WE WELCOME YOU

If you've made it here, you've surely noticed how special this place is. You're in the restored village of Pano.

Over 35 years ago, our parents came here with a big dream: to bring life back to this small village. And they certainly did!
Here, the four of us siblings were born, we grew up alongside our father's project, and we began building our own dreams too.
You are now part of one of them: Brasería L'Alcina.

We hope you enjoy it as much as we enjoy sharing it with you. Welcome to our home,

L'ALCINA TEAM

@braserialalcina

STARTERS

CÉSAR SALAD 12.00 €

Lettuce, tomato, chicken, onion, croutons, Caesar dressing and Parmesan.

BURRATA SALAD 12.50 €

Pink Barbastro tomato (D.O.), burrata cheese, pistachios and basil oil.

ARAGONESE SALAD 12.00 €

Lettuce, tomato, red onion, asparagus, black olives, corn, serrano ham, tuna, and boiled egg. Dressed with balsamic vinaigrette.

GOAT CHEESE SALAD 12.00 €

Lettuce, tomato, red onion, goat cheese, mixed nuts, crispy bacon and homemade jam. Dressed with honey and lemon vinaigrette.

SPICY POTATOES (BRAVAS STYLE) 7.50 €

Local potatoes with spicy fire-roasted sauce ('tatemada') and aioli.

ANDALUSIAN-STYLE SQUID 13.50 €

Prepared in-house.

GRILLED VEGETABLE SKEWERS 11.00 €

Two vegetable skewers (red & green peppers, onion, courgette, and aubergine), served with potatoes, mushrooms, and tomato. Romesco sauce.

STARTERS

L'ALCINA PROVOLONE 11.00 €

Melted cheese mixed with chorizo, tomato, onion and spices. Served with toast.

TUNA TARTARE 17.50 €

Served with avocado and Carasatu toast.

L'ALCINA STEAK TARTARE 18.00 €

Served with Carasatu toast.
Braised beef bone supplement: +€3.00

SCALLOPS 2.50 €/UNIT

Grilled with Lourdes water, potato cream and pico de gallo.
Minimum 4 units.

GRILLED PRAWNS 2.50 € / UNIT

With garlic, oil, parsley, Lourdes water and tartar sauce. **Minimum 4 units.**

PICANHA CARPACCIO 18.00 €

Aged beef with pepper, pistachios, croutons, lamb's lettuce and Grana Padano cheese.

STUFFED MUSHROOMS 11.50 €

With Provolone cheese, sausage and Parmesan.

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GRILLED MEATS AND FISH

ACCOMPANIMENTS:

*All meat and fish dishes are served with your choice of chips, baked potatoes, or salad.

IBERIAN PORK 15.50 €

With beer, honey, tahini and mustard reduction.

LAMB CHOPS 22.50 €

CHICKEN SKEWER 12.50 €

Marinated chicken with spices, tahini and coconut milk.

GRAUS SAUSAGE 10.00 €

DUCK MAGRET 22.50 €

With red fruit sauce.

GALICIAN BEEF TENDERLOIN 23.50 €

250 g, served with house sauce.

ENTRECÔTE STEAK 20.00 €

300 g

OKELAN LARGE STEAK (½ KG) 30.00 €

Matured beef for more than 35 days.

GRILLED MEATS AND FISH

*Some FISH dishes include their own garnish.

DISCARLUX DRY-AGED LARGE STEACK 60.00 €/KG

Piece by weight, **minimum 1 kg**. Grilled and served on the stone.

GALICIAN T-BONE 65.00€/KG

Grilled and served on a hot stone. This cut features the T-shaped bone with loin and tenderloin.

CUTTLEFISH 17.50 €

Seasoned with garlic and parsley.

TUNA LOIN 20.00 €

Grilled tuna with avocado, salad and roasted tomato. Served with *Teriyaki* sauce.

GRILLED OCTOPUS 19.50 €

*On parmentier cream and *pico de gallo*.

TURBOT 22.50 €

Dressed with Lourdes water and tartar sauce.

GLUTEN-FREE BREAD AVAILABLE +1.50 €

ADAPTATIONS FOR **DIETARY RESTRICTIONS** AVAILABLE.

Ask our Staff.

