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# MILANO URBAN



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**TAPAS / TO SHARE**

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**GREEN**

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**ASIATIC**

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**URBAN TACOS**

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**HOMEMADE BURGERS**

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**MEAT LOVERS**

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**FISH LOVERS**

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**SWEET DREAMS**

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**DRINK . WINE . COFFEE . LIQUOR**

 Vegan  Spicy

TAX INCLUDED

# TAPAS / TO SHARE

## GILDAS

Olive, piparra and anchovy skewer

**€2.00 unit**

## CRYSTAL BREAD

### WITH TOMATO

crystal bread toast,

tomato, oil and salt.

**4.50€**

## IBERIAN HAM PORTION

### “100% BELLOTA”

accompanied by crystal bread

with tomato

**17.50€**

## BREADED SQUID

accompanied by smoked alioli

**13.50€**

## OUR CRUNCHY BRAVAS

Delicious!

**7.50€**

## CHICKEN WINGS

Stir-fried in the wok. Super juicy!

**12.50€**

## MS. CROQUETE 4U.

Delicious homemade chicken croquettes

**8.50€ / Extra Croquette 2.00€**

## NACHOS URBAN

Accompanied by pico de gallo,

guacamole and sour cream

**12.50€**

## CRISPY ARTICHOKE

artichoke chips

with homemade salsa dip

of red peppers

**12.50€**

## TRUFFLED HOMEMADE

### FRENCH FRIES

truffle mayonnaise

**8.50€**

## DUCK GYOZAS 6U.

Japanese steamed dumplings

but crispy and we accompany them

with our secret sauce.

**12.00€**

## BROKEN EGGS

### WITH IBERIAN HAM

Fried eggs, Spanish potato

and slices of Iberian ham

**13.50€**

## VEAL CARPACCIO

Very thin slices of veal, portobello,

parmesan, arugula and washed down

with our lemon and truffle vinaigrette

**16.50€**

## BREAD, OLIVES AND ALIOLI

**2.00€**

# KIDS MENU

## 2 MINI BURGUERS WITH FRIES

**4.95€**

## NUGGETS WITH FRIES

**4.95€**



MENU



BEBIDAS

# GREEN

## THAI SALAD

Mix of lettuce, cherry tomatoes  
confit, sautéed prawns,  
avocado, mango and sweet chili sauce

**16.50€**

## FIT SALAD

Roasted sweet potato with spices,  
avocado, feta cheese, baby sprouts,  
almonds, goji and our old-fashioned  
mustard vinaigrette

**13.50€**



**MENU**



**BEBIDAS**

# ASIATIC

## CHICKEN WOK

Chinese noodles, crunchy chicken strips,  
Verduritas & Salsa Teriyaki

**15.50€**

## SEPIA & PRAWNS WOK

Chinese noodles, shrimp, cuttlefish,  
vegetables & teriyaki sauce

**16.50€**

## VEGGIE WOK

Chinese noodles, tofu, mushrooms,  
sauteed vegetables & teriyaki sauce

**15.00€**

## CRISPY CHICKEN SAAM 3U.

Chicken breast marinated in spices  
and batter, pickled shiitake mushrooms,  
mayo-sriracha, mint and basil,  
wrapped in lettuce leaf

**12.50€**

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# URBAN TACOS

## FISH TACOS 3U.

Crispy marinated white fish  
cilantro, cabbage, avocado, pickled onion  
& chipotle mayo

**13.50€**

## PRAWNS TACOS 3U.

in tempura, creamy sauce  
and pico de gallo

**13.50€**

## CHICKEN TACOS 3U.

Marinated shredded chicken with chili  
sauce, chipotle, orange, guacamole,  
chives and mint

**12.50€**

## IBERIAN SECRET PORK TACOS 3U.

marinated with achiote, cheese,  
pineapple, coriander and chives

**12.50€**



MENU



BEBIDAS

# HOMEMADE BURGERS

SERVED WITH HOMEMADE FRENCH FRIES

Tall our burgers and pieces of meat are cooked baked on coals.

We have fresh bread of the day, from our trusted oven, GLUTEN FREE.

## TRADITIONAL

Veal burger 150gr.  
with American cheese, onion,  
lettuce and tomato

**12.50€**

## MEXICAN

Veal burger 150gr.  
American cheese, jalapeños, crispy  
onion guacamole, lettuce and tomato

**14.50€**

## 007

Veal burger 150gr.  
with goat cheese, egg, bacon,  
caramelized onion, BBQ sauce,  
lettuce and tomato

**16.50€**

## ITALY

Veal burger 150gr.  
with parmesan cheese, dried tomato,  
arugula & truffle mayonnaise.

