BREAKFAST & AFTERNOON BITES

To start your day or enjoy a little break.

BREAKFAST

Mediterranean 4,00 €
Coffee or tea, toast with butter and jam, toasted bread with tomato and extra virgin olive oil, or a freshly baked pastry.

American 8,00 €
Coffee, orange juice, eggs cooked to your liking and bacon.

Healthy 6,00 €
Your choice of coffee with milk or tea, plant-based yoghurt with muesli, honey, nuts and seeds.

Extra orange juice 2,00 €

Freshly prepared fruit 2,50 €

LIGHT BITES

Spanish Omelette Slice 3,00 €

Ham & Cheese Toasted Sandwich · NEW 6,00 €
Ham, Edam cheese and French fries. Add an egg for €1.00.

Ibérico Ham Toast 6,00 €
Freshly baked bread, Ibérico ham, tomato spread and extra virgin olive oil.

Pastry / Cookie 2,50 €

SANDWICHES

Princesa Sandwich 14,00 €
Slow-cooked chicken, baby leaves, tomato, bacon, cheese and smoked black olive mayonnaise.

Éboli Sandwich 14,00 €
Wholemeal bread, salmon, lettuce, tomato, avocado and fresh cheese.

MADE FOR SHARING

Starters, small bites and dishes to savour at your own pace.

TO START

Ibérico Ham — 24,00 €
Hand-carved and served with rustic bread and fresh tomato.

ALLERGENS: GLUTEN

Éboli Russian Salad — 16,00 €
Smoked eel, Kewpie mayonnaise, fish roe, pickled green chilli pepper and black olive powder.

ALLERGENS: FISH · SOY · MUSTARD · EGGS

White, Cured & Green — 12,00 €
Grilled confit white asparagus, León cured beef tartare and cashew pesto.

ALLERGENS: NUTS · MILK

XL Cantabrian Anchovies · 8 pcs — 17,00 €
Cantabrian anchovies, blue tomato dressing and crispy pan de cristal bread.

ALLERGENS: FISH

Ibérico Ham Croquettes — 4 uds. 8,50 € · 8 uds. 16,00 €
Crispy cured beef, Ibérico pork jowl and black garlic emulsion.

ALLERGENS: GLUTEN · MILK · EGGS

Salt Cod Croquettes — 4 uds. 8,50 € · 8 uds. 16,00 €
Creamy salt cod croquettes with ajoarriero mayonnaise.

ALLERGENS: GLUTEN · MILK · FISH · EGGS

Braised Beef Tail Croquettes — 4 uds. 10,00 € · 8 uds. 20,00 €
Caramelised onion emulsion and a savoury crisp.

ALLERGENS: GLUTEN · MILK · EGGS

Broken Eggs with Black Truffle & Ibérico Ham — 15,00 €
Truffle-infused potato slices, free-range eggs and Ibérico ham shavings.

ALLERGENS: EGGS · GLUTEN

Roast Pork Knuckle Brioche — 12,00 €
Roast pork knuckle, pickles, chipotle mayonnaise and red onion.

ALLERGENS: GLUTEN · EGGS

Crispy Pork Belly — 18,00 €
Slow-cooked crispy pork belly, sweet-and-sour herb demi-glace, baby leaves and lime.

ALLERGENS: GLUTEN

FROM SEA & LAND

Main courses, casual bites and gastroBAR specialities

FRESH & LIGHT

Burrata Focaccia — 14,00 €
Burrata, focaccia bread, sun-dried tomato tapenade, rocket and Genoese pesto.
ALLERGENS: GLUTEN · MILK · EGGS

Caesar Salad — 14,00 €
Mixed lettuce leaves, crispy chicken, bacon, toasted bread and Caesar dressing.
ALLERGENS: GLUTEN · MILK · SOY · FISH · EGGS

Princesa Sandwich — 14,00 €
Slow-cooked chicken, baby leaves, tomato, bacon, cheese and smoked black olive mayonnaise.
ALLERGENS: GLUTEN · MILK · EGGS

FROM THE SEA

Red Wine-Braised Rock Octopus — 24,00 €
Citrus-infused yellow pepper potato purée and creamy black garlic sauce.
ALLERGENS: GLUTEN · FISH · EGGS

Grilled Balfegó Tuna Steak — 25,00 €
Grilled tuna, white garlic cream and pico de gallo.
ALLERGENS: FISH · SOY · GLUTEN

Salmon Wok — 18,00 €
Fresh salmon and stir-fried vegetables with soy sauce and sesame.
ALLERGENS: FISH · SOY · SESAME

FROM THE LAND

Grilled Beef Tenderloin — 26,00 €
Grilled beef tenderloin with fresh foie gras, satay sauce, roasted apple, crispy bread and potato crisp.
ALLERGENS: GLUTEN · SOY · PEANUTS

Dry-Aged Beef Entrecôte — 25,00 €
Grilled entrecôte served with Canarian-style wrinkled potatoes and red mojo sauce.
ALLERGENS: GLUTEN

Éboli Gastro Burger — 16,00 €
Dry-aged beef, cheddar, bacon, pickles, sun-dried tomato, crispy onion, kimchi mayonnaise and hoisin sauce.
ALLERGENS: GLUTEN · MILK · EGGS

Crunchy Chicken Burger — 14,00 €
Crispy chicken, Brie cheese, red onion, chimichurri mayonnaise and pickles.
ALLERGENS: GLUTEN · MILK · EGGS

DESSERTS & KIDS' MENU

Sweet finales and delicious choices for our youngest guests

A SWEET ENDING

80% Dark Chocolate Coulant — 6,50 €
Warm dark chocolate fondant with raspberry ice cream.
ALLERGENS: GLUTEN

Cheesecake — 7,00 €
Served with red berry chutney.
ALLERGENS: GLUTEN · EGGS · MILK

Pistachio Coulant — 7,00 €
Warm pistachio fondant with white chocolate ice cream.
ALLERGENS: GLUTEN · EGGS · MILK

Caramelised French Toast — 7,00 €
Warm, infused brioche-style Spanish torrija, caramelised and served with cinnamon ice cream.
ALLERGENS: GLUTEN · EGGS · MILK

FOR OUR LITTLE GUESTS

Croquettes & Chicken Fingers — 10,00 €
Ham croquettes and chicken fingers served with French fries.
ALLERGENS: GLUTEN · EGGS · MILK

American Burger — 14,00 €
Beef, bacon, cheese, tomato, lettuce and mayonnaise.
ALLERGENS: GLUTEN · MILK

Princesa de Éboli Artisan Pizza — 12,00 €
Ham and cheese pizza.
ALLERGENS: GLUTEN · MILK

Ham & Cheese Quesadillas — 12,00 €
Tortillas filled with cooked ham and melted cheese.
ALLERGENS: GLUTEN · MILK

Oreo Cheesecake — 5,00 €
ALLERGENS: GLUTEN · EGGS · MILK

Vanilla & Chocolate Ice Cream Duo — 4,00 €
ALLERGENS: MILK