



STARTERS

Balsamic tomato Bruschetta (toasted artisan bread topped with herm cream cheese, marina- ted tomatoes, fresh basil and parmesan cheese)	9,5
Cajun Spring Rolls with beef and Cajun sauce	11,5
Spanish broken eggs with iberian ham	13,5
Tuna tartare nikkei style	17
Mediterranean style sauteed clams	15
Jack’s BBQ chicken tenders	12,5
Tequila Jose Cuervo onion rings: With Jose Cuervo BBQ sauce	9,5
Búfalo chicken wings - Chicken wings with the famous buffalo sauce	11,5
Dill marinated salmon carpaccio & avocado tartare	14
Galician veal steak tartare with quail egg and crispy parmesan cheese	19,5
Vegetable tempura	14,5
Caesar salad - Romaine lettuce mixed with our Caesar salad sauce, fried bread, bacon, chicken and parmesan cheese	13,5
Shrimps, dill marinated salmon, arugula and avocado salad with yoghurt and lime vinaigrette	15,5
Warm salad with spinach, mushrooms and chicken	14,5
Roast beef salad with crispy bacon and dijon mayonnaise	14
Goat cheese and nuts salad with tomato marmalade	13,5

BURGERS

Choose your favorite one: 100% prime beef meat or first quality chicken breast. Served with french fries

NEW YORKER · The classic american cheesbur- ger with our special tomato sauce	14,5
THE BIG CHEESE · Three slices of one of our cheeses (cheddar, edam or mozzarella)	14,5
BACON & CHEESE · Bacon and cheddar cheese	14,5
MEDITERRANEA · Goat Cheese and caramelized onions	14,5
BBQ JACK DANIELS · Bacon, cheese, Jack Daniels bbq sauce and fried onion ring	14,5
MEXICALI · Guacamole and jalapeño green pepper	14,5
IBERICA · Hand cut acorns fed ham and osco cheese	14,5
BLUE BURGER · Blue cheese, mushrooms and crispy bacon	14,5

VEGGIE BURGERS

VEGGIE BURGER · Black beans, portobello mushrooms, carrots and oregano	13,5
BEYOND BURGER · The world’s first herbal burger that it looks and tastes like meat	13,5

NACHOS

PIEDRAS NEGRAS Original recipe with jalapeños, melted cheese and pico de gallo	12
CHILI CON CARNE Famous Chili plate of the Mexican & Texan cuisine	12,5
CHICKEN BREAST & BACON Grilled chicken breast and bacon. Slowly cooked on the grill	12,5
CHIPOTLE PULLED CHICKEN Chicken shredded by hand with the famous sauce of the smoked chipotle chile	12,5
BBQ PULLED PORK Slow cooked pork loin shredded by hand with our homemade BBQ sauce	12,5
BEEF TEX MEX Sauteed veal with Cajun spices and green chilli pepper	12,5

PIZZAS

MARGARITA · Tomato, mozzarella and basil	9,5
TRIBECA · Tomato, mozzarella, ham, pesto and portobello mushrooms	12
DEL MAR · Tomato, mozzarella, prawns, clams and mejillones	14,5
PEPPERONI · Tomato, mozzarella, pecorino romano cheese and pepperoni	12
FIG & HONEY · Tomato, mozzarella, figs, goat cheese and honey	12
MULBERRY’S · Tomato, mozzarella, italian sausage with roasted garlic , portobello mushrooms and parmesan crisps	13,5
NEW YORKER · Tomato, mozzarella, NY dumplings (pork and beef), basil and grated Pecorino Romano cheese	12
SO WHAT · Tomato, mozzarella, smokey bbq pulled chicken and crispy onion	13,5
START ME UP · Tomato, mozzarella, italian sausage, beef, roasted onion and red pepper with fried jalapeños	13,5
CAJUN SMOKING BBQ · Tomateo mozzarella, cajun chicken, smoked bacon, onion rings and BBQ sauce	13,5
DIAVOLA · Tomato, mozzarella, peperoni, smoked ham, green chili peppers and habanero peppers sauce	13,5
DI GABRIELLE · Tomato, mozzarella, goat cheese, spinach, onion and black olives	12,5
ANCHOVIE · Tomato, mozzarella, anchovie, capers, red onion and oregano	12,5
NDUJA · Tomato, mozzarella, nduja (italian red sausages), fontina cheese, rucola, garlic oil and parmesan crisps	13
VEGGIE · Tomato, mozzarella, portobello mushrooms, roasted red pepper, onion, espinach and black olives	13
EMILY · Mozzarella, fontina cheese, mushrooms, onion and basil	11,5
PECORINO · Mozzarella, grated pecorino romano cheese, chicken, garlic oil, black pepper and rocket salad	13,5

ANGUS PIZZA

<i>Dry aged USDA Angus beef</i>	
MUDDY’S · Tomato, mozzarella, dry aged angus beef, smoked bacon and cheedar cheese roasted onion	14,5
BUFFALO · Tomato, mozzarella, dry aged angus beef, pontina cheese, mushrooms and our hot buffalo sauce	14,5

