



MENU

WELCOME TO THE STONE GRILL

We are Costa Blanca 's Spain premiere Steakhouse to dine when you are looking for an upscale, local meal.

Our menu includes Fresh Ingredients, Inventive Sides, fresh Fish & Seafood, Vegetarian options and a Wide selection of house Specials off the Stone for everyone to enjoy!

OUR MAIN COURSES ARE SERVED ON A RED HOT LAVA ROCK !
GO ON, TASTE IT !



A PRE - DINNER DRINK ?



SANGRÍA [S]

GARNACHA & TEMPRANILLO

GLASS JUG

3,50€ 10,00€

THIS FRESH AND FRUITY RED WINE GOES THROUGH A MACERATION WITH NATURAL EXTRACTS OF ORANGE JUICE, LEMON, CINNAMON, PEACH, FIGS, APRICOT, LIME AND OTHER RED FRUITS.

PROSECCO COCKTAILS [S]



BELLINI

PROSECCO
4,95€

INGREDIENTS

12,00 cl Astoria Prosecco
3,00 cl Peach Puree

INGREDIENTS
8,00 cl Astoria Prosecco
3,00 cl Soda
4,00 cl Aperol

SPRITZ

PROSECCO
4,95€



ASTORIA
WINES

STARTERS

🍷 GARLIC CHILLI TIGER KING PRAWNS [L][S] 6,95 €

» Pan - Fried in butter, garlic, white wine and a hint of fresh red chilli, served with toasted bread.  [G] Gluten free option

🍷 SPICY CHICKEN WINGS [G][E][L][N] 5,95 €

» Deliciously juicy Chicken Wings plain served with Barbecue Sauce.

🍷 PAN-FRIED GARLIC MUSHROOMS [L] 4,95 €

» VEGAN - Mushrooms tossed in garlic butter & served with bread. [G] Gluten free option

🍷 MUSSELS MARNIER [S][L] 6,95 €

» Mussels Marinieré cooked with cream, garlic & parsley

🍷 BRIE IN BREADCRUMBS [L][G] 6,95 €

» Hot melted Cheese in a crispy coat of breadcrumbs served with Cranberry sauce.

🍷 CRISPY CALAMARI [L][G] 6,95 €

» Light and tender Squid appetizer served with lemon and Alioli

🍷 CAPRESSE OR GOAT / FETA CHEESE SALAD 7,95 €

[L][N]

» Mozzarella, tomato & basil Salad or Classic Salad with Goat or Feta Cheese & Olives.

SPECIALS

🍷 ARGENTINEAN ANGUS 180G BURGER [G] [L] 12,95 €

» Topped with cheddar Cheese, Fries and Home made Onion Rings

🍷 SLOW-BAKED FULL RACK OF BBQ RIBS [E] [L] [S] 16,95 €

» Served with Fries and Coleslaw

🍷 HOME MADE MEAT / VEG LASAGNA [G] [E] [L] 10,95 €

» Served with Fries and Salad

🍷 HOME MADE CHILLI CON CARNE [L] [E] [N] 10,95 €

» Served with boiled Rice & Nachos

🍷 ARGENTINEAN EMPANADAS - PATTY [G] [E] [L] 9,95 €

» Served with Fries and Salad



KIDS MENU

🍷 100 G RUMP STEAK ON THE STONE 9,95 €

» Served with Fries [G] Gluten free option

🍷 HOME MADE CHICKEN NUGGETS [G][E] 5,95 €

» Served with Fries

🍷 ANGUS BEEF BURGER [G][E] 7,95 €

» Served with Fries

🍷 SPAGUETTI BOLOGNAISE [G][E] 5,95 €

THE STONE GRILL FAJITAS

» SERVED WITH FLOUR TORTILLAS (GLUTEN FREE OPTION), VEG, SPICY CAJUN MIX, GUACAMOLE, SWEET CHILLI AND SOUR CREAM [L] 

🍷 SIZZLING SIRLOIN STEAK FAJITAS 14,95 €

🍷 SIZZLING CHICKEN FAJITAS 13,95 €

🍷 SIZZLING VEGETABLE FAJITAS 12,95 €



ON THE STONE

FIRST SIDE OR SAUCE IS FREE

HOW TO ORDER! 1 CHOOSE STONE MAIN DISH

2 CHOOSE SIDE ORDERS

3 CHOOSE SAUCES

1 - ARGENTINEAN ANGUS PRIME BEEF

	200 G	300 G	400 G	500 G
▤ RUMP STEAK	14,95 €	18,95 €	25,95 €	32,95 €
▤ SIRLOIN STEAK	16,95 €	23,95 €	31,95 €	40,95 €
▤ FILLET STEAK	20,95 €	29,95 €	39,95 €	50,95 €

