

MENU



THE STONE GRILL

Perfect Steak Everytime !

SURPRISE SOMEONE WITH A GIFT CARD!



BUY DIRECTLY FROM US

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 ?

La SUECA SANGRÍA	GLASS	JUG
GARNACHA & TEMPRANILLO	4,95 €	13,95 €

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

5,95 €

INGREDIENTS

12,00 cl Astoria Prosecco

3,00 cl Peach Schnapps

INGREDIENTS

8,00 cl Astoria Prosecco

3,00 cl Soda

4,00 cl Aperol

LIMONCELLO SPRITZ

INGREDIENTS

12,00 cl Astoria Prosecco

6,00 cl Limoncello

6,00 cl Soda

SPRITZ

PROSECCO

6,95 €



STARTERS

🍷 GARLIC CHILLI PRAWNS [L][S][G] 8,95 €

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

🍷 SPICY CHICKEN WINGS [G][E][L][IN] 8,95 €

» Deliciously juicy Chicken Wings plain served with Barbecue Sauce.

🍷 PAN-FRIED GARLIC MUSHROOMS [L] 6,95 €

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

🍷 MUSSELS MARNIER [S][L] [G] **Gluten free option**

» Marinieré style 8,95 €

🍷 BRIE IN BREADCRUMBS [L] [G] 7,95 €

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

🍷 CRISPY CALAMARI [G] 8,95 €

» Light and tender Squid appetizer served with lemon and Alioli

🍷 CAPRESSE SALAD OR 7,95 €

FETA CHEESE & OLIVES [L]

» Mozzarella, tomato & Basil or
Classic salad with Feta Cheese & Olives

SPECIALS

🍷 ARGENTINEAN ANGUS 180G BURGER [G][L] 14,95 €

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

🍷 ARGENTINEAN ANGUS DOUBLE BURGER [G][L] 17,95 €

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

🍷 SLOW-BAKED FULL RACK OF BBQ RIBS [E][L][S] 18,95 €

» Served with Fries and Coleslaw

🍷 HOME MADE MEAT / VEG LASAGNA [G][E][L] 14,95 €

» Served with Fries and Salad

🍷 CHILLI CON CARNE [L] 15,95 €

» Served with rice, guacamole and sour cream

🍷 SPAGUETTI BOLOGNESE ADULT [G] 15,95 €

THE STONE GRILL FAJITAS

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

🍷 SIZZLING SIRLOIN / FILLET STEAK FAJITAS 16,95 / 18,95 €

🍷 SIZZLING CHICKEN FAJITAS 15,95 €

🍷 SIZZLING VEGETABLE FAJITAS 13,95 €

Gluten free option

KIDS MENU

100 G RUMP STEAK ON THE STONE 9,95 €

» Served with fries [G]

🍷 FRESH MADE CHICKEN NUGGETS [G][E] 8,95 €

» Served with fries

🍷 ANGUS BURGER [G][E] — 7,95 €

+1 € ADD CHEESE 

» Served with Fries

🍷 SPAGUETTI BOLOGNAISE [G] 8,95 €



ON THE STONE

HOW TO ORDER! 1 CHOOSE STONE MAIN DISH 2 CHOOSE SIDE ORDERS

ARGENTINEAN ANGUS PRIME BEEF

	200 G	300 G	400 G	500 G
RUMP	16,95 €	21,95 €	26,95 €	33,95 €
SIRLOIN / ENTRECOT	18,95 €	25,95 €	32,95 €	37,95 €
FILLET / TENDERLOIN	25,95 €	35,95 €	45,95 €	55,95 €

MIXED GRILL / CHICKEN / PORK / NZ LAMB

	200 G	300 G	400 G	500 G
N.ZEALAND LAMB	25,95 €	35,95 €	45,95 €	55,95 €
SIRLOIN MIXED GRILL (APROX 300G) » SIRLOIN STEAK, PORK FILLET, CHICKEN				25,95 €
FILLET MIXED GRILL (APROX 300G) » FILLET STEAK, PORK FILLET, CHICKEN				27,95 €
NZ LAMB MIXED GRILL (APROX 300G) » NZ LAMB FILLET, PORK FILLET, CHICKEN				27,95 €
BREAST FILLET OF CHICKEN				15,95 €
PORK TENDERLOIN				15,95 €

FISH AND SEAFOOD



SEAFOOD MIX GRILL » SALMON FILLET, 5 PRAWNS, 1 SCALLOP	21,95 €
SALMON FILLET	15,95 €
10 JUICY KING PRAWNS	16,95 €
→ ADD 5 PRAWNS OR 1 SCALLOP TO YOUR MAIN	7,5 € / 3,5 €

