

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, paprika 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€  
Tomate, 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 🥛🍳 11,50€  
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 🌿🥛 10,50€  
Assorted lettuce, croutons, breaded breast, cherry tomato, slice Parmesan and onion.

## Condimenti e Vinagretta 1,20€

- Sweet mustard vinaigrette and oil 🍷🥛  
Spicy sauce César sauce 🍳🥛 Cocktail sauce 🍳🥛  
Ketchup Mayonnaise 🍳🥛 Alioli 🍳🥛

## Focaccia

- Garlic and oregano 🌿 6,00€  
Garlic, tomato and serrano 🌿 10,50€  
Garlic and Mozzarella 🌿🥛 8,50€  
Bella Da Arianna 🌿🥛 13,50€  
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 14,50€  
Minestrone with fresh vegetables 🌿 5,00€  
Crema di Zucchini 🌿🥛 5,00€  
Zucchini, potato and croutons  
Crema di Pomodoro Tomato and cream 🌿🥛 5,00€  
Zuppa di pollo 🌿🍳 5,00€  
Broth, noodles, chicken, egg and peas

## Antipasti

- Mix of empanadas 🌿🥛🐟 9,00€  
Meat, chicken, spinach  
Fried camembert 🌿🥛 10,00€  
Grilled cheese 🥛 9,00€  
Garlic prawns 🍷🐟 14,00€  
Spicy peppers 9,50€  
Beef Carpaccio 🥛 16,00€  
Arugula, Parmesan and mushrooms  
Grilled mushrooms 9,50€  
Breaded mushrooms 🌿🍳 10,50€  
Mixed fried Da Arianna 🌿🍷🍳🥛🐟 14,50€  
Mushrooms, wild mushrooms, Padrón peppers, cambembert, prawns and mozzarella  
Fried vegetables 🌿🍳 14,50€  
Aubergines, zucchini, pumking and thin fries  
Mixed with garlic 14,00€  
Chopped chicken and meat, dried tomato, oxtail, Padrón peppers, garlic, thyme and rosemary  
Fresh mussels with marinara sauce 13,50€  
Mussels, 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 🌾🍷🥛🐠 16,00€  
Beef or chicken veal escalope  
Petto di pollo Chicken breast 9,50€  
Filletto di Manzo Beef tenderloin 22,50€  
Cordon Bleu Da Arianna 🌾🍷🍳🥛🐠 17,50€  
Beef or chicken, gratin with bechamel, parmesan, prawns, bacon, onions, mushroom sauce, ham and cheese  
Petto di pollo Ripieno 🌾🍷🍳🥛🐠 14,50€  
Chicken breast stuffed with avocado, onion, prawns, bacon and cheese

## The Sauces (Not included) 2,90€

- 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 🌾🥛

## Guarniciones

- Grilled vegetables 4,80€ 🌾  
Pasta with sauce 4,80€ 🌾🍳  
White rice 5,00€
- 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 🍳🌾🍷🐠 15,00€  
Pappardelle, panzerotti o orecchiette

## Condimenti per tutta la Pasta

- 4 Formaggi 🥛 9,50€  
Roquefort, emmental, parmesano, mozzarella, cream  
Carbonara 🍳🥛 10,50€  
Bacon and cream  
Bolognese 🍷🍳🥛 12,50€  
Tomato and ground beef  
Amatriciana 🍷🥛 11,00€  
Tomato, bacon, garlic and onion  
Pesto Genovese 🥛🍷 10,00€  
Basil, pine nuts, garlic, Parmesan and broth  
Peperoncino e Gamberi 🍷🐠🥛 12,50€  
Garlic, oil, bell pepper, prawns and shrimp cream  
Panna, Funghi e Gamberi 🥛🍷🐠 14,00€  
Cream, mushrooms, prawns, parsley, and a touch of garlic oil  
La Italiana al Tartufo 🌾🥛🍷 12,50€  
Cream, black tartufo cream, Italian sausage meat, white wine and consommé  
Siciliana 🌾🍳🍷🥛 11,00€  
Aubergines, onion bell pepper, garlic, tomato sauce, parsley and basil  
Pescatora 🍷🍳🐠 15,50€  
Seafood, tomato, garlic and broth  
Rustica 🥛🍷 10,50€  
Vegetables, tomato, garlic and cream  
Panna Rosso 🥛🐠 12,00€  
Tomato, cream, salmon and basil  
Tartufo e Funghi 🥛 11,00€  
Truffle cream, mushrooms, butter, cream and parsley  
Zucchini e Gamberi 🥛🍷🐠 13,50€  
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 🌾🍷🥛 16,00€  
Clams, cherry tomato, garlic and parsley  
Peperoncino 🥛 9,00€  
Garlic, extra virgin olive oil, and chilli