1 - MIXED GRILL / CHICKEN / PORK / LAMB

	200 G	300 G	400 G	500 G
▤ NZ LAMB	20,95 €	29,95 €	39,95 €	50,95 €

▤ SIRLOIN MIXED GRILL	21,95 €
» SIRLOIN STEAK, PORK FILLET, CHICKEN	
▤ FILLET MIXED GRILL	25,95 €
» FILLET STEAK, PORK FILLET, CHICKEN	
▤ N.ZEALAND LAMB MIXED GRILL	25,95 €
» LAMB FILLET, PORK FILLET, CHICKEN	
▤ BREAST FILLET OF CHICKEN	12,95 €
▤ PORK TENDERLOIN	13,95 €
» WITH A CREOLE SEASONING	

1 - FISH AND SEAFOOD



▤ SEAFOOD MIXED GRILL	19,95 €
» SALMON FILLET, 4 KING PRAWNS, 2 SCALLOPS	
▤ 10 JUICY KING PRAWNS	14,95 €
→ ADD 5 PRAWNS TO YOUR MAIN	5 €
→ ADD 3 SCALLOPS TO YOUR MAIN	3 €

1 - VEGETARIAN

▤ VEGETABLES MIX GRILL	9,95 €
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2 - SIDES

● MIXED SALAD	3,9 €
● SWEET POTATO FRIES [G]	3,9 €
● POTATO CHIPS [G]	3,9 €
● FRESH MADE ONION RINGS [G][E][S]	3,9 €
● BAKED POTATO » WITH BUTTER OR GARLIC BUTTER [L]	3,9 €
● GARLIC BREAD [G] [L] [E]	3,9 €
● ASPARAGUS	3 €
● MUSHROOMS	2,5 €
● PEPPERS	2,5 €
● ONIONS	2,5 €
● COURGETTES	2,5 €
● SMALL MIX VEG	3,9 €

3 - SAUCES

● BEARNAISE SAUCE [E] [G]	3 €
● PEPPER SAUCE [E] [G]	3 €
● MUSHROOM SAUCE [E] [G]	3 €
● COLESLAW [E]	3 €
● VEGETARIAN TABOULÉ	3 €
● CREAM CHEESE & HERBS [L]	3 €
● TRUFFLE BUTTER [E]	3,9 €

DESSERT



GLUTEN FREE OPTION
ASK MEMBER OF STAFF

- ❖ **STONE GRILL CHOCOLATE TREAT [G] [L] [N]** 6,95 €
» Chocolate Fudge Cake, Dark chocolate Sauce, Chocolate Ice - cream and Raspberry Coulis.
- ❖ **WARM APPLE PIE, VANILLA ICE CREAM [G] [L] [E]** 5,95 €
- ❖ **BELGIUM CHOCOLATE WAFFLE [G] [L] [E]** 6,95 €
» With Chocolate ice cream, Cream, Chocolate Sauce.
- ❖ **SMARTIES OR CRUNCHIE SUNDAE [G] [L] [E]** 5,95 €
» Wafer with Vanilla ice-cream, Smarties or Cadbury's Crunchie chunks and Cream.
- ❖ **CRÊPES SUZETTE [G] [L] [E]** 6,95 €
» Rolled Pancakes in a hot- orange butter Sauce sprinkled with Liqueur.
- ❖ **CARROT CAKE, VANILLA ICE CREAM [G] [L] [E] [N]** 5,95 €
- ❖ **CHOCOLATE BROWNIE, VANILLA ICE CREAM [G] [L] [E] [N]** 5,95 €
- ❖ **MIXED ICE CREAM IN A WAFER BASKET [G] [L] [E]** 5,95 €
- ❖ **MILKSHAKES [G] [L]** 5,95 €
» Chocolate, Strawberry, Bourbon Vanilla, Oreo