VEGETARIAN / MIX OF VEGETABLES

VEGETABLES MIX GRILL	10,95 €
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.....SIDES..... [FIRST ONE FREE]

MIXED SALAD	3,9 €
SWEET POTATO FRIES [G]	3,9 €
STEAK CUT CHIPS / FRIES [G]	3,9 €
POTATO WEDGES [G]	3,9 €
1 BAKED POTATO » BUTTER OR GARLIC BUTTER [E][L]	3,9 €
GARLIC BREAD [G] [L] [E]	3,9 €
FRESH MADE ONION RINGS [G]	3,9 €
COLESLAW [L] [E]	3 €
GREEN ASPARAGUS	3 €
FRESH TOMATOES	2,5 €
FRESH ONIONS	2,5 €
FRESH PEPPERS	2,5 €
FRESH MUSHROOMS	2,5 €
FRESH COURGETTES	2,5 €
MIX FRESH VEGGIES	3,9 €
PERI PERI SPICY SAUCE	3,5 €
CHEESE SAUCE [G] [E]	3,5 €
BEARNAISE SAUCE [E]	3 €
MUSHROOM SAUCE [E]	3 €
PEPPER SAUCE [E]	3 €
TRUFFLE BUTTER [E] [L]	3,9 €

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• GORDONS * TANQUERAY * STRAWBERRY	5 €
• LARIOS	3,5 €
• BOMBAY SAPHIRE	5 €
• HENDRICKS	7 €

WHISKEY

• BALLANTINES * FAMOUS GROUSE * JAMESONS * JB	4,5 €
• JACK DANIELS * GLENFIDDICH * JOHNNIE WALKER	5 €
• CHIVAS	7 €

RUM / BOURBON

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

VODKA

• SMIRNOFF	4 €
• ABSOLUT	5 €
• CIROC	8 €



LIQUORS

• SOBERANO, ORUJO RIOJA, LIMONCELLO, PASTIS, 4,5 €
 DRY MARTINI, PONCHE CABALLERO, SAMBUCA, CAMPARI,
 TEQUILA, LICOR43, PORT, RICARD, JAGERMEISTER, SHERRY,
 PEACH SCHNAPPS

• DRAMBUIE, COINTREAU, TIA MARIA, BAILEYS, 4,5 €
 AMARETTO,

• CARLOS I, COURVOISIER, REMY MARTIN 7 €

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

0034 646 626 451



WHITE WINE

	GLASS	BOTTLE
CRISTATUS AIRÉN & MACABEO	2,75€	13,00€
<i>DRY AND WELL BALANCED. VERY PLEASANT ACIDITY AND LINGERING FRUIT. ALICANTE</i>		

LOPEZ DE HARO CHARDONNAY	3,00€	15,00€
<i>CLEAN AROMAS. FLAVOURS OF TROPICAL FRUITS AND WHITE FLOWERS. RIOJA, SPAIN</i>		

ECO VERGEL SAUVIGNON BLANC	3,50€	16,00€
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MEDITERRANEAN CHARACTER. VERY INTENSE AND FRESH WITH A GREAT BODY. ALICANTE

SANTI SORTESELE PINOT GRIGIO	25,00€	
<i>PEAR, EXOTIC FRUITS AND WILD FLOWERS. GOOD ACIDITY AND A LONG FINISH. VENICE, ITALY</i>		

ROSÉ WINE

	GLASS	BOTTLE
CRISTATUS MONASTRELL	2,75€	13,00€
<i>RED FRUITS AND FLORAL HINTS. AMPLE AND FRUITY WINE, ALICANTE</i>		

ECO VERGEL MONASTRELL	3,50€	16,00€
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VEG *FRESH, ELEGANT AND TASTY OF STRAWBERRIES, RASPBERRIES AND MELON.*

RED WINE

	GLASS	BOTTLE
CRISTATUS MONASTRELL	2,75€	13,00€
<i>AMPLE AND MEATY WITH SOFT TANNINS, FULL MATURE FRUITS IN THE PALATE. ALICANTE.</i>		

ECO ALTOS CABRIEL TEMPRANILLO	2,95€	15,00€
<i>DARK CHERRY BALSAMIC, SPICE, SMOOTH AND ELEGANT - MANCHUELA, SPAIN.</i>		

CEPRUS CRIANZA TEMPRANILLO	3,50€	16,00€
<i>VANILLA AND RED FRUITS, 12 MONTHS OAK AGED. RIOJA, SPAIN</i>		

GATO NEGRO CABERNET SAUV.	16,00€	
<i>ELEGANT FLAVORS AND AROMAS WITH NOTES OF STRAWBERRIES AND CHOCOLATE. CHILE</i>		

SAN LORENZO CHIANTI	22,00€	
<i>FRUITS WITH PEPPER AND MINERAL UNDERCURRENTS. CLEAN, CRUNCHY FINISH. TUSCANY, ITALY</i>		

FINCA LA LINDA MALBEC	26,00€	
<i>SPICES AND DAIRY. BALSAMIC AND ALIVE. MENDOZA, ARGENTINA</i>		

ARDENT BY <i>David Fancillou</i>	30,00€	
<i>RICH, SMOOTH AND SEDUCTIVE. OAK AGEING. EXCLUSIVE. MINERAL AND BALSAMIC. ALICANTE.</i>		

