

***Appetizers*** **Ration**      **½ Ration**

Iberian Acorn fed Cured Ham with Bread and Tomato	18,50€	11,50 €
Assorted Cheese Platter	12,50€	6,50 €
Iberian Cured Ham Croquettes	(12 pcs.) 9,50 €	(8 pcs.) 6,50 €
Grilled Prawns over Smoked Salt and Basil oil		13,50 €

***Cold Starters***

Green Salad with Goat Cheese, Cherry Tomatoes and Nuts	10,00 €
Warm Chicken Salad with Crispy Bacon and Cherry Tomatoes	10,50 €
Smoked Salmon and Codfish Salad with Black Olives	11,50 €
Avocado and Prawns Salad with Pistacchio Vinnaigrette	12,50 €

***Hot Starters***

Scrambled Eggs with French Fries and Iberian Ham	10,50 €
Grilled Vegetables platter with Romesco Sauce	9,00 €
Scrambled Eggs with Boletus and Iberian Ham	9,50 €
Chicken Soup with Egg and Croutons	8,00 €
Tagliatelle with Bolognese or Carbonara Sauce	9,50 €

***Sandwiches & Others***

Trikini ( Ham and Edam Cheese)	9,00 €
Vegetable Sandwich(Lettuce, Tomato, Hard Boiled Egg, Tuna and Fresh Cheese)	9,50 €
Club Sandwich (Lettuce, Tomato, Grilled Egg, Ham, Bacon, Chicken and Edam Cheese)	10,50 €
Four Cheese Pizza (Manchego, Blue Cheese, Emmental and Mozarella)	10,00 €
Iberian Ham in a Bread Roll with Parmesan Cheese and Sun Dried Tomato.	11,50 €
AC Hamburger ( 100% Beef, Edam Cheese,Grilled Egg, Bacon, Tomato and Lettuce)	13,50 €

***Fish & Meat***

Grilled Cuttlefish with Aioli Sauce and Salad	13,50 €
Tuna Tataki with Mango and Carrot Sauce	14,50 €
Codfish au Gratin with Garlic Cream and Tomato Sauce	14,50 €
Poultry Breast with Grilled Vegetables	13,00 €
Grilled Beef Tenderloin with Pedro Ximenez Sauce	16,50 €

***Desserts***

Chocolate Coulant with Mojito Sorbet	6,00 €
Cheese cake with Yuzu Lemon and Rose Petal Ice Cream	6,00 €
Walnut and Toffee Saber with Baked Pear	6,00 €
Assorted Ice Cream	6,00 €
Fruit Salad with Lemon Sorbet	5,50 €

**10% Taxes Included**

**AC Lounge Opening Hours: 20:00 a 23:00h**

**Dishes Available 24h**

**Dishes Available Monday thru Friday except Bank Holidays**

If you require information on the allergen content of our dishes, please consult with our staff