream.

SWEET POTATO AND SHRIMP RAVIOLI — 18
with pesto and sun-dried tomatoes.

RAVIOLI AL TARTUFO — 16

LASAGÑA BOLOÑESE — 15
Bolognese sauce, cheese, and béchamel cream.

Lasagña VEGANA — 13
Pumpkin, zucchini, carrot, and broccoli.

DRIED PASTA

ADDITIONALLY, GLUTEN-FREE ALTERNATIVES.

LINGUINE AL FRUTTI DI MARE — 17
Tomato sauce, shrimp, squid, and mussels.

TAGLIATELLE ALLA CARBONARA — 14
Guanciale, egg, onion, and Parmesan.

SPAGHETTI ALLA BOLOGNESE — 13
Bolognese sauce.

GNOCCHI AL DISARONNO — 13
Cream, Asparagus, Serrano Ham, and Disaronno.

CASARECCE AL SALMONE — 15
Broccoli, cherry tomatoes, onion, cream, and tomato.

PACCHERI ARABBIATA CON BURRATA — 18
Tomatoes, black olives, cherry tomatoes, capers, and spices.

OCEAN AND AGRICULTURE

As you wish.

SALMON FILLET — 21
Fennel accompanied by cava and almond sauce.

SEA BREAM FILLET — 22
Fresh vegetables accompanied by lemon-infused mashed potatoes.

GRILLED CALAMARI — 24
Fresh vegetables accompanied by a green sauce infused with lime, cilantro, and garlic.

TUNA TATAKI — 24
Lemon-infused mashed potatoes accompanied by pico de gallo.

P.P.P.: Price Per Individual.

CHATEAUBRIAND (500 GRAMS OF BEEF TENDERLOIN) — 37 p.p.p*
Sautéed vegetables and mushrooms, French fries, Rossini sauce, and pepper sauce. Minimum of 2 persons.

PORK LOIN — 20
Casarecce accompanied by sweet potato purée and Pedro Jiménez sauce.

BEEF TENDERLOIN — 29
On sautéed mushrooms and caramelized onions accompanied by Rossini sauce.

ENTRECOTE 300 GRAMS — 26
Sautéed vegetables with a sauce of your choice: mushrooms or peppers.

ALL MEATS AND FISH ARE SERVED WITH CHIPS OR SALTED POTATOES.

PIZZAS

Inquire about our gluten-free dough.

Select your dough: SPICY TOMATO, GLUTEN FREE + €I.5

PIZZA NAPOLETANA 13
Tomato sauce, fresh mozzarella, and basil.

PIZZA PEPPERONI Recommended with a zesty tomato foundation. 13
Tomato sauce, mozzarella cheese, and pepperoni.

PIZZA PROSCIUTTO 16
Tomato sauce, mozzarella, Serrano ham, cherry tomatoes, Parmesan cheese, arugula, and balsamic vinegar.

PIZZA VEGETARIANA 13
Tomato sauce, mozzarella, onion, zucchini, bell pepper, eggplant, and mushrooms.

PIZZA EL ARCO Recommended with a zesty tomato foundation. 15
Tomato sauce, mozzarella, bacon, goat cheese, and egg.

PIZZA CAPRESE 14
Tomato sauce, mozzarella, arugula, balsamic vinegar, cherry tomatoes, and fresh mozzarella.

PIZZA DI MARE Recommended with a zesty tomato foundation. 16
Tomato sauce, mozzarella, shrimp, squid, and mussels.

PIZZA DE BRESAOLA Y BURRATA 19
Tomato sauce, mozzarella, burrata, bresaola, cashews, arugula, and sun-dried tomatoes.

PIZZA 5 FORMAGGI 14
Tomato sauce, mozzarella, goat cheese, cheddar, gorgonzola, and parmesan.

PIZZA CAMPERA 16
Tomato sauce, mozzarella, egg, caramelized onions, foie gras mousse, arugula, and fruit.

PIZZA BARBACOA 15
Tomato sauce, barbecue sauce, mozzarella cheese, onion, bacon, and meat.

PIZZA AL TONNO Recommended with a zesty tomato foundation. 13
Tomato sauce, mozzarella, tuna, black olives, onions, and slices of tomato.

PIZZA HAWAII 13
Tomato sauce, mozzarella, ham, and pineapple.

PIZZA CARBONARA 14
White base, egg, bacon, and portobello mushroom.

PIZZA CON PESTO 17
White base topped with pesto, mozzarella, mortadella, semi-dried tomatoes, pistachios, burrata, basil oil, and watercress.

ADDITIONAL INGREDIENTS 2 Tuna, anchovies, mozzarella, ham, pepperoni, egg, goat cheese, gorgonzola, mushrooms

ADDITIONAL INGREDIENTS 3 Fresh mozzarella, Serrano ham

ADDITIONAL INGREDIENTS 5 BURRATA