*NATURALLY OCCURRED
SULPHITES ON WINE



PROSECCO, CAVA & CHAMPAGNE

	GLASS	BOTTLE
20cl BENJAMÍN CODORNIU CAVA		4,50€
<i>PLEASANT DELICATE AND FRESH TASTE WITH A LONG AFTERTASTE WITH FINE BUBBLES</i>		

MARQUÉS DE CONCORDIA SEMI SEC	12,00€	
<i>IT HAS FRESH CITRUS FLAVOURS & AN ELEGANT ROUNDED FINISH WITH SWEETNESS OF SUN RIPENED FRUITS.</i>		

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

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

MÖET CHANDON BRUT IMPERIAL	65,00€	
<i>BRIGHT FRUITNESS, SEDUCTIVE PALATE, FRESH CRISPNESS AND ELEGANT MATURITY.</i>		



COCKTAILS



PIÑA COLADA

RUM, PINEAPPLE, COCO, CREAM

* MOJITO

RUM, LIME, MINT, RAW SUGAR, SODA

ORIGINAL OR STRAWBERRY



* SEX ON THE BEACH

VODKA, PEACH, OJ, GRENADINE

* FROZEN STRAWBERRY



DAIQUIRI

LIQUEUR, FRUIT PUREÉ, LIME, SYRUP

* MOSCOW MULE

VODKA, GINGER ALE, LIME



+2



EXPRESSO MARTINI

VODKA, COFFEE LIQUEUR, EXPRESSO COFFEE

FROZEN TEQUILA SUNRISE

TEQUILA, OJ, GRENADINE

DESSERT



GLUTEN FREE OPTION
ASK MEMBER OF STAFF

STONE GRILL CHOCOLATE TREAT [G] [L] [N]	6,95 €
» Chocolate Fudge Cake, Chocolate Ice Cream, Dark Chocolate Sauce and Raspberry Coulis.	
WARM APPLE PIE, VANILLA ICE CREAM [G] [L] [E]	5,95 €
BELGIUM CHOCOLATE WAFFLE [G] [L] [E]	6,95 €
» Chocolate icecream, cream and chocolate sauce.	
TIRAMISÚ [G] [L] [E] [S]	7,95 €
» Ladyfingers soaked with coffee and rum, sweet mascarpone cheese sprinkled with cocoa.	
SMARTIES OR CRUNCHIE ICE CREAM [G] [L] [E] [N]	5,95 €
» Vanilla ice-cream, Smarties or Cadbury's Crunchie chunks and cream	
CHOC BROWNIE, VANILLA ICE CREAM [G] [L] [E] [N]	6,95 €
MIXED ICE CREAM [G] [L] [E]	5,95 €
» VANILLA, CHOC, STRAWBERRY	
MILKSHAKES [G] [L] [E]	6,95 €
» OREO, VANILLA or STRAWBERRY	
CHEESECAKE OF THE DAY [G] [L] [S]	6,95 €

COFFEE *



EXPRESSO / AMERICANO / CORTADO / COLACAO / TEA	2,00 €
WHITE COFFEE, CAPPUCCINO	2,50 €

COFFEE LIQUEOR

IRISH – WHISKEY, DEMERARA, CREAM	5,90 €
CALYPSO – TIA MARIA, CREAM	5,90 €
BAILEYS COFFEE – BAILEYS, CREAM	5,90 €
BELGIUM COFFEE – COINTREAU, CREAM	5,90 €
BELMONTE – BRANDY	4,90 €
CARAJILLO – RUM	4,90 €

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	SMALL 3 € LARGE 4,9 €
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JUICES * ORANGE, PINEAPPLE, APPLE	2,50 €
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BEER DRAFT :	HALF PINT / PINT	2€ / 3,50 €
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HEINEKEN

BOTTLES / CANS :	3 €
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SAN MIGUEL * DESPERADO * CORONA * RED BULL

CIDER :	4 €
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KOPPARBERG STRAWBERRY LIME * STRONGBOW * MAGNERS



6€

NON-ALCOHOLIC!

* FROZEN STRAWBERRY

» Fruit Pureé, Lime, Soda.

* KLARAS CANDY

» 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