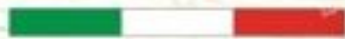


Da sabor a tu vida

Da Arianna

restaurante



Grill

## Bruschetta

- With garlic and oregano 🍷 3,00€
- With garlic and tomato 🍷 4,00€
- With garlic, tomato, serrano ham 🍷 5,00€
- With garlic and mozzarella 🍷🍷 4,00€
- With tomato and Bellota ham 🍷 6,00€
- Di Melanzane 🍷🍷 5,00€  
Aubergines, endives, mascarpone and roquefort

## Strapazzate

- Scrambled eggs with Cod 🍷🍷🐟 12,50€  
Garlic, onion, pepper and fries
- Scrambled eggs with Iberian ham and mushrooms 🍷 11,50€
- Scrambled eggs with Fillet 🍷🍷 13,00€  
Sirloin, arugula, truffle and parmesan

## Insalate

- Insalata Caprese 🍷🍷 9,00€  
Tomato, mozzarella, anchovies and basil
- Insalata Tiepida (Templada) 🍷🍷🍷 9,50€  
Green lettuce, arugula, onion, Parmesan shavings, tomato, nuts and grilled fish
- Insalata Da Arianna 🍷 10,50€  
Lettuce, tomato, cucumber, onion, pepper, nuts, avocado, cheese and candied bacon
- Insalata Capriccio 🍷🍷 9,50€  
Tomato, lettuce, onion, peppers, tuna, egg, corn, cucumber, carrot and asparagus
- Insalata Tropicale 🍷🍷🍷 10,00€  
Lettuce, corn, apple, avocado, tomato, pineapple, peach and prawns
- Insalata al Formaggio di Capra 🍷🍷 9,80€  
Lettuce, arugula, onion, dried tomato, palm honey, cherry tomato, Parmesan shavings, goat roll and nuts
- Insalata di Polipo 🍷🍷🍷🍷 12,00€  
Octopus, lettuce, onion, parmesan, potatoes, peppers, prawns, salt and olive oil
- Insalata César 🍷🍷 9,80€  
Assorted lettuce, croutons, breaded breast, cherry tomato, slice Parmesan and onion.

## Condimenti e Vinagretta 1,00€

- Sweet mustard vinaigrette and oil 🍷🍷
- Spicy sauce César sauce 🍷🍷 Cocktail sauce 🍷

## Focaccia

- Garlic and oregano 🍷 6,00€
- Garlic, tomato and serrano 🍷 9,50€
- Garlic and Mozzarella 🍷🍷 8,50€
- Bella Da Arianna 🍷🍷 12,50€  
Fresh tomatoes, arugula, serrano ham, fresh mozzarella and Parmesano shavings
- Marinara 🍷 8,00€  
Tomato sauce, garlic and oregano
- Focaccia Ibérica 🍷🍷 18,00€  
Acorn ham, fresh tomato, fresh mozzarella, arugula and Parmesan shavings

## Crema-Zuppe e Verdure

- Verdure al Grill Grilled vegetables 13,50€
- Minestrone with fresh vegetables 🍷 4,50€
- Crema di Zucchini e Zucca 🍷🍷 4,50€  
Zucchini, pumpkin, potato and croutons
- Crema di Pomodoro Tomato and cream 🍷🍷 4,50€
- Zuppa di pollo 🍷🍷 4,50€  
Broth, noodles, chicken, egg and peas

## Antipasti

- Mix of empanadas 🍷🍷🐟 9,00€  
Meat, chicken, spinach
- Fried camembert 🍷🍷 9,50€
- Grilled cheese 🍷 9,00€
- Garlic prawns 🍷🍷 11,50€
- Spicy peppers 9,50€
- Beef Carpaccio 🍷 13,00€  
Arugula, Parmesan and mushrooms
- Grilled mushrooms 9,50€
- Breaded mushrooms 🍷🍷 9,50€
- Mixed fried Da Arianna 🍷🍷🍷🍷 13,50€  
Mushrooms, wild mushrooms, Padrón peppers, cambembert, prawns and mozzarella
- Fried vegetables 🍷🍷 13,00€  
Aubergines, zucchini, pumpkin and thin fries
- Mixed with garlic 13,50€  
Chopped chicken and meat, mushrooms, dried tomato, oxtail, Padrón peppers, garlic, thyme and rosemary
- Fresh mussels with marinara sauce 12,50€  
Mussels, clams, parsley, white wine, 🍷🍷 tomato sauce and garlic



