



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 13.50 €

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



BURRATA SALAD 13.50 €

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



ARAGONESE SALAD 13.00 €

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



GOAT CHEESE SALAD 13.00 €

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 14.00 €

Prepared in-house.



GRILLED VEGETABLE SKEWERS 11.50 €

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



STARTERS

L'ALCINA PROVOLONE 13.00 €

Melted cheese mixed with spreadable la favea free-range pork sausage, tomato, onion and spices. Served with toast.



TUNA TARTARE 18.00 €

Served with avocado and Carasatu toast.



L'ALCINA STEAK TARTARE 19.00 €

Served with Carasatu toast.

Braised beef bone supplement: +€3.00



SCALLOPS 3.00 €/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 18.50 €

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



STUFFED MUSHROOMS 11.50 €

With Provolone cheese, sausage and Parmesan.



GRILLED MEATS AND FISH

SIDE DISHES:

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

PICANHA STEAK (RUMP CAP) 25.00€

LAMB CHOPS 24.00 €

CHICKEN SKEWER 12.50 €

Marinated chicken with spices, tahini
and coconut milk.



GRAUS SAUSAGE 11.00 €

DUCK MAGRET 22.50 €

With red fruit sauce.

GALICIAN BEEF TENDERLOIN 25.00 €

250 g, served with house sauce.



DISCARLUX LARGE STEAK (½ KG) 32.50 €

Matured beef for more than 35 days.

GRILLED MEATS AND FISH

*Some FISH dishes include their own garnish.

DISCARLUX DRY-AGED LARGE STEACK 62.00 €/KG

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

GALICIAN T-BONE 67.00€/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 23.50 €

Dressed with Lourdes water and tartar sauce.

GLUTEN-FREE BREAD AVAILABLE +1.50 €

ADAPTATIONS FOR DIETARY RESTRICTIONS AVAILABLE.

Ask our Staff.

DESSERTS, CAVA & CHAMPAGNE

CHEESECAKE 7.00 €

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 7.00 €

Served with coconut ice cream and cream.



FRESH FRUIT TART 7.00 €

Served with coconut ice cream and cream.

Subject to availability and seasonal variations.



ARTISANAL ICE CREAM CUP 6.50€

3 choosable scoops: coconut, vanilla, lemon



JUVÉ & CAMPS RESERVA 25.00 €

GH. MUMM CHAMPAGNE 50.00 €

WINE LIST

REDS

SERS PRIMER 15.50 €

(D.O. Somontano) 100% Syrah.

**BESTUÉ FINCA
RABLEROS 17.00 €**

(D.O. Somontano) Tempranillo and Cabernet Sauvignon.

**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 19.00 €**

(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 18.00 €

(D.O. Rioja) 100% Tempranillo.

AGNUS CRIANZA 24.00 €

(D.O. Rioja) Tempranillo and Graciano of old vineyards.

**BADEN NUMEN SEMI-
CRIANZA 18.50 €**

(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.

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
18.50 €**

(D.O. Rueda) 100% Verdejo.

**ATTIS LÍAS FINAS
24.50 €**

(D.O. Rias Baixas) 100% Albariño.

ANAYÓN 22.00 €

(D.O. Cariñena) White Grenache aged for 39 months in oak barrels.