COFFEE * NESPRESSO

- ❖ **EXPRESSO / CORTADO / CON LECHE / AMERICANO / LATTE / CAPPUCCINO / HOT CHOCOLATE / BON BON / TEA** 2 €

COFFEE LIQUEOR

- ❖ **IRISH COFFEE — IRISH WHISKEY, BROWN SUGAR, CREAM** 4,90 €
- ❖ **BELGIUM COFFEE — BAILEYS, COINTREAU, CREAM** 4,90 €
- ❖ **CALYPSO COFFEE — TIA MARIA** 3,90 €
- ❖ **BELMONTE COFFEE — BRANDY** 3,90 €
- ❖ **CREAM COFFEE — BAILEYS** 3,90 €
- ❖ **CARAJILLO COFFEE — RUM, BROWN SUGAR** 3,90 €

NON-ALCOHOLIC BEVERAGES SODA, WATER, JUICE & BEER

- ❖ **COCA COLA, COCA COLA ZERO, FANTA LEMON, FANTA ORANGE, SPRITE, TONIC, WATER, SPK WATER, ICE TEA, GINGER ALE, GASEOSA, 0% BEER** 3 €

- ❖ **JUICES * ORANGE, PINEAPPLE, APPLE** 2,20 €

- ❖ **BEER DRAFT: HALF PINT / PINT 1,75€ / 3,20 €**

HEINEKEN

- ❖ **BOTTLES / CANS: 3 €**

SAN MIGUEL * DESPERADO * CORONA * RED BULL

- ❖ **CIDER: 4 €**

KOPPARBERG STRAWBERRY LIME * STRONGBOW * MAGNERS



5€

NON-ALCOHOLIC!

- * **FROZEN STRAWBERRY OR MANGO DAIQUIRI**

» Fruit Pureé, Lime, Soda.

- * **KLARAS CANDY**

» Peach and Strawberry Pureé, Lemon juice, Sprite.

- * **PIÑA COLADA**

» Pineapple, Coconut, Lemon Juice, Milk, Cream

- * **MOJITO**

» Lime, Raw Sugar, Mint, Soda.



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NATURALLY OCCURRED SULPHITES ON BEER AND CIDER

WHITE WINE

GLASS BOTTLE
2,50€ 11,00€

CRISTATUS AIRÉN & MACABEO
DRY AND WELL BALANCED, VERY PLEASANT
ACIDITY AND LINGERING FRUIT.

ECO VERGEL SAUVIGNON BLANC 2,95€ 15,00€
VEG MEDITERRANEAN CHARACTER. VERY INTENSE
AND FRESH WITH A GREAT BODY.

SOLAR DE RICOT SEMI DULCE 2,50€ 11,00€
CLEAN AROMAS. FLAVOURS OF TROPICAL
FRUITS AND WHITE FLOWERS.

LOPEZ DE HARO CHARDONNAY 2,60€ 13,00€
CLEAN AROMAS. FLAVOURS OF TROPICAL
FRUITS AND WHITE FLOWERS.

SANTI SORTESELE PINOT GRIGIO 20,00€
PEAR, EXOTIC FRUITS AND WILD FLOWERS
GOOD ACIDITY AND A LONG FINISH.

ROSÉ WINE

GLASS BOTTLE
2,00€ 11,00€

CRISTATUS MONASTRELL
RED FRUITS AND FLORAL HINTS. AMPLE AND
FRUITY WINE.

ECO VERGEL MONASTRELL 15,00€
VEG FRESH, ELEGANT AND TASTY OF STRAWBERRIES,
RASPBERRIES AND MELON.

RED WINE

GLASS BOTTLE
2,50€ 11,00€

CRISTATUS MONASTRELL
AMPLE AND MEATY WITH SOFT TANNINS, WITH
FULL MATURE FRUITS IN THE PALATE.

ECO STONE GRILL RIOJA TEMPRANILLO 2,95€ 11,00€
VEG FLESHY, COMPLEX AND ELEGANT RED WINE.
SMOKY NOTES OF THE AGING.

ARDENT BY David Faniailou 3,50€ 20,00€
RICH, SMOOTH AND SEDUCTIVE. OAK AGEING.
EXCLUSIVE. MINERAL AND BALSAMIC.

CEPRUS CRIANZA TEMPRANILLO 14,50€
VANILLA AND RED FRUITS. 12 MONTHS IN OAK
AGEING

GATO NEGRO CABERNET SAUV. 13,50€
ELEGANT FLAVORS AND AROMAS WITH NOTES
OF STRAWBERRIES AND CHOCOLATE.