## Carni Piatti diversi

- Cordon Bleu di carne Beef 🍷🍴🍴 13,00€  
Cordon Bleu di pollo Chicken 🍷🍴🍴 12,00€  
Scalope Da Arianna 🍷🍴🍴🍴 14,50€  
Beef or chicken veal escalope  
Petto di pollo Chicken breast 9,50€  
Filetto di Manzo Beef tenderloin 19,50€  
Cordon Bleu Da Arianna 🍷🍴🍴🍴 16,00€  
Beef or chicken, gratin with bechamel, parmesan, prawns, bacon, onions, mushroom sauce, ham and cheese  
Petto di pollo Ripieno 🍷🍴🍴🍴 13,50€  
Chicken breast stuffed with avocado, onion, prawns, bacon and cheese

## The Sauces (Not included) 2,90€

- Al parmigiano Arugula and Parmesan 🍴  
4 Formaggi 4 cheeses 🍷🍴  
Funghi Porcini e Tartufo 🍴  
Boletus mushrooms, truffle and cream  
Reggio Emilia 🍷🍴🍴  
Mushrooms cream  
Milanese Breaded 🍷🍴  
Al pepe Cream and pepper 🍷🍴  
Marsala Marsala wine sauce 🍷🍴  
Avocado Avocado, onion and bacon 🍷🍴  
Alla Romana 🍷🍴  
Serrano ham, sage, oxtail and broth

## Guarniciones

- Grilled vegetables 4,50€ 🍷  
Pasta with sauce 4,50€ 🍷🍴  
Grated Pecorino 🍷🍴  
and parmesan cheese 🍴 1,50€

## Pasta asciuta Pasta casalinga

Day pasta

Homemade pasta

- FUSILLI 🍷🍴  
SPAGUETTI 🍷🍴  
BUCATINI 🍷🍴  
LINGUINE 🍷🍴  
MACCHERONI 🍷🍴  
TRADIZIONALI 🍷🍴  
TAGLIATELE 🍷🍴  
ALL'UOVO 🍷🍴  
PAPPARDELLE DI POMODORO 🍷🍴  
ORECCHIETTE 🍷🍴  
GNOCCHI DI PATATE 🍷🍴  
FETTUCCINE 🍷🍴  
CASERECCE 🍷🍴  
SPAGUETTI VERDI 🍷🍴

## Pasta ripiena casalinga

Homemade stuffed pasta

- Panzerotti di zucca 🍷🍴  
Zucchini and ricotta  
Panzerotti Mediterraneo 🍷🍴🍴  
Anchovies, tuna, artichokes, and celery  
Panzerotti al salmone 🍷🍴  
Panzerotti di pollo 🍷🍴  
Filled with chicken with onion and pepper  
Panzerotti di mare 🍷🍴  
Codfish, onion and pepper  
Panzerotti di spinaci 🍷🍴  
Spinach and ricotta  
Panzerotti di frutta 🍷🍴  
Pear and ricotta  
Ravioli di carne 🍷🍴  
Mezza Luna Roquefort 🍷🍴  
Ricotta  
Sorrentino 🍷🍴  
Ham and cheese  
Sorrentino Caprese 🍷🍴  
Basil and mozzarella

