

PARA COMPARTIR

SELECCION DE PANES 6

Con salsa mayonesa de lima & aceite

MEDIA SELECCION DE PANES 3.5

Con salsa mayonesa de lima & aceite

PATATAS BRAVAS 9

Con salsa mayonesa de Sriracha

MEZZE ARABE 12.5

Falafel con pan de pita, acompañado de Baba Ganoush y humus

NACHOS 13.5

Con queso fundido, pico de gallo, guacamole y jalapeños

TIRAS DE POLLO 15

Tiras de pollo marinadas con salsa agrdulce

JAMON DE BELLOTA 21.5

Jamón de Bellota al corte con pan con tomate

PAELLA

PAELLA DE PESCADO Y MARISCO 39

Precio para 2 personas

PAELLA DE POLLO, COSTILLA DE IBÉRICA 36

Y VERDURAS

Precios para 2 personas

Para mínimo 2 personas

Tiempo de espera – 25 min

TO SHARE

BREAD BASKET 6

With mayonnaise-lime sauce & olive oil

HALF PORTION BREAD BASKET 3.5

With mayonnaise-lime sauce & olive oil

PATATAS BRAVAS 9

Fried potatoes with Sriracha mayonnaise

ARABIC MEZZE 12.5

Falafel with pita bread, accompanied by Baba Ganoush and hummus

NACHOS 13.5

With melted cheese, pico de gallo sauce, guacamole and jalapenos

HOT CHICKEN TENDERS 15

Marinated chicken tenders with sweet chili sauce

IBERIAN ACORN-FED HAM 21.5

Thinly sliced Iberian acorn-fed ham with tomato bread

PAELLA

FISH AND SEAFOOD PAELLA 39

Price for 2 people

CHICKEN, IBERIAN RIBS AND 36

VEGETABLE PAELLA

Price of 2 people

Minimum order for 2 persons

Allow 25 minutes cooking time

ENSALADAS DE PURO

POKE DE ATUN

Lomo de atún rojo marinado con jengibre, salsa de soja y aceite de sésamo, arroz, cebolla roja, pepino, aguacate, rabanito, algas y endámame

ENSALADA DE LANGOSTINOS

Ensalada de Langostinos confitados con mango, papaya, tomate, cebolla y salsa Kimchi

ENSALADA DE CALAMARIS

Calamares confitadas a la parrilla con aguacate, tomate cherry, canónigos y una salsa de mayonesa de soja

FROM THE GRILL

QUESADILLAS DE POLLO

Tortitas de trigo con pollo al grill, queso, tomate seco, ajo, comino y chile chipotle, servidas con salsa guacamole, crema agria y pico de gallo

HAMBURGUESA PURO

Hamburguesa de ternera a la parrilla (200 gr), tomate, cebolla, lechuga, bacón, queso y mayonesa de mostaza dulce, servida con patatas fritas

HAMBURGUESA VEGETAL

Hamburguesa vegetariana a la parrilla con verduras y chips vegetales

PURO SALADS

TUNA POKE

Red tuna loin marinated with ginger, soya sauce and sesame oil, rice, red onions, cucumber, avocado, radish, seaweed and edamame

LANGOUSTINE SALAD

Salad with candied langoustines, mango, papaya, tomato, onion and Kimchi sauce

CALAMARIS SALAD

Grilled confit calamari with avocado, tomato cherry, corn salad and a dressing of soya mayonnaise

FROM THE GRILL

CHICKEN QUESADILLAS

Flour wraps with grilled chicken, cheese, sundried tomatoes, garlic, cumin, chili chipotle, served with guacamole, sour cream & pico de gallo

PURO BURGER

Grilled beef burger (200 gr), tomato, onion, lettuce, bacon, cheese and sweet mustard mayonnaise, served with French fries

VEGETARIAN BURGER

Grilled vegetarian burger with vegetables and chips

22.5	TUNA POKE	22.5
16	LANGOUSTINE SALAD	16
18	CALAMARIS SALAD	18
21	CHICKEN QUESADILLAS	21
23	PURO BURGER	23
18	VEGETARIAN BURGER	18

PLATOS PRINCIPALES

POLLO ORGANICO HALAL 24
 Acompañado de verduras, pico de gallo y patatas al romero

KEBAB DE TERNERA HALAL 21.5
 Marinado con Ras el Hanout y acompañado de Tabbouleh clásico y salsa chimichurri

LUBINA A LA PARILLA 25.5
 Con hierbas aromáticas, aceite de oliva, verduras asadas al carbón y patatas al horno

ENTRECOTE DE VACA GALLEGO 28
 Madurado cinco semanas, acompañado de verduras, patatas al romero y salsa de cerveza negra

SIDE DISHES

ARROZ BASMATI 3.5

PATATAS FRITAS 6

POSTRES

ENSALADA DE FRUTA 10.5

PALETAS DE HELADO DE FRUTA NATURAL 7.5

TARTA DE CHOCOLATE 8.5

MAIN DISHES

ORGANIC CHICKEN HALAL 24
 With vegetables, pico de gallo and rosemary potatoes

BEEF KEBAB HALAL 21.5
 Marinated with Ras el Hanout and accompanied by classic Tabbouleh and chimichurri sauce

GRILLED SEABASS 25.5
 With aromatic herbs, olive oil, charcoal-roasted vegetables and baked potato

GALICIAN ENTRECOTE 28
 Matured for five weeks, accompanied by vegetables, rosemary potatoes and black beer sauce

SIDE DISHES

BASMATI RICE 3.5

FRENCH FRIES 6

DESSERTS

FRUIT SALAD 10.5

FRESH FRUIT POPSICLE 7.5

CHOCOLATE CAKE 8.5