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DESSERTS, CAVA & CHAMPAGNE

CHEESECAKE 6.50 €

Chilled goat's cheese cheesecake on a gluten-free biscuit base, with homemade jam.

CRÊPE 6.00 €

With Nutella, banana, walnuts and cream.

WHITE CHOCOLATE SOUP 7.00 €

White chocolate and yoghurt soup, with red berry coulis, coconut ice cream, and popping candy.

BAILEYS FLAN 6.50 €

Served with coconut ice cream and cream.

FRESH FRUIT TART 6.50 €

Served with coconut ice cream and cream.
Subject to availability and seasonal variations.

JUVÉ & CAMPS RESERVA 25.00 €

GH. MUMM CHAMPAGNE 50.00 €

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WINE LIST

REDS

SERS PRIMER 15.00 €
(D.O. Somontano) 100% Syrah.

BESTUÉ FINCA RABLEROS 16.50 €
(D.O. Somontano) Tempranillo and Cabernet Sauvingnon.

SERS TEMPLE CRIANZA 17.50 €
(D.O. Somontano) Merlot and Sirah.

LA MIRANDA DE SECASTILLA 16.50 €
(D.O. Somontano) 100% Grenache.

SEÑORÍO DE LAZÁN RESERVA 18.50 €
(D.O. Somontano) Cabernet Sauvignon and Tempranillo.

BESTUÉ FINCA SANTA SABINA 20.00 €
(D.O. Somontano) Cabernet Sauvignon and Tempranillo, aged 14 months in oak barrels.

SERS RGR 24.50 €
(D.O. Somontano) Cabernet Sauvignon and Merlot.

BESTUÉ VIÑADORES 30.00 €
(D.O. Somontano) Cabernet Sauvignon and Grenache, aged 24 months in oak barrels.

SECASTILLA VIÑEDOS VIEJOS 32.50 €
(D.O. Somontano) 100% Grenache.

MURIEL CRIANZA 16.00 €
(D.O. Rioja) 100% Tempranillo.

AGNUS CRIANZA 24.00 €
(D.O. Rioja) Tempranillo and Graciano of old vineyards.

BADEN NUMEN SEMI-CRIANZA 17.50 €
(D.O Ribera del Duero) 100% Syrah.

ANAYÓN 18.50 €
(D.O. Cariñena) Syrah, Cariñena, Tempranillo and Merlot, aged 10 months in oak barrels.

FAGUS COTO DE HAYAS 25.00 €
(D.O. Campo de Borja) 100% Grenache.

PAGO DE CARRAOVEJAS 48.00 €
(D.O. Ribera del Duero) Tempranillo, Cabernet Sauvignon and Merlot.

ROSÉS

ALQUÉZAR ROSADO 13.00 €
(D.O. Somontano) Tempranillo and Cabernet Sauvignon.

VIÑAS DEL VERO 17.50 €
(D.O. Somontano) 100% Pinot Noir.

LA MIRANDA DE SECASTILLA 16.50 €
(D.O. Somontano) 100% Grenache.

WHITES

SERS BLANQUÉ 17.00 €
(D.O. Somontano) 100% Chardonnay.

LA MIRANDA DE SECASTILLA 16.50 €
(D.O. Somontano) 100% Grenache.

BESTUÉ MARINA 17.00 €
(D.O. Somontano) 100% Gewurztraminer.

JAVIER SANZ VERDEJO 18.00 €
(D.O. Rueda) 100% Verdejo.

ATTIS LÍAS FINAS 24.50 €
(D.O. Rias Baixas) 100% Albariño.

CIDER MAELOC ECO 6.00 €

COCKTAILS

MOJITO 8.00 €

Rum, brown sugar, fresh mint, lime and 7up.

FLAVORED MOJITO 8.50 €

Rum, brown sugar, fresh mint, lime, 7up and natural fruit ((ask staff for available options)).

MARGARITA 9.00 €

Tequila, triple sec and lime.

CAIPIRINHA/ CAIPIROSKA 8.50 €

Made with brown sugar, lime, and your choice of cachaça or vodka.

APEROL SPRITZ 7.50 €

Aperol, cava and soda.

PIÑA COLADA 9.50 €

White rum, coconut and pineapple.

SPECIAL RECOMMENDATIONS

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