



POOL BAR

MENU

Opening hours: 11:00 to 19:00, from 15 May to 15 September

VAT included

FOOD

Bean hummus with roasted tomatoes with bread and truffle oil 13 €



Vegetables from the "huerta de Mas de las Matas" grilled with herb oil 17 €

Pastrami sandwich of Teruel Pork with truffled egg-yolk and "Afinat" cheese from "La Fresneda" 19 €



Organic tomato salad with smoked sardines and herb oil and green shoots 16 €



Free-range chicken finger from Teruel with Fired Potatoes and tartar of empeltre olives 16 €



Local cheese board
with organic preserves,
nuts and biscotti
from Fuentespalda

20 €



Ham D.O.P. Teruel from "La Iglesiasuela
Del Cid" with ciabatta and
Srengue tomatoes from our farm

22 €



Trout marinated in ceviche
with pumpkin mousse, spring onion
and crispy corn

15 €



Seasonal fruit sorbet with
Mas de Lluçia "senglar"
wine 2022

12 €



Creamy 70% cocoa
cake and raspberry
sorbet and Salt

14 €



DRINKS

REFRESHMENTS

COCA-COLA	3,50 €
COCA-COLA ZERO	3,50 €
NESTEA	3,50 €
FANTA LEMON FLAVOUR	3,50 €
FANTA ORANGE FLAVOUR	3,50 €
WATER OF THE MARQUES	3,00 €
SPARKLING WATER OF THE MARQUÉS	3,00 €

COFFEE

BLACK COFFEE	2,50 €
ESPRESSO MACCHIATO	2,50 €
LATTE	2,50 €
DESCAFFEINATED	2,50 €

BEERS

AMBAR 0.0	4,50 €
AMBAR GLUTEN FREE	4,50 €
AMBAR LEMON	4,50 €
AMBAR 1900	4,50 €

WINES PER CUP

WHITE

LAGAR D'AMPRIUS 2019	5,00 €
LO FOC WHITE	6,00 €

RED

LO FOC RED 2022	6,00 €
DOMUS PENSI 2018	8,00 €

WINES PER BOTTLE

WHITE

LO FOC WHITE 2022	20,00 €
ILLECARVÒNIA 2022	19,00 €
LAGAR D'AMPRIUS 2017	20,00 €

RED

LO FOC RED 2022	22,00 €
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SPARKLING

DIFFERENTS BRUT NATURE 2019	20,00 €
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LIST OF ALLERGENS



Lupine



Celery



Peanuts



Crustaceans



dried fruit



Gluten



Eggs



Dairy



Mollusks



Mustard



Fish



Sesame



Soy



sulfites