SANDWICHES

CAESAR CLUB · Breaded chicken tenders, lettuce, tomato, parmesan cheese, crispy bacon and caesar sauce	14
ROAST BEEEF · Roast beef, red onion, rocket salad, and dijon mayonnaise	14,5
PULLED PORK · Hand-pulled pork with jack bbq sauce, cheddar cheese	14,5
CHILI PEPPER · Hand pulled pork, cheddar cheese, hickory bbq sauce and crispy jalapeños and onion	14,5
SALMON · Dill marinated salmon, rocket salad, mozzarella and yoghurt –lime dressing	14
FALAFEL · With yogurt sauce and pita bread	14,5

FAJITAS, TACOS & QUESADILLAS

FAJITAS · Chicken / Beef / Prawns Served with: pico de gallo, cheddar cheese, fresh guacamole, sour cream & warm tortillas	15,5
TACOS COCHINITA PIBIL Pulled pork shoulder marinated and braised with this famous mexican sauce, shredded by hand and served with jitomate sauce and “Chile’s serranos”	15,5
TACOS BEEFSTEAK · (Choose it with chicken breast strips if you wish) “28 days” dry aged veal strips sautéed with roasted onion and mushrooms with pico de gallo and guacamole	15,5
QUESADILLAS CAJÚN · (Choose it with chicken breast strips if you wish) Dry aged veal strips with Cajun spices, mozzarella and Italian pepperoni	15,5
QUESADILLAS CHILE CON CARNE The famous Mexican plated of Meat and beans with quesadillas	15,5
QUESADILLAS TEX MEX Hand shredded Pulled chicken ,crispy onion and our Jack daniel BBQ sauce	15,5

PASTA

Create your own pasta with one of our recipes

SPAGHETTI / PENNE RIGATE / FETUCHINI SPAGHETTI NEGRO / TAGLIATELLE	
Sautéed veal, bacon, cherry tomatoes and parmesan cheese	15,5
Buttered seasonal vegetables with cheese	12,5
Chicken and mushrooms with basil, garlic and tomato sauce	13,5
Alle vongole with clams sautéed in white wine, red chilli, garlic, tomato and parsley	14,5
Bolognese	13,5
Al pesto genovese	12,5
Cod with prawns with roasted red peppers sauce	15,5

GALICIAN BLONDE BEEF

NEW YORK STRIP · Entrecot 500gr	32
FILLET STEAK · Solomillo 250gr	34
RIB EYE · Chuletón sin hueso + 1,4kg (recomendado para 2 personas)	69
BONE IN RIB EYE · Chuletón de ternera + 1,4kg (recomendado para 2 personas)	69

SEAFOOD

Pan fried seabass, creamy mashed potatoes with a broccoli and vegetables ratatouille	21,5
Salmon and prawns with a green dill sauce	19,5
Grilled salmon fillet with roasted vegetables and béarnaise sauce	19,5
Grilled tuna steak ‘au poivre’ with soy and peppered crusted	24,5
Baked cod in a herbs crust and tartare sauce	21,5
Cod in tempura with majorca tumbet ‘cooked vegetables with the traditional recipe’	21,5
Lobster & Tuna Steak - 120gr Tuna Steak “ au Poivre” and half lobster	31,5
Whole lobster · Butter poached lobster with shallot, Rosemary garlic and white wine · Grilled Lobster	31,5

MEATS

BBQ pork ribs, spicy cabbage salad and our french fries	20,5
Chicken breast: Choose your favorite · With iberian ham and parmesan cheese sauce · Marinated cajun chicken · Milanesa: Fried breaded chicken with tomato and cheese au gratin	17,5
Balsamic braised double pork chop with Jack’s BBQ sauce Jack Daniels balsámica	20,5
Fried lamb chops with garlic	19,5
Grilled lamb chops	19,5

PRIME BEEF

Dry aged prime steaks selection

NEW YORK STRIP · 330gr	21,5
FILLET STEAK · 230gr	26,5
SURF&TURF · Fillet steak (120 gr) and half lobster	32,5
T-BONE · Steak 650gr	27,5
RIB EYE · Steak 650g	27,5
BONE IN RIB EYE · Steak 650g	27,5
RUMP STEAK	21
MUDDY’S PLANK STEAK · Grilled ‘Entrecote’, vegetables and grilled mashed potatoes served on a wooden board	23

SIDES

POTATOES · Steak fries / Steak House / Roasted garlic mashed potatoes Baked potatoes with cream cheese topping and crispy onion	
SAUCES · Pepper / Bearnesa / Blue cheese / Mushrooms and onions Jack Daniels BBQ / Hot Buffalo / Cheese and herbs	3,5

RUBIA GALLEGA CATTLE BREED: What makes it so delicious!

The Rubia Gallega breed (an animal of more than four years) comes from an indigenous race with designation of origin in which the purity of the race and its quality are monitored. Animals born in Galicia are feed with mother’s milk to later graze freely and to feed naturally, completing their diet with fodder and cereals. After a 45/50 day dry ripening, tender meat with a fine and intense flavor is obtained and, in the opinion of many experts, more favored than beef with longer ripening (100/120 days); always referring to red meat of excellent quality.