- Tris di pasta 🍷🍴🍴 14,00€  
Pappardelle, panzerotti o orecchiette

Taxes: I.G.I.C (7%) Included

## Condimenti per tutta la Pasta

- 4 Formaggi 🍴 9,50€  
Roquefort, emmental, parmesano, mozzarella, cream  
Carbonara 🍴 10,00€  
Bacon and cream  
Bolognese 🍴🍴 11,50€  
Tomato and ground beef  
Amatriciana 🍴🍴 10,50€  
Tomato, bacon, garlic and onion  
Pesto Genovese 🍴🍴 9,50€  
Basil, pine nuts, garlic, Parmesan and broth  
Peperoncino e Gamberi 🍴🍴🍴 11,50€  
Garlic, oil, bell pepper, prawns and shrimp cream  
Panna, Funghi e Gamberi 🍴🍴🍴 12,00€  
Cream, mushrooms, prawns, parsley, and a touch of garlic oil  
La Italiana al Tartufo 🍷🍴🍴 11,80€  
Cream, black tartufo cream, Italian sausage meat, white wine and consommé  
Siciliana 🍷🍴🍴 10,50€  
Aubergines, onion bell pepper, garlic, tomato sauce, parsley and basil  
Pescatora 🍷🍴🍴 14,00€  
Seafood, tomato, garlic and broth  
Rustica 🍷🍴🍴 9,80€  
Vegetables, tomato, garlic and cream  
Panna Rosso 🍷🍴🍴 11,50€  
Tomato, cream, salmon and basil  
Tartufo e Funghi 🍴 10,50€  
Truffle cream, mushrooms, butter, cream and parsley  
Zucchini e Gamberi 🍴🍴🍴 12,50€  
Zucchini, carrot, garlic, prawns, seafood cream and olive oil  
Al Pomodoro 🍴 9,50€  
Tomato and basil  
In Bianco 🍴 7,50€  
Extra virgin oil  
Alle Vongole 🍷🍴🍴 14,00€  
Clams, cherry tomato, garlic and parsley  
Peperoncino 🍴 9,00€  
Garlic, extra virgin olive oil, and chilli

