

### For sharing

	<u>Portion</u>	<u>1/2 Portion</u>
Russian salad "La Máquina"	10,80	7,50
Bluefin tuna tartare from Barbate	27,50	
Iberian acorn ham	27,00	15,50
The daily empanada pie (check with the waiter)	9,90	
Creamy croquettes of Iberian ham	11,40	7,60
Homemade creamy cod croquettes	11,40	7,60
Octopus salad	20,50	13,50
"A feira" style octopus	21,00	13,80
Grilled baby squid in garlic	16,50	9,90
Hot garlic prawns	20,50	
Grilled coquina clams with virgin olive oil	19,80	13,50
Clams in marinère sauce. Galician traditional recipe	22,50	

### Our frying dishes

"Rabas" (fried squid into strips)	16,00	
Fresh anchovies from Málaga	14,50	8,80
Fried monkfish into pieces	20,50	13,80
Orly style red prawns	22,00	14,00
"Chopitos" (baby squid)	19,50	13,20
Whitebait served with fried eggs	18,50	11,00
Sliced squid	17,50	10,00

### Salad and vegetables

"Gazpacho" (cold vegetable soup)	6,50	
"Salmorejo" (thick tomato-based cold soup)	9,50	
Seasonal tomato with virgin olive oil and sea salt flakes	7,50	
Seasonal tomato with tuna belly	17,50	
La Máquina salad. Ideal for one or to share two Lettuce, tomato, onion, tuna, egg, asparagus and olives.	15,50	
Foie gras tempered salad	18,50	
Foie gras, lettuce mixture, apple, cherry tomato and pine nuts.		
Mushrooms with egg and truffle	14,80	
Confit artichokes with sea salt flakes	16,50	
Confit in virgin olive oil.		

### Homemade stews

"Fabada" of La Máquina (Typical Asturian bean casserole)	17,50	
Terrine Fabada of La Máquina (half portion)	12,00	
Oviedo style tripe	16,00	9,50

Ask, if required, information about allergens.

## Seafood

Oyster from Galician Rías (piece)	4,90
Steamed large cockles from Galician Rias (portion)	22,00
Grilled galician razor clams (portion)	16,50
Variegated scallop gratin with ham and caramelized onion (portion)	16,00
Baked scallop (per piece)	10,80
Large size barnacles from Cedeira (100 g.)	26,00
Special white prawn. Grilled or boiled (100 g.)	17,50
Scampi trunk. Boiled or especially grilled! (100 g.)	19,80
National lobster. Grilled or boiled (Kg.)	95,00
Spiny lobster. Grilled or boiled (Kg.)	175,00

## Rice

(Minimum 2 people. Price per person)

Rice "a banda". Cooked in a savory and delicious fish and seafood broth	18,50
Rice casserole with scarlet shrimps and clams	22,00
Rice casserole with Cantabrian Sea lobster	27,00

## Fish

Fresh hake from Celeiro battered, grilled or galician-style	26,00
Grilled cod	22,00
Fried diced battered cod	18,50
Grilled or meunière sole	29,00
Grilled, baked or galician-style wild turbot	33,00
Baked Cantabrian monkfish	30,00
Hake cheeks "pil-pil" sauce or grilled Bilbao style	31,00
Salted sea bass (minimum 2 people). Price per person	26,00
Grilled tarantelo bluefin tuna from Barbate	31,00

## Meat

Sliced beef entrecote	27,50
Beef sirloin	27,50
Beef sirloin steak tartare	21,50
Grilled suckling lamb cutlets	20,50
Bread and aperitif: 2,60	VAT included