

Aperitovos Frios |Cold Appetizers

Snack de Arroz, Nori, Guacamole, Salmon ahumado caviar de trucha 16

Rice, Nori, Guacamole, Smoke Salmon & Trout Caviar

Racion de Jamon Iberico 25

Iberian Ham

Tabla de quesos 24

Cheese Board

Tartar Classico al estilo Rancho Flores 18

Rancho Flores Stake Tartar

Aperitivos Calientes |Hot Appetizers

Pimiento del piquillo relleno Bacalao 13

Filled Piquillo Peppers

Provoleta a la Parrila, Aove & Oregano Fresco 12

Charred Provoleta, Aove drizzle & Oregano

Tiras de entrecot con patatas fritas y huevos rotos 16

Beef strips, French Fries & Fired Eggs

Langostinos Pil-Pil Diavola 17

Prawns “ Pil - Pil Diavola”

Chorizo Criollo y Morcilla de Ronda a la Parrilla 13

Grilled Criollo Sausage & Ronda Morcilla, Fire-Kissed on the Charcoal Grill

Vol-au-Vent de Mejillones y Gambas al Fuego 16

“Vol-au-Vent of Mussels & Prawns, Finished Over Open Flame.”

Ensaladas |Salads

Ensalada de Tomate & Cebolla 15

Tomatoes & Onion Salad

Ensalada Cesar 17

Cesar Salad

Burrata con cremoso de zanahoria, Remolacha tomate seco acompañado de aceite de cilantro,albahaca & Lima 18

Burrata with Creamy Carrot Puree, Sun-Dried Tomato & Cilantro, Basil, Lime Oil

Ensalada de higos con jamon iberico y queso azul con vinagreta de Camembert sauvignon y miel 19

Fig, Iberian Ham, Blue Cheese & Camembert-Sauvignon Vinaigrette



Sopas |Soups

Sopa de cebolla, pecorino gratinado acompañado de huevo escalfado 12

Slow-Cooked Onion Soup, Gratinated Pecorino & Soft Poached Egg

Crema Calabaza con Pasta rellena y Queso Curado 14

Silky Pumpkin Velouté with Handcrafted Stuffed Pasta and Shavings of Aged Cheese

Pescados y Mariscos |Fish & Seafood

Mejillones al vapor 18

Steamed Mussels in a White Wine and Shallot Broth, Finished with Fresh Herbs

Pulpo a la Brasa , Parmenier de Remolacha y Verdura Asada 32

Grilled Octopus, Beetroot Parmentier & Charred Garden Vegetables

Bacalao & Salsa Putanesca 30

Roasted Cod Fillet, Puttanesca Emulsion & Olive Dust

Risotto |Soups

Risoto al Vino Tinto con Birutas de Jamon Iberico 18

Risotto in Aged Red Wine

Risoto de Marico 21

Seafood Risotto with Coastal Aromatics

Pasta |Pasta

Rigatoni al Mejillon a la Crema Rancho Flores 16

Rigatoni with Mussels & "Rancho Flores"

Penne Arrabbiata 18

San Marzano Tomato sauce, Calabrian chili, basil Chiffonade & Pecorino Romano

Ravioli con Pesto de Pistacho, Lima & Cherry Asados 21

Fresh Ravioli with Pistachio Pesto, Lime zest & Oven-Roasted Cherry Tomatoes

Pasta con Pulpo 25

Handcrafted Pasta with Octopus Ragout and Mediterranean Herbs

Tagliateli al Pil - Pil 19

Tagliatelle Pasta with Basque-Style Pil-Pil Emulsion

Caneloni a la bolognesa 20

Handcrafted Cannelloni filled with Bolognese Ragout and Parmesan Cream

Pasta " Mare" Seafood 23

Fresh Pasta "Mare", Shellfish Ragout, and a Touch of Lemon Emulsion

Tagliateli de sepia en salsa con tartar de carabinaeros en su salsa 28

Tagliatelle of Cuttlefish, Scarlet Prawn Tartare, and a Reduction of Its Own Juices



Carne | Meat

Secreto Ibérico 26

Chargrilled Iberian Pork Secreto

Hamburguesa Flores Angus & Fries 18

Flores Angus Burger & Fries

Churrasco de Pollo & Chimichurri 24

Free-Range Chicken Churrasco

Costillas de Cerdo 24

Braised Pork Ribs

Entraña Angus a la Brasa 28

Chargrilled Flank Steak

Entrecot de Lomo Bajo Nacional a la Parrilla 300gr 32

Dry-Aged Ribeye Steak

Entrecot Lomo Bajo Argentino 300gr 36

Argentine Ribeye "Lomo Bajo"

Vacio 27

Argentine-Style Flank Steak "Vacio"