## Le Pizze

Da Arianna (della casa) 🍷 🍝 🍷 🍷 🍷 **13,50€**

Tomato, mozzarella, tuna, ham, mushrooms, prawns and olives

Pancetta 🍷 🍷 **11,50€**

Tomato, mozzarella, bacon and onion

Al Parmigiano 🍷 🍷 🍷 **13,00€**

Tomato, mozzarella, aubergines, serrano ham and parmesan

Prosciutto 🍷 🍷 **10,50€**

Tomato, mozzarella and ham

Margherita 🍷 🍷 **8,50€**

Tomato and mozzarella

4 Formaggi 🍷 🍷 **10,50€**

Tomato, mozzarella, grana padano, gorgonzola and emmental

Affumicata 🍷 🍷 🍷 **13,00€**

Tomato, mozzarella, salmon and anchovies

Di Mare 🍷 🍷 🍷 🍷 🍷 **13,00€**

Tomato, mozzarella, seafood and tuna

Tonno 🍷 🍷 🍷 **11,00€**

Tomato, mozzarella and tuna

Salume 🍷 🍷 **10,50€**

Tomato, mozzarella y sausage

Rustica 🍷 🍷 **11,00€**

Tomato, mozzarella and vegetables

Capricciosa 🍷 🍷 **12,00€**

Tomato, mozzarella, mushrooms, ham and artichokes

Garda 🍷 🍷 **11,50€**

Tomato, mozzarella, ham and mushrooms

Tropicale 🍷 🍷 **12,00€**

Tomato, mozzarella, ham, mushrooms and pineapple

Calzone 🍷 🍷 **11,50€**

Tomato, cheese, ham, mushrooms - folded

Zucchini 🍷 🍷 **12,50€**

Zucchini cream, mozzarella, cherry tomato and italian bacon

5 Stagioni 🍷 🍷 **13,00€**

Tomato, mozzarella, ham, artichokes, asparagus, mushrooms and roasted peppers

Gamberetti 🍷 🍷 🍷 **13,00€**

Tomato, mozzarella and prawns

La Nostra Pizza 🍷 🍷 🍷 **12,50€**

Tomato, mozzarella, mushrooms, prawns and onion

Bolognese 🍷 🍷 🍷 **12,00€**

Tomato, mozzarella and beef

Verdure e Formaggi 🍷 🍷 🍷 **12,50€**

Pepper, red onion, tomato, aubergines, goat cheese and mozzarella

Contadina 🍷 🍷 **12,50€**

Tomato, mozzarella, mushrooms, roasted pepper, and garlic oil

Boscaiola 🍷 🍷 **12,50€**

Tomato, mozzarella, tartufo, porcini, mushrooms and parmesan shavings

Bella Pizza 🍷 🍷 **13,50€**

Tomato, mozzarella, arugula, serrano ham y parmesan

Ibérica 🍷 🍷 **18,00€**

Tomato, mozzarella, arugula, acorn-fed ham and parmesan

Barbecue (barbacoa) 🍷 🍷 **13,50€**

Tomato, mozzarella, chorizo, bolognese, bacon and barbecue sauce

Diavolo 🍷 🍷 **12,50€**

Tomato, mozzarella and spicy chorizo

In Bianco alla Romana 🍷 🍷 **11,50€**

Zucchini, aubergines, thin fries and mozzarella

## Gratinati

Lasagna tradizionale 🍷 🍷 🍷 🍷 **10,50€**

Beef and pork with bechamel

Lasagna di vegetali 🍷 🍷 🍷 **10,50€**

Mix vegetables and bechamel

Cannelloni 🍷 🍷 🍷 **10,50€**

Beef, ham, spinach and bechamel

Melanzane gratinate 🍷 🍷 🍷 **9,50€**

Aubergines and Parmesan gratin

Melanzane bolognese 🍷 🍷 🍷 **10,50€**

Aubergines and meat gratin

## Risotto

Alla rustica Vegetables, tomato cream 🍷 **11,00€**

Alla pescatora 🍷 🍷 🍷 **14,50€**

Clams, mussels, prawns, squid, cream prawns and white wine

Funghi Porcini e Tartufo 🍷 **12,00€**

Boletus mushrooms, cream, truffle and broth

Filetto di manzo e Tartufo **13,50€**

Sirloin and truffle

## Il nostro Pesce

(Fish of the day. Ask the waiter)

Bream 🐟 Cherne 🐟 Codfish 🐟

Salsa di gamberi 🍷 🍷 🍷 **15,00€**

Cream of prawns, peppers, onions and peas

Alla griglia Grilled 🐟 **14,00€**

Al Limone Lemon sauce 🍷 **15,00€**

Al Cartoccio 🍷 🍷 🍷 **17,00€**

Mussels, clams, prawns, tomato and bay leaf in foil



# Grill

## Tables of Iberian sausages

**Mixed iberian sausages 20,00€**

Morcon, Sausage and chorizo

**Mixed table 26,00€**

100% iberian acorn-fed ham

**Mixed iberian sausages 22,00€**

Iberian cold cuts and 50%  
iberian ham

**Ration of ham 50% 16,00€**

**Ration of assorted cheeses**

**15,00€**

**Mixed table 16,00€**

50% ham and assorted cheeses

**Ration 28,00€**

100% iberian acorn-fed ham

**Assorted Cheese board**

1/2 Ration **8,00€** Ration **14,00€**

**Special sausages 26,00€**

50% iberian ham and  
cheeses

**Special sausages 30,00€**

100% iberian ham and  
cheeses



Taxes, I.G.I.C (7%) Included



# Grill

## Salads

## and hot starters

**Iberian Cesar salad** with parmesan, cherry tomato and croutons 🍴🥗🍳 **9,60€**

**Burrata salad** with lamb's lettuce, black olives, cherry and sun-dried tomato 🍴 **9,80€**

**Roastbeef salad** with roasted tomatoes, arugula, piparras, red onion, honey and macho vinager vinaigrette **10,50€**

**Tomato salad** seasoned with red onion, granny olives and sprouts **8,50€**

**Home made Croquetas with iberian ham** **9,00€**

**Goat Roll cheese gratin** 🍴 **8,60€**

**Broken eggs with iberian bellota (acorn) ham and french fries** 🍳 **8,80€**

**Baked Octopus** with papas panaderas (thin slice potatos) **17,00€**

**Pan Tumaca** with bread-cristal bread, fresh grated tomato, garlic and extra virgin olive oil 🍴 **6,00€**

**Cordovan Salmorejo** with hard-boiled egg, and tacos of acorn-fed iberian ham 🍳 **7,50€**

Taxes: I.G.I.C (7%) Included



# Grill

## Our Meats

**Grilled acorn-fed pork loin drawstring**  
with roasted tomato, and parmesan mantle with papas panaderas (thin sliced potatoes) 🍷 **17,50€**

