

CARTA ARENA BAR

ESP-ENG

**Domingo a jueves de 12h a 19h.
Viernes y sábado de 12h a 17h y de 19h a 23h.**

**Sunday to Thursday from 12pm to 7pm.
Friday and Saturday from 12pm to 5pm and from 7pm to 11pm**



SAL VERDE
arena bar

ENTRANTES FRÍOS




COLD STARTERS

Baba ganoush, pan de pita y crudités • 12 |    




Baba ganoush, pita bread and crudités

Ensaladilla rusa con matrimonio de anchoas y boquerones • 14 |   

Russian salad with anchovies and boquerones

Tomate rosa aliñado • 14 |   






Seasoned pink tomato

Ensalada de tabulé • 16 |   

Tabbouleh salad

Gazpacho de tomates ecológicos • 12 |  

Organic tomato gazpacho

Anchoas del Cántabrico, pan tostado y mantequilla de miso • 18 |     

Cantabrian anchovies, toasted bread and miso butter

Tartar de atún aliñado y mojo de jengibre • 28 |    

Marinated tuna tartar and ginger mojo

Aguacate asado con salpicón de marisco • 20 |     

Roasted avocado with seafood salpicón

Jamón ibérico de bellota y picos • 28 |  

Iberian Bellota ham with breadsticks o picos

ENTRANTES CALIENTES

HOT STARTERS

Croquetas cremosas de jamón • 12 |    



Creamy ham croquettes

Buñuelos de queso con membrillo • 14 |   

Cheese fritters with quince

Bimi crujiente, vinagreta de trufa y pipas de girasol tostadas • 14 |   

Crispy bimi, truffle vinaigrette and toasted sunflower seeds

Choco a la andaluza y mayonesa de adobo • 16 |  

Andalusian-style fried cuttlefish with marinade mayonnaise

Coquinas a la sartén con vino fino • 18 |    

Little clams in a pan with fino wine

Gamba blanca a la sal • 32 |  

White shrimp with salt



PRINCIPALES





MAIN COURSES



Corvina a la plancha con tapenade • 26 |   
Grilled stone bass with tapenade


Arroz de gamba roja • 32 |    
Red shrimp rice



Ventresca de atún con picadillo • 30 |  
Tuna belly with picadillo

Pulpo a la plancha con ajada • 28 |  
Grilled octopus with garlic

Lubina a la espalda con su pilpil (para dos pax) • 42 |    
Baked sea bass with pilpil sauce (for two people)

Pluma ibérica lacada con miso, tartar de piquillos y patata asada • 31 |  
Iberian pork shoulder lacquered with miso, piquillo pepper tartar, and roasted potato


Solomillo madurado de vaca, tartar de piquillos y patata asada • 32 | 
Dry age beef sirloin, piquillo pepper tartar, and roasted potato

Hamburguesa de retinto, chalota encurtida y mayonesa de trufa • 18 |  
Retinto beef burger with pickled shallots and truffle mayonnaise




POSTRES

DESSERTS

Tarta de queso • 10 |   
Cheesecake

Melón con yuzu y jengibre • 8 |  
Melon with yuzu and ginger

Helado de yogur con confitura de arándanos • 8 | 
Yogurt ice cream with blueberry jam

Fondant de chocolate con helado de pistacho • 8 |   
Chocolate fondant with pistachio ice cream

														
GLUTEN	FRUTOS DE CÁSCARA NUTS	CRUSTÁCEOS CRUSTACEANS	CACAHUETES PEANUTS	DIÓXIDO DE AZUFRE Y SULFITOS SOULFUR DIOXIDE AND SULFITES	SOJA SOY	PESCADO FISH	GRANOS SÉSAMO SESAME SEEDS	MOSTAZA MUSTARD	MOLUSCOS SHELLFISH	LÁCTEOS DAIRY	HUEVOS EGGS	APIO CELERY	ALTRAMUCES LUPINS	VEGETARIANO VEGETARIAN