**15.50€**

## KOPPERS

Veal burger 150gr.  
with American cheese, onion rings,  
bacon, lettuce, tomato & Urban sauce

**13.50€**

## GRANJERA

Country chicken burger of 150gr.  
Crispy chicken, American cheese, bacon,  
lettuce, tomato & mayonnaise

**15.00€**

**EXTRA GOAT CHEESE · 2.00€**



MENU



BEBIDAS

# MEAT LOVERS

All our meats are cooked baked on coals.  
And they are accompanied by homema-  
de potato chips and piquillo peppers.

## **VEAL ENTRECOTE**

300 gr of carved veal entrecote

**22.00€**

## **BLACK ANGUS BEEF PICAÑA**

¡Grilled!

**24.50€**

## **IBERIAN SECRET PORK**

Grilled

**18.50€**

## **GRILLED LAMB CHOPS MALLORCAN SUCKLING, WITH FRIED GARLIC**

¡delicious!

**20.50€**

## **CHICKEN THIGH GRILLED**

tasty and healthy, with sweet potato  
purée and pico de gallo

**16.50€**

## **GALICIAN VEAL MILANESE ESCALOPE** with homemade french fries

**17.50€**

**EXTRA TRUFFLE SAUCE · 2.50€**



**MENU**



**BEBIDAS**

# FISH LOVERS

Accompanied by baked potato  
and lettuce hearts

## GRILLED SQUID

17.50€

## COD AT LOW TEMPERATURE

18.50€

## GRILLED SALMON

18.50€

## GRILLED OCTOPUS

With root cream and pico de gallo

19.50€



MENU



BEBIDAS

# SWEET DREAMS

**OREO WITH MINI COOKIES**

**6.50€**

**LEMON PIE**

**6.50€**

**KINDER COLD CAKE**

**6.50€**

**CHEESECAKE**

**6.50€**

**BANOFFEE**

**6.50€**

**MANDARIN SORBET**

**4.50€**

**ARTISAN ICE CREAM**

70% Black chocolate  
or Mexican vanilla

**4.50€**



**MENU**



**BEBIDAS**



# MILANO URBAN



MENU

**APERITIVES**

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**WINE . SANGRÍA**

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**CAVAS . SPARKLING . CHAMPAGNE**

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**SOFTDRINKS**

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**BEER**

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**COFFEE . TEA . INFUSIONS**

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**LIQUORS**

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**LONGDRINKS**

TAX INCLUDED

# WINES & CAVA

## RED WINE



### LA MALDITA

D.O. Rioja

Garnacha

**16.00€ / Copa 3.50€**



### MUGA CRIANZA

D.O. Rioja

Tempranillo, garnacha, mazuelo

**25.00€**



### LEGARIS ROBLE

D.O. Ribera del Duero.

Tinta fina

**17.00€ / Copa 3.50€**

**Magnum 35.00€**



### PAGO DE CAPELLANES

#### CRIANZA

D.O. Ribera del Duero

Tempranillo

**30.50€**



### PAGO DE CARROVEJAS

#### CRIANZA

D.O. Ribera del Duero

Tinto fino, cabernet sauvignon, merlot

**49.50€**



### PSI 2019

D.O. Ribera del Duero

Tempranillo

**48.50€**



### LUZÓN VERDECILLO ECO

D.O. Jumilla (Juan Gil)

Monastrell

**16.50€**



### LA ESCUCHA

D.O. Bierzo

Mencia

**17.50€**

## WHITE WINE



### VOL D'ÁNIMA DE RAIMAT

D.O. Costers del Segre

Chardonay, xarel·lo

**15.50€ / Copa 3.50€**



### LA CAMIONETA

D.O. Rueda

Verdejo

**16.00€ / Copa 3.50**



### PUERTA SANTA

D.O. Rías Baixas

Albariño

**17.00€**



### LA DUDA

D.O. Monterrei

Godello

**16.50€**



### CA SA PADRINA MOLLET

D.O. Binissalem

Prensal Blanc, chardonnay

**19.00€**



### SOUTHERN OCEAN 2019

D.o. Nueva Zelanda

Sauvignon Blanc

**20.00€**

## ROSÉ WINE



### VOL D'ÁNIMA ROSADO

D.O. Costers del Segre

Chardonnay, Pinot Noir

**15.50€ / Copa 3.50€**



### CAN AXARTELL ROSADO

Vi de la Terra, Mallorca.