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

# Le Pizze

Enjoy the exquisite FIOR DI LATTE PREMIUM Mozzarella on our pizzas.

Da Arianna (della casa) 🍷 🍅 🍷 🍷 🍷 **14,50€**

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 🍷 🍷 **8,90€**

Tomato and mozzarella

4 Formaggi 🍷 🍷 **10,50€**

Tomato, mozzarella, grana padano, gorgonzola and emmental

Affumicata 🍷 🍷 🍷 **13,00€**

Tomato, mozzarella, salmón and anchovies

Di Mare 🍷 🍅 🍷 🍷 🍷 **14,50€**

Tomato, mozzarella, seafood and tuna

Tonno 🍷 🍷 🍷 **11,00€**

Tomato, mozzarella and tuna

Salume 🍷 🍷 **10,50€**

Tomato, mozzarella y sausage

Rustica 🍷 🍷 **12,00€**

Tomato, mozzarella and vegetables

Capricciosa 🍷 🍷 **12,50€**

Tomato, mozzarella, mushrooms, ham and artichokes

Garda 🍷 🍷 **12,00€**

Tomato, mozzarella, ham and mushrooms

Tropicale 🍷 🍷 **12,50€**

Tomato, mozzarella, ham, mushrooms and pineapple

Calzone 🍷 🍷 **12,00€**

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 🍷 🍅 🍷 🍷 **14,50€**

Tomato, mozzarella and prawns

La Nostra Pizza 🍷 🍅 🍷 🍷 **13,50€**

Tomato, mozzarella, mushrooms, prawns and onion

Bolognese 🍷 🍷 🍷 **13,00€**

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

ADDITIONAL ingredient for your Pizza **1.20€**

Extra Prawns 🍅 🍷 **2.50€**

Boscaiola 🍷 🍷 **12,50€**

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

Bella Pizza 🍷 🍷 **13,80€**

Tomato, mozzarella, arugula, serrano ham y parmesan

Ibérica 🍷 🍷 **18,00€**

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

Barbecue (barbacoa) 🍷 🍷 **13,80€**

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 🍷 🍷 🍷 🍷 **12,50€**

Beef and pork with bechamel

Lasagna di vegetali 🍷 🍷 🍷 **12,50€**

Mix vegetables and bechamel

Cannelloni 🍷 🍷 🍷 **12,50€**

Beef, ham, spinach and bechamel

Melanzane gratinate 🍷 🍷 🍷 **11,00€**

Aubergines and Parmesan gratin

Melanzane bolognese 🍷 🍷 🍷 **12,50€**

Aubergines and meat gratin

## Risotto

Alla rustica Vegetables, tomato cream 🍷 **12,50€**

Alla pescatora 🍷 🍅 🍷 **15,50€**

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

Funghi Porcini e Tarfuto 🍷 **12,50€**

Boletus mushrooms, cream, truffle and broth

Filetto di manzo e Tartufo **14,50€**

Sorloin, mushrooms, porcini and truffle.