SAN LORENZO CHIANTI 20,00€
FRUITS WITH PEPPER AND MINERAL
UNDERCURRENTS. CLEAN, CRUNCHY FINISH.

CLEA CRIANZA TEMPRANILLO 22,00€
RED AND BLACK FRUIT AND LIQUORICE,
COMBINED WITH NOTES OF AGING AND HERBS

FINCA LA LINDA MALBEC 25,00€
SPICES AND DAIRY. BALSAMIC AND ALIVE.

NATURALLY OCCURRED SULPHITES ON WINE

PROSECCO, CAVA & CHAMPAGNE

GLASS BOTTLE
4,50€

20cl BENJAMÍN CODORNIU CAVA DRY
PLEASANT DELICATE AND FRESH TASTE WITH A
LONG AFTERTASTE WITH FINE BUBBLES.

MARQUÉS DE CONCORDIA SEMI SEC 9,95€
IT HAS FRESH CITRUS FLAVOURS & AN ELEGANT
ROUNDED FINISH WITH SWEETNESS OF SUN
RIPENED FRUITS.

PROSECCO DE FAVERI EXTRA DRY 3,50€ 13,50€
VERY NICE WITH STRONG FRUITY NOTES. IT HAS
A DRY AND ELEGANT TASTE.

PROSECCO ASTORIA TIEMO BRUT 20,00€
FLORAL AROMAS WITH PEAR AND APPLE
TOUCHES. BALANCED AND CREAMY FLAVOUR.

MOËT & CHANDON BRUT IMPÉRIAL 65,00€
BRIGHT FRUITINESS, SEDUCTIVE PALATE, FRESH
CRISPNESS AND ELEGANT MATURITY.



COCKTAILS

8 €

* FROZEN MEXICAN

DRAUGH BEER, TEQUILA, TRIPLE SEC, LEMON JUICE

* APPLETONI VODKA, APPLE, LEMON JUICE

* THE BITTERSWEET

PROSECCO, COINTREAU, VANILLA, LEMON JUICE

MOJITOS DRINKS

* MOJITO

RUM, LIME, MINT, RAW SUGAR, SODA

* LUXURY MOJITO

MOJITO & SPARKLING WINE



FROZEN DAIQUIRI STRAWBERRY OR MANGO

LIQUEUR, FRUIT PURÉE, LIME, SYRUP

* PIÑA COLADA

RUM, PINEAPPLE, COCONUT, LEMON JUICE, CREAM

* CAIPIRINHA CACHACA, LIME, SYRUP

* MARGARITA TEQUILA, COINTREAU, LIME JUICE

* SEX ON THE BEACH

VODKA, PEACH, OJ, GRENADINE

* ORANGE IS THE NEW BLACK

PROSECCO, COINTREAU, LEMON JUICE, SYRUP

CLASSIC

GIN

■ GORDONS * TANQUERAY * STRAWBERRY	4 €
■ LARIOS	3,5 €
■ BOMBAY SAPHIRE	4,5 €
■ HENDRICKS	6 €

WHISKEY

■ BALLANTINES * FAMOUS GROUSE * JAMESONS * JB	3,5 €
■ JACK DANIELS * GLENFIDDICH * JOHNNIE WALKER	5 €
■ CHIVAS	7 €

RUM / BOURBON

■ CAPTAIN MORGAN SPICED * MALIBU	4 €
■ CAPTAIN MORGAN * BACARDI	3,5 €
■ SOUTHERN COMFORT	3,5 €

VODKA

■ SMIRNOFF	3,5 €
■ ABSOLUT	5 €
■ CIROC	8 €

LIQUORS

■ SOBERANO, ORUJO RIOJA, LIMONCELLO, PASTIS, DRY MARTINI, PONCHE CABALLERO, SAMBUCA, CAMPARI, TEQUILA, LICOR43, PORT, RICARD, JAGERMEISTER, SHERRY, PEACH SCHNAPPS	3,5 €
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■ DRAMBUIE, COINTREAU, TIA MARIA, BAILEYS, AMARETTO, PIMMS	4 €
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■ CARLOS I, COURVOISIER, REMY MARTIN	7 €
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ALLERGENS LIST

contains: [E]=EGG [G]=GLUTEN [L]=LACTOSE [N]=NUTS [S] = SULPHITES



FIND US THE STONE GRILL LA FUENTE

WWW.THESTONEGRILL.COM

WWW.THESTONEGRILLPROPERTIES.COM

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