Fire-Grilled & Served with Natural Jus

Tira de Asado 25

Charcoal-Grilled Short Rib

Chuletón de Vaca Vieja a la Brasa 1kg 94

Grilled Bone-In Ribeye Steak with Sea Salt Flakes

T-Bone 96kg

Prime T-Bone

Thawk 100

Thawk

Solomillo de Vaca 29

Chargrilled Beef Tenderloin

Pata de Cordero con Guarcion 34

Baked Lamb Shank

Guarniciones / Side Dishes

Boniato a la Brasa Glaseado / Chargrilled Glazed Sweet Potatoes 3

Pure de Patatas Trufadas / Truffled Mashed Potatoes 3

Patatas Asadas / Roasted Potatoes 4

Esparragos / Asparagus 6

Verduras a la Parrilla / Grilled Vegetables 6

Pimientos del Padron / Pedron Peppers 5

Pan de Leña & Mantequilla Francesa 1.50

Sourdough Bread & French Butter

Surtido de Pan & Aove 2

Bread Selection & Aove

Focaccia con Ajo y Aceite 6

Garlic Focaccia & Aove

Menu Infantil / Kids Menu

Spaghetti Napolitana / Spaghetti Neapolitan 9

Nuggets & Patatas / Nuggets & Fries 10

Mini Hamburguesas & Patatas / Mini Burger & Fries 10

Postres | Deserts

Strudle Manzana & Helado de Manazana Asada Crumble de Vainilla 10

Crispy Apple Strudel, Roasted Apple Ice Cream, and Vanilla Crumble

Crepe con Helado Torta Algarrobo, Nata & Almendras 9

Warm Crêpe with Carob Cake Ice Cream, Vanilla Chantilly, and Toasted Almonds

Hojaldre Fruta Asada Ron & Helado Vino de Malaga 10

Caramelized Roasted Fruit in Puff Pastry, Rum Reduction, and Málaga Wine Ice Cream

Brownie, Pistacho & Frutos Rojos & Helado de Naranja Sangina 12

Warm Chocolate Brownie · Pistachio Textures · Red Berry Accord

Blood-Orange Ice Cream



The Bar

Caper & Drinks-by-the-Glass-

Verdejo	4
Sauvgnon Blanc	4
Albariño	4
Chardonay	4
Cotes de provence Blush	6
Gris BlancBlush	4
Ribera Del Duero	4
Ribera Del Duero Monteabellon	6
Rioja	4
Fino	5
Porto	5
Palo Cortado	10

Combinados & Mixed Drinks.

Solo / Combinado

Whisky	9	12
Jameson, Ballantines, Jack Daniel's		
Chiva's Regal 12 años	13	15
Macallan, Johnie Walker's (Blue & Black)		
Chiva's Regal 18 años	16	18
Ron	9	12
Habana 7, Bacardi & Brugal		
Vodka	9	12
Absolut		
Grey Goose, Belvedere	13	15
Gin	9	12
Beefeater, Monkey 47 & Hendrik, Tanqueray 10, Bombay		
Saphire, Gin Mare & Gin Vin		

Aperitivos & Aperitves.

Martini	6
Pernot, Ricard & Campari	7
Petroni & Aperol	7
Chupitos	3

Cafe & Coffees.

Cafe / Coffee	3
Espresso / Espresso	2.50
Carajillo / Carajillo	4
Late /Latte	4
Cafe Irlandes /Irish Coffee	9
Infusiones / Teas	2.50

Refrescos / Soft Drinks.

Agua Sin / Still Water	2.50
Agua Gas/ Sparkling	4
Infusiones / Teas	2.50
Refrescos, Zumos / Soft Drinks	3.50
Red Bull	5
Zumo de Naranja / Fresh Squeeze OJ	3.80

Cervezas / Beers.

Caña	2
Pinta / Pint	5
Sin gluten / Gluten Free	6
Alambra, Corona, Heniken	5
Maes / Belgan Maes	
Aguila sin Filtro / Aguila Unfilter	6
Tostadas o,o	4
Sidra Mgners	6
Strongbow	6
Tinto de Verano	3
Sangria	5

Licores & Liqueurs.

Pacharan, Limonchelo, & Vodka Caramelo	5
Grapa	6
Amaretto & Cointreau	7



Time for Cocktails

Espumosos / Sparking € 8

Mimosas
Bellini

Gin Alcohol / Mocktail € 10

Tanqueray Flores

Ginebra / Gin € 11

Negroni
Dry Martini

Spritz € 11

Petroni
Hugo

Whisky € 12

Manhattan Sour

Vodka

Bloody Mary 11
Expresso Martini 10
Moscow Mule 12
Long Island Ice Tea 12

Ron € 12

Mojito Flores (Fresas, Maracuya & Pepino)
(Strawberries, Passion Fruit & Cucumber)

Momento Gin / Gin Moments

Citric Revolution - Larios 12 & Limon Meyer. 12
Larios 12 & Meyer Lemon
Green Cool - Larios 12, Manzana Verde 12
Larios 12 & Green Apple
G'Vine Vermouth Royal & Uvas Rojas
Quintinye Vermouth Royal Rouge & Red Grapes 13
Seagram's Piel de Naranja & Canela
Orange Peel & Cinnamon Stick

Tequila € 12

Margarita
Paloma

Recomendaciones / Recommendations € 12

Passion Punch
Peachtree Punch