## Il nostro Pesce

(Fish of the day. Ask the waiter)

Bream 🍷 Cherne 🍷 Codfish 🍷

Salsa di gamberi 🍷 🍅 🍷 **16,50€**

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

I.G.I.C (7%) Incluído



## Tables of Iberian sausages

**Mixed iberian sausages 20,00€**

Morcon, Sausage and chorizo

**Mixed iberian sausages 22,00€**

Iberian cold cuts and 50%  
iberian ham

**Mixed table 🍷 16,00€**

50% ham and assorted cheeses

**Assorted Cheese board 🍷**

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

**Mixed table 26,00€**

100% iberian acorn-fed ham

**Ration of ham 50% 16,00€**

**Ration of assorted cheeses**

🍷 **15,00€**

**Ration 28,00€**

100% iberian acorn-fed ham

**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 🌾🥗🍳 **12,50€**

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



# Grill

## Our Meats

**Grilled acorn-fed pork loin drawstring**  
with roasted tomato, and parmesan mantle with papas panaderas (thin sliced potatos) 🍷 **18,50€**

**Grilled acorn-fed iberian sirloin** with papas panaderas (thin sliced potatos) **20,50€**

**Grilled acorn-fed iberian presa (pork shoulder)** with french fries **22,50€**

**Grilled acorn-fed iberian pork loin** with papas panaderas (thin slice potatos) **20,50€**

**BBQ Pork ribs with french fries**  
(Slow cook for 12 hours) **18,00€**

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

**Churrasco of Black Angus** (price according weighth)

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

**Uruguayan Tenderloin** with fries and salad **22,50€**

**Suckling lamb shoulder** at low temperature with baked potatoes **€22.00**

**Oxtail in sauce** 🍷 **19,00€**


**Beef cheek stewed in red wine** 🍷 **21,00€**

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


## Desserts Homemade

Tiramisú  **5,50€**

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

Mousse de Chocolate  **5,50€**


Whipped cream and chocolate

Panna Cota  **5,50€**


Cream, sugar, vanilla and berries

Quesillo  **5,50€**


Egg, milk, condensed milk, vanilla and lemon

Icecreams 


(ask the waiter for the price)

Blueberry cake  **5,50€**


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

3 Chocolate Cake  **5,50€**

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

Passion fruit cake  **5,50€**

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

Polvito Uruguayo  **5,50€**

Biscuit, whipped cream, dulce de leche and moya meringue

## Beverages

Coca Cola **2,85€**

Coca Cola Zero **2,85€**

Fanta Limón **2,85€**

Fanta Naranja **2,85€**

Nestea Limón **2,85€**

Nestea Mango-piña **2,85€**

Appletisser **2,85€**

Aquarius limón **2,85€**

Aquarius Naranja **2,85€**

Sprite **2,85€**

Tónica **2,85€**

Peach Juice **2,20€**

Pinapple Juice **2,20€**

Natural Juices **3,50€**

Water Panna 0.5L **3,00€**

Water Panna big **3,70€**

San Pelegrino 0.5L **3,30€**

San Pelegrino **3,90€**

Solan sparkling water big **3,00€**

Solan 0.5L **2,40€**

Solan big **2,90€**

## Beers

Caña **2,10€**

Jarra **3,40€**

Caña Limón **2,30€**

Jarra Limón **3,60€**

1925 **2,90€**

Mahou 0.0 Toast **2,90€**

Mahou Mixta **2,50€**

Mahou 5 Estrellas **2,50€**

Mahou Sin Gluten **3,00€**

Mahou Maestra **2,90€**


Mahou Dunkel **3,40€**

San Miguel **2,90€**

San Miguel 0.0 **2,90€**

San Miguel Limón **2,90€**

## Coffees

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

Black coffee **1,20€**

Coffee w/ milk  **1,50€**

Decafeinated **1,30€**

Bombón  **1,20€**

Coffee w/ Ice **1,20€**

Carajillo **2,10€**

Tea **1,30€**

Zaperoco **2,30€**

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:



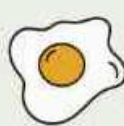
NUTS



MILK



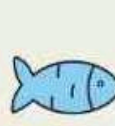
GLUTEN



EGG



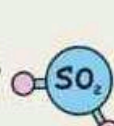
MUSTARD



FISH



CELERY



SULPHITE



MOLLUSCS



CRUSTACEAN

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