**Grilled acorn-fed iberian sirloin** with papas panaderas (thin sliced potatoes) **19,00€**

**Grilled acorn-fed iberian presa (pork shoulder)** with french fries **21,50€**

**Grilled acorn-fed iberian pork loin** with papas panaderas (thin slice potatoes) **19,50€**

**BBQ Pork ribs with french fries**  
(Slow cook for 12 hours) **16,00€**

**Chicken breast** with mushroom sauce **15,00€**

**Churrasco Black Angus** with chimichurri sauce and peppers **18,00€**

**Grilled lamb chops recental** with garlic and papas panaderas **20,00€**

**Lomo alto of Black Angus** (price according weighth)

**Grilled tenderloin** with fries and salad **22,50€**

**Uruguayan Tenderloin** with fries and salad **19,50€**

**Tagliata of tenderloin (450 gr)** with papas panaderas (thin slice potatoes) and roasted peppers **38,00€**

**Oxtail in sauce** and papas panaderas (thin sliced potatoes) **18,00€**

**Black Angus côte de boeuf** (price according weighth)

**Black Angus côte de boeuf - Dry age more than 30 days** (price according weighth)

**Spanish côte de boeuf** (price according weighth)

**Rubia Gallega côte de boeuf** (price according weighth)

Taxes: I.G.I.C (7%) Included

## Desserts Homemade

Tiramisú 🌾🥛🍷 **4,50€**

Sponge cake, mascarpone, cream, liquor, coffee, cocoa powder

Mousse de Chocolate 🥛🍷 **4,50€**

Whipped cream and chocolate

Panna Cota 🥛🍷 **4,50€**

Cream, sugar, vanilla and berries

Quesillo 🌾🥚🥛 **4,50€**

Egg, milk, condensed milk, vanilla and lemon

Icecreams 🥛🍷🍌🥚

(ask the waiter for the price)

Blueberry cake 🌾🥚🥛 **4,50€**

Maria biscuit, butter, cream, sugar, philadelphia cheese and neutral jelly

3 Chocolate Cake 🌾🥚🥛 **4,50€**

Biscuit, butter, cream, milk, curd, white, black and milk chocolate

Passion fruit cake 🌾🥚🥛 **4,50€**

Biscuit, butter, cream, philadelphia cheese, whipped cream, passion fruit, jelly and sugar

Polvito Uruguayo 🌾🥚🥛 **4,50€**

Biscuit, whipped cream, dulce de leche and moya meringue

## Beverages

Coca Cola **2,75€**

Coca Cola Zero **2,75€**

Fanta Limón **2,75€**

Fanta Naranja **2,75€**

Nestea Limón **2,75€**

Nestea Mango-piña **2,75€**

Appletisser **2,75€**

Aquarius limón **2,75€**

Aquarius Naranja **2,75€**

Sprite **2,75€**

Tónica **2,75€**

Peach Juice **2,00€**

Pinapple Juice **2,00€**

Natural Juices **3,00€**

Water Panna 0.5L **2,80€**

Water Panna big **3,70€**

San Pelegrino 0.5L **3,00€**

San Pelegrino **3,90€**

Solan sparkling water big **3,00€**

Solan 0.5L **2,30€**

Solan big **2,80€**

## Beers 🌾

Caña **1,90€**

Jarra **3,00€**

Caña Limón **2,10€**

Jarra Limón **3,20€**

1925 **2,70€**

Mahou 0.0 Toast **2,90€**

Mahou Mixta **2,30€**

Mahou 5 Estrellas **2,00€**

Mahou Sin Gluten **3,00€**

Mahou Maestra **2,40€**

Mahou Dunkel **3,20€**

Mahou Barrica **2,40€**

San Miguel **2,00€**

Koning **3,70€**

Caña Koning **2,20€**

Jarra Koning **3,80€**

Caña Warsteiner **2,20€**

Jarra Warsteiner **3,80€**

## Coffees

Cortado (coffee with a dash of milk) 🥛 **1,30€**

Black coffee **1,20€**

Coffee w/ milk 🥛 **1,50€**

Decaffeinated **1,30€**

Bombón 🥛 **1,20€**

Coffee w/ Ice **1,20€**

Carajillo **2,00€**

Tea **1,30€**

Zaperoco **2,00€**

Irish Coffee 🥛 **4,50€**

Lumumba **4,50€**

Capuchino **2,50€**



In the restaurant, there are QR posters available with information on the ALLERGENS present in each dish. Note: Due to the baking process being carried out in a single oven, our dishes may contain traces of:



NUTS



MILK



GLUTEN



EGG



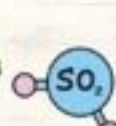
MUSTARD



FISH



CELERY



SULPHITE



MOLUSCS



CRUSTACEAN

Taxes: I.G.I.C (7%) Included