

# LE DIVÁN... the Menu !

## TAPAS DISHES

<b>BEEFTENDERLOIN</b> with Café Paris sauce and smashed potatoes puré homemade	<b>12,00 €</b>
<b>STEAK TARTAR</b> of beef with fried potatoe and Tartar sauce	<b>8,50 €</b>
<b>ENTRECOT</b> of beef <b>300grs</b> , gorgonzola blue cheese sauce with garniture	<b>17,00 €</b>
<b>CONFIT OF DUCK</b> with Chutney of apple and little salad of fennel in orange with paprika and coriander	<b>11,00 €</b>
<b>MI-CUIT</b> of Foie of duck with Chutney of mango and onion confit	<b>13,00 €</b>
<b>CHICKEN TACOS</b> with pineapple, jalapeños, red Pisto, Caviar of eggplant	<b>10,00 €</b>
<b>EGGS "COCOTTE"</b> with Mi-Cuit of Foie, Bresat duck smoked and Almonds	<b>12,00 €</b>
<b>CARPACCIO</b> of beef home made with red Pesto, Parmesan cheese	<b>9,50 €</b>
<b>TATAKI</b> of red tuna with pico de Gallo, soya reduction and salted vegetables	<b>10,00 €</b>
<b>TARTAR</b> of salmon and smoked salmon with fried onion, advocado and mango	<b>10,00 €</b>
<b>CHUPAS CHUPS</b> of prawns fried, served with mayonaise of Teryaki and vegetables	<b>10,00 €</b>
<b>FILET</b> of SEA-BREAM served with Gravlax of Aneth and vegetables	<b>10,00 €</b>
<b>PARMIGGIANA</b> of eggplant, mushrooms and cheeses	<b>10,00 €</b>

## MIX DISHES PLATE

**easy to share**

<b>MIX DISHES</b> of cheeses and Iberic Hams	<b>13,00 €</b>
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<b>MIX DISHES</b> of Iberic Hams	<b>12,00 €</b>
<b>MIX DISHES</b> of the sea, Tartar of Salmon, Tataki of red tuna, Tuna cream and fried prawns	<b>14,00 €</b>
<b>MIX DISHES</b> vegetarian, Tzatziki, Humus of lentils, Caviar of eggplant and mushrooms croquets	<b>11,00 €</b>
<b>MIX DISHES</b> of Burrata cheese with smoked salmon, Nachos and Gravlax sauce	<b>12,00 €</b>
<b>MIX DISHES</b> of meat, Beeftenderloin, Steak Tartar, Mi-Cuit of Foie of duck, fried chicken	<b>18,00 €</b>

## FRENCH OYSTERS

*Oleron island, France. Fine de Claire n° 3*

1 oyster	<b>3,00 €</b>
3 oysters	<b>8,50 €</b>
6 oysters	<b>16,00 €</b>
12 oysters	<b>30,00 €</b>
3 oysters + 1 glass of Albariño "Pulpo"	<b>12,00 €</b>
12 oysters + 1 bottle of Albariño or Cava	<b>40,00 €</b>

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## TAPAS

Nachos with Cheese and Guacamole	5,50 €
Mushrooms fried Croquets	6,00 €
Potatoes BRAVAS with spicy garlic sauce	4,00 €
Green olives "Alberquínias"	1,90 €
Bread with tomatoe and garlic	3,80 €

## TOAST

coming two toast

TOAST of Gorgonzola cheese, onion caramelized, Iberic Ham and wallnut	9,00 €
TOAST of Brie cheese, breast of duck smoked, dry tomatoe and Caviar of eggplant	10,00 €
TOAST of smoked salmon, Philadelphie cheese, onion caramelized and marinated peperoni	10,00 €

## SALADS

LA GALLINA, letuce, fried chicken, Manchego cheese, caramelized onion, advocato and almond	9,00 €
LA PATO, letuce, breast of smoked duck, mushrooms, tomatoe, pear, wallnut and carmelized onion	10,00 €
LA CABRITA, letuce, goat cheese, Iberic Ham, mango, tomatoe and dry fruits	9,50 €
LA EXOTICA, green papaya, cucumber, carrot marinated in Lime and Rice vinegar, peanut sauce and smoked salmon	10,00 €
LA ATUNITA, sashimi of red tuna, mango, advocato and rice with sushi vinegar	12,00 €

## BURGERS

LA DIVÁN, beef, Mi-cuit of Foie, breast of somked duck and caramelized onion	13,50 €
LA SILLÓN, beef, Manchego cheese, dry tomatoe, Iberic Ham and letuce	10,00 €
LA CHESTERFIELD, beef, Emmenthal cheese, letuce, tomatoe, caramelized onion and Bacon	9,50 €
LA TUMBONA, fried chicken, Emmenthal cheese, letuce, mushrooms, almond and dry tomatoe	9,50 €
LA BUTACA, Tataki of red tuna, Guacamole, caramelized onion, almond, letuce BREAD BAGEL sesam	13,00 €
LA MERIDIANA, Pastrami beef, Philadelphie cheese, pickles, advocato, tomatoe BREAD BAGEL sesam	11,00 €

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## TASTING MENU

23,00 €

### STARTER

Trío of lentils Humus, Tzatziki and Caviar of eggplant

### FIRST DISH

Tataki of red tuna with Pico de Gallo and Soya sauce with vegetables

### SEGOND DISH

Confit of duck with apple Chutney

### DESSERT

Tasting of 3 little desserts or 3 little cheeses with coffee

*this menu include of glass of red wine or white wine*

## DESSERTS and "the Gourmand"

<b>Hot chocolate cake</b> served with vainilla ice-cream	6,00 €
<b>Cheese Cake</b> with white chocolate and a red fruit sauce	5,50 €
<b>Apple Pie</b> french style with vainilla ice-cream	6,00 €
<b>Carrot Cake</b> with Toffee	6,00 €
<b>Coffee "Gourmand"</b> , coffee	7,50 €
<b>Cava "Gourmand"</b> , tasting of 3 little dessert and a glass of Cava	8,50 €
<b>Mojito "Gourmand"</b> , tasting of 3 little dessert and a Mojito	12,00 €
<b>GIN TONIC "Gourmand"</b> , tasting of 3 little dessert and a GIN TONIC	12,00 €
chosen between SEAGRAM'S, TANQUERAY o BOMBAY	

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