Pinot Noir, Callet, Mantonegro

**21.50€**



### MANON

D.O. Côtes de Provence

Garnacha negra, syrah, cinsault

**22.00€**

## SANGRÍA

### SANGRÍA DE LA CASA 1L.

**14.50€ / Glass 4.50€**

### SANGRÍA CAVA DE LA

#### CASA 1L.

**18.50€ / Glass 6.00€**

## CAVAS · SPARKLING · CHAMPAGNE



### PARXET BRUT NATURE

D.O. Cava

Xarel·lo, Macabeo y Parellada

**21.50€**



### RECADERO TERRERS

BRUT NATURE - GRAN RESERVA

D.O. Cava

Xarel·lo, Macabeo y Parellada

**27.00€**



MENU



BEBIDAS

# SOFTDRINKS

**COCACOLA**

**3.00€**

**COCACOLA  
ZERO**

**3.00€**

**FANTA LIMÓN  
/ NARANJA**

**3.00€**

**SPRITE**

**3.00€**

**BITTER KAS**

**3.00€**

**TÓNICA**

**3.00€**

**NESTEA**

**3.00€**

**AQUARIUS**

**3.00€**

**APFELSCHORLE**

**3.00€**

**LACCAO**

**3.00€**

**RED BULL**

**3.50€**

**ZUMOS**

**3.00€**

**AGUA CON GAS AGUA MINERAL**

**3.00€**

**2.50€**

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# BEER

**CAÑA  
CERVEZA  
0.33 CL.**

**2.00€**

**ROSA BLANCA  
0.33 CL.**

**2.50€**

**DAMM DAURA  
"SIN GLUTEN"  
0.33 CL.**

**2.50€**

**CERVEZA  
SIN ALCOHOL  
0.33 CL.**

**2.30€**

**ESTRELLA  
GALICIA  
0.33 CL.**

**2.30€**

**VOLL DAMM  
0.33 CL.**

**3.50€**

**SHANDY  
CLARA  
0.33 CL.**

**2.00€**

**JARRA  
0.50 CL.**

**4.00€**

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# APERITIVES

**MARTINI**

**4.00€**

**MARTINI FIERO**

**6.00€**

**APEROL**

**6.00€**

**VERMUT ZARRO**

**3.50€**



MENU



BEBIDAS

# COFFEE . TEA . INFUSIONS

**ESPRESSO**

**1.40€**

**CORTADO**

**1.50€**

**CAFÉ  
CON LECHE**

**1.90€**

**AMERICANO**

**1.70€**

**CAPUCCINO**

**3.50€**

**CARAJILLO**

**2.10€**

**LATTE  
MACHIATO**

**5.00€**

**TÉS  
INFUSIONES**

**1.80€**

OUR SELECTION OF TEAS AND INFUSIONS

English breakfast · Pennyroyal mint

Forest fruits · Red tea · Chai

Summer Silhouette · Green Tea

Digestive · Rooibos · Chamomile

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## LIQUORS

**TERRY**

**3.00€**

**JÄGERMEISTER**

**4.00€**

**BAILEYS**

**4.00€**

**PATXARAN**

**4.00€**

**HIERBAS**

**4.00€**

**CARLOS I**

**8.00€**

**TEQUILA  
JOSÉ CUERVO REPOSADO**

**4.00€**

**PATRÓN  
SILVER**

**8.00€**

**MEZCAL  
LOS DANZANTES**

**8.00€**



MENU



BEBIDAS

# LONGDRINKS

## RON

	COPA	MIXED
<b>BARCELÓ</b>	<b>4.50€</b>	<b>7.50€</b>
<b>BACARDI</b>	<b>4.50€</b>	<b>7.50€</b>
<b>HAVANA CLUB 7</b>	<b>5.00€</b>	<b>8.00€</b>
<b>BRUGAL AÑEJO</b>	<b>4.50€</b>	<b>7.50€</b>
<b>BARCELÓ IMPERIAL</b>	<b>7.00€</b>	<b>9.00€</b>

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## WHISKY

	COPA	MIXED
<b>CUTTY SARK</b>	<b>4.50€</b>	<b>7.50€</b>
<b>DEWAR'S 8 YEARS</b>	<b>4.50€</b>	<b>7.50€</b>
<b>J&amp;B</b>	<b>4.50€</b>	<b>7.50€</b>
<b>BALLANTINES</b>	<b>4.50€</b>	<b>7.50€</b>
<b>JACK DANIELS</b>	<b>4.50€</b>	<b>7.50€</b>
<b>BLACK LABEL</b>	<b>6.50€</b>	<b>9.00€</b>
<b>MACALLAN</b>	<b>10.00€</b>	

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## VODKA

	MIXED
<b>ABSOLUT</b>	<b>7.50€</b>
<b>SKY</b>	<b>7.50€</b>
<b>GREY GOOSE</b>	<b>10.00€</b>

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## GINS

	MIXED
<b>BOMBAY SAPHIRE</b>	<b>7.50€</b>
<b>BOMBAY DRY</b>	<b>7.50€</b>
<b>BEEFEATER</b>	<b>7.50€</b>
<b>SEEGRAMS</b>	<b>7.50€</b>
<b>XORIGUER</b>	<b>7.50€</b>
<b>PUERTO INDIAS</b>	<b>7.50€</b>
<b>MARTIN MILLERS</b>	<b>8.50€</b>
<b>BULLDOG</b>	<b>8.50€</b>
<b>NORDÉS</b>	<b>8.50€</b>
<b>HENDRICKS</b>	<b>10.00€</b>
<b>G'VINE</b>	<b>10.00€</b>
<b>BROCKMANS</b>	<b>10.00€</b>



MENU



BEBIDAS