

ENTRANTES

FOIE GRAS (80 g)

QUESO MANCHEGO ESPAÑOL (110 g)

JAMÓN IBÉRICO (100 g)

SALMÓN AHUMADO NORUEGO RASURADO (120 g)

LAMINADO DE SALMÓN O ATÚN FRESCO (200 g)

CAMARÓN CON CALLO DE HACHA Y PULPO RASURADO (260 g)

COCTÉL THE VIEW (260 g)

ESPÁRRAGOS FRESCOS Y LÁMINAS DE PARMESANO (170 g)

ENSALADAS

ENSALADA NIÇOISE (150 g)

Combinado de lechuga italiana, francesa y sangría con láminas de atún fresco ligeramente sellado.

ENSALADA CÉSAR *La tradicional* (2 personas) (200 g)

JARDINERA DE LECHUGAS DE LA CASA (200 g)

Con el aderezo de su preferencia.

SOPAS

SOPA DE CEBOLLA (300 g)

Hojaldrada con un toque de queso Parmesano.

SOPA DE LA HUERTA (200 ml)

CONSOMÉ AL JERÉZ (200 ml)

BISQUE DE LANGOSTA (200 ml)

PASTA

SPAGHETTI PESCATORA *Pasta elaborada en casa con nuestros mejores mariscos.*

(Pasta 100 g, camarón 21/25 100 g, pescado 70 g, pulpo 70 g, calamar 30 g)

FETUCCINI CACCIATORE *Combinación de jamón serrano y prime rib.*

(Pasta 100 g, jamón serrano 10 g, Prime Rib 50 g)

CAPELLINI PRIMAVERA *Pelo de ángel acompañado con verduras y meunière.*

(Pasta 100 g, verduras 200 g)

FETUCCINI ALFREDO (120 g)

AVES

POLLO KIEV *El original. (300 g)*

PECHUGA DE POLLO AL LIMON *(200 g)*

PESCADOS Y MARISCOS

FISH N' CHIPS *(180 g)*

SALMÓN FRESCO *Con pico de gallo y vinagreta de balsámico. (220 g)*

ATÚN A LA PARRILLA *Con salsa de pimienta verde y verduras. (220 g)*

LOMO DE BRUJA MEDITERRANEE *(220 g)*

LENGUADO HOLANÉS *A la mantequilla negra o al gusto. (400 g)*

CAMARONES GRANDES *Al gusto. (250 g)*

COLA DE LANGOSTA *Preparada a su elección. (350 g)*

CARNES

PRIME RIB (200 G) *Acompañado con papa al horno y espinacas a la crema.*

PRIME RIB (300 G) *Acompañado con papa al horno y espinacas a la crema.*

PRIME RIB (500 G) *Acompañado con papa al horno y espinacas a la crema.*

FILETE WELLINGTON *El original. (220 g)*

FILETE THE VIEW *En salsa de morillas con papa soufflé y brunoise de verduras. (220 g)*

RACK DE CORDERO *Con jalea de menta, verduras salteadas y aros de cebolla. (270 g)*

MEDALLONES DE FILETE DE RÉS DIANA *Meunière de mantequilla, vino blanco y tomillo. (220 g)*

APPETIZERS

FOIE GRAS (80 g)

SPANISH MANCHEGO CHEESE (110 g)

IBERIC CURED HAM (100 g)

NORWEGIAN SMOKED SALMON (120 g)

LAMINATED FRESH SALMON OR TUNA (200 g)

SEASONED SHRIMP WITH SCALLOPS AND OCTOPUS (260 g)

THE VIEW COCKTAIL (260 g)

FRESH ASPARAGUS WITH PARMIGIANO SHEETS (170 g)

SALADS

NIÇOISE SALAD (150 g)

A combination of Italian, French and sangria lettuce with sheets of lightly sealed fresh tuna.

CAESAR SALAD *The traditional (2 persons)* (200 g)

HOUSE LETTUCE JARDINÈRE (200 g)

With your choice of dressing.

SOUPS

ONION SOUP (300 g)

With puff pastry and Parmegiano cheese.

VEGETABLE GARDEN SOUP (200 ml)

SHERRY CONSOMMÉ (200 ml)

LOBSTER BISQUE (200 ml)

PASTA

SPAGHETTI PESCATORA *Pasta elaborated in the house with our best seafood.*

(Pasta 100 g, shrimp 21/25 100 g, fish 70 g, octopus 70 g, squid 30 g)

FETUCCINI CACCIATORE *A combination of Iberic cured ham and prime rib.*

(Pasta 100 g, iberic cured ham 10 g, Prime Rib 50 g)

CAPELLINI PRIMAVERA *Angel hair pasta with vegetable brunoise.*

(Pasta 100 g, vegetables 200 g)

FETUCCINI ALFREDO (120 g)

POULTRY

POLLO KIEV *The original. (300 g)*

CHICKEN BREAST LEMON STYLE (200 g)

FISH & SEAFOOD

FISH N' CHIPS (180 g)

FRESH SALMON *With pico de gallo and balsamic vinaigrette. (220 g)*

GRILLED TUNA *With green pepper sauce and vegetables. (220 g)*

HAGFISH MEDITERRANEE (220 g)

DUTCH SOLE *In black butter or at your preference. (400 g)*

BIG SHRIMP *At your choice. (250 g)*

LOBSTER TAIL *Prepared at your choice. (350 g)*

MEAT

PRIME RIB (200 G) *With baked potato and spinach with cream.*

PRIME RIB (300 G) *With baked potato and spinach with cream.*

PRIME RIB (500 G) *With baked potato and spinach with cream.*

WELLINGTON BEEF *The original. (220 g)*

THE VIEW BEEF *In morel sauce with soufflé potatoes and vegetable brunoise. (220 g)*

RACK OF LAMB *With mint jelly, sautéed vegetables and onion rings. (270 g)*

BEEF MEDALLIONS DIANA STYLE *Butter, white wine and thyme meunière. (220 g)*