

ALEGAL

Starters

ALEGAL SALAD WITH FLAME-GRILLED EEL (3, 4, 12)
Creamy salad with the smoky, intense touch of grilled eel
€16.50

ANDALUSIAN-STYLE FRIED CALAMARI WITH ROASTED GARLIC AIOLI (1, 3, 14)
Crispy and light, served with a smooth, aromatic aioli
€21.00

OXTAIL BRIOCHE WITH BULL SAUCE (1, 3, 4, 9, 12)
Brioche bun filled with tender oxtail and bull sauce
€22.50

GILLARDEAU OYSTER WITH MIGNONETTE SAUCE (12, 14)
Fresh and elegant oyster enhanced with a classic, refreshing vinaigrette
€8.50

STEW CROQUETTE WITH CURED EGG YOLK AND GUANCIALE (1, 3, 7)
Creamy, intense croquette with the traditional flavor of stew and a gourmet finish
€4.00

Fire & Market Garden

GRILLED AVOCADO WITH YOUNG CILANTRO PESTO AND FETA CHEESE SALPICÓN (1, 3, 4, 6, 7, 8, 11)
Smoky avocado with herbal freshness and the salty contrast of feta
€17.00

CHARCOAL-GRILLED LEEK WITH TRUFFLED IBERIAN MORTADELLA, GRIBICHE SAUCE, AND HAZELNUTS (3, 7, 8, 9, 12)
Tender, smoky leek with truffled notes, creaminess, and a crispy touch
€16.00

CREAMY BURRATA WITH SMOKED TOMATO TARTARE (3, 7, 8, 12)
Soft, spreadable burrata paired with an intense, lightly smoked tomato
€18.00

Alegal Hits

STEAK TARTARE FINISHED ON TABLE (1, 3, 4, 9, 10, 12)
Selected meat seasoned right at your table for a fresh, personalized experience
€22.50

THE FOIE CHERRY (1, 7, 12)
Our iconic bite: intense, surprising and addictive
€29.00

"COJONUDO" BRIOCHE, CHORIZO, CHIPOTLE AND QUAIL EGG (1, 3, 6, 10, 11, 12)
Juicy, powerful brioche with the perfect balance of spice and richness
€18.00

KING PRAWNS IN MELTY TEMPURA WITH KIMCHI SAUCE (1, 2, 3, 4, 6, 10, 12)
Crispy, juicy king prawns with a spicy, creamy, Asian-inspired touch
€18.50

DANI GARCÍA'S 3-MICHELIN-STAR MINI BURGER (1, 3, 4, 7, 9)
An iconic, sophisticated bite that concentrates all the flavor and essence of haute cuisine in a mini format
€18.00



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Rice

DRY RICE WITH GRILLED TXULETA (9)

Flavorful rice crowned with a succulent fire-grilled beef chop

€36.00 PER PERSON

DRY LOBSTER RICE (2, 12, 14)

Elegant and rich, with all the exquisite seafood flavor of lobster

€38.00 PER PERSON

DRY ROASTED POUSSIN CHICKEN RICE (9)

€32.00 PER PERSON

Smoke & Embers

IBERIAN PORK PLUMA MARINATED IN KOJI (6, 12)

Juicy, tender cut with a marinade that enhances its flavor and adds a unique touch

€26.00

WHOLE GRILLED MONKFISH WITH PALO CORTADO BEURRE BLANC AND SHERRY VINEGAR (1, 2, 4, 7, 8, 12)

Flame-grilled and accompanied by a classic butter sauce.

€35.00

WHOLE ROASTED SEA BASS WITH CONFIT LEMON PEEL AND OLIVE OIL (4)

Soft, delicate sea bass with a citrusy, aromatic touch that enhances all its flavor

€35.00

CHARGRILLED RIBEYE FROM MATURE BEEF

Premium cut, intense and full of juiciness, perfect for lovers of bold, characterful meat

€69.00

AGED COW TXULETA

Deep flavor, firm texture, and the authentic character of great grilled meat

€45.00

Sides

FRENCH FRIES

€6.00

ROBUCHON-STYLE MASHED POTATOES (7)

€6.50

ROASTED BIMBI WITH ROMESCO, HAZELNUTS, AND MINT OIL (1, 8, 12)

€10.00

GRILLED CAULIFLOWER WITH BUTTER AND PISTACHIO CHIMICHURRI (1, 7, 8, 12)

€10.50

CHIMICHURRI SAUCE (12)

€5.00

PEPPER SAUCE (1, 4, 6, 7, 12)

€6.00



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Drinks

SOFT DRINKS

LANJARÓN STILL WATER - 50CL	4,00€
PERRIER SPARKLING WATER - 33CL	4,50€
SOFT DRINKS - 237CL	3,50€
ROYAL BLIS MIXERS - 20CL	4,50€
RED BULL - 33CL	5,00€
JUICES - 20CL	4,00€

BEER

Draft Beer

HEINEKEN - 33CL	4,50€
HEINEKEN - 50CL	6,00€
HEINEKEN 0.0 - 33CL	4,50€
HEINEKEN 0.0 - 50CL	6,00€
EL ÁGUILA "SIN FILTRAR" - 33CL	4,80€
EL ÁGUILA "SIN FILTRAR" - 50CL	6,50€
1870 - 33CL	4,50€
1870 - 50CL	6,00€
LADRÓN DE VERANO - 33CL	3,90€
LADRÓN DE VERANO - 50CL	4,50€

Bottled Beer

AMSTEL RADLER - 33CL	4,50€
AMSTEL ORO - 33CL	4,50€
CRUZCAMPO GLUTEN FREE - 33CL	4,50€
EL ÁGUILA DORADA - 33CL	4,50€
EL ÁGUILA SIN FILTRAR - 33CL	6,00€
HEINEKEN - 33CL	4,50€
HEINEKEN 0.0 - 33CL	4,50€
DESPERADOS - 33CL	5,00€
LADRÓN DE VERANO LEMON	4,50€
LADRÓN DE MANZANAS CIDER	4,50€

COFFEE & INFUSIONS

ESPRESSO / CORTADO	2,90€
COFFEE WITH MILK / AMERICANO	3,50€
CARAJILLO	4,50€
BOMBÓN COFFEE	3,50€
SELECTION OF TEAS	4,00€
SELECTION OF HERBAL INFUSIONS	4,00€



Allergens key

1 GLUTEN, 2 CRUSTACEANS, 3 EGGS, 4 FISH, 5 PEANUTS, 6 SOY, 7 DAIRY, 8 TREE
NUTS, 9 CELERY, 10 MUSTARD, 11 SESAME, 12 SULFITES, 13 LUPIN,
14 MOLLUSKS