

For sharing

	<u>Portion</u>	<u>1/2 Portion</u>
Russian salad "La Máquina"	10,80	7,50
Iberian acorn ham	27,00	15,50
Creamy croquettes of Iberian ham	11,40	7,60
"A feira" style octopus	21,00	13,80
Grilled baby squid in garlic	17,00	9,90
Grilled coquina clams with virgin olive oil	19,80	13,50
Clams in marinière sauce. Galician traditional recipe	22,50	14,00
Steamed Galician mussels	11,00	
Scampi tails in tempura	22,50	
Hot garlic prawns	19,50	
"Changurro" 100% spider-crab meat	22,00	
Usuzukuri of butterfish* and black truffle	18,00	
Grilled cuttlefish with mayonnaise and soft alioli sauces	16,50	
Grilled squid. Suitable to share two people	21,00	

Our frying dishes

"Chopitos" (baby squid)	19,50	13,20
Fresh anchovies from Málaga	14,50	9,00
Whitebait served with fried eggs	18,50	11,00
Sliced squid	18,00	12,00
Orly style red prawns	22,00	14,00
Fried seasonal vegetable with prawns	16,00	9,50
Fried monkfish into pieces	20,50	

Salad and vegetables

Gazpacho (cold vegetable soup)	6,50	
Salmorejo (thick tomato-based cold soup)	9,50	
Seasonal tomato with tuna belly	17,50	
Burrata pugliese with truffled mortadella, tomatoes & arugula	17,50	
Goat cheese salad	15,00	
Goat cheese, lettuce mixture, cherry tomato, semi-dry tomato, raisins, nuts and sesame.		
"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.		
Confit artichokes in virgin olive oil with sea salt flakes	16,50	

Homemade stews

Spider crab lasagne	22,50	
Oviedo style tripe	16,00	9,80

Ask, if required, information about allergens.

Rice and noodles

(Minimum 2 people, price per person)

“A banda” rice. Cooked in a savory and delicious fish and seafood broth	18,50
Black rice with cuttlefish and small squids	18,50
Sea&land rice with rockfish, clams and vegetables	18,50
Fideuá. Typical noodle and seafood dish. All peeled, easy to eat.	18,50
Rice casserole with Cantabrian Sea lobster	27,00

Seafood

Galician oyster (piece)	4,90
Grilled galician razor clams	16,50
Variegated scallop gratin (portion)	16,00
Baked scallop (per piece)	10,80
Special white prawn (100 g.)	17,50
Scampi trunk (100 g.)	19,80
National lobster (Kg.)	95,00
Spiny lobster (Kg.)	175,00

Fish

Grilled cod with roasted peppers	21,50
Fresh hake battered, grilled or galician-style	26,50
Salted sea bass (minimum 2 people). Price per person	26,50
Hake cheeks in “pil-pil” sauce or battered	30,00
Grilled sole	29,00
Grilled or galician-style wild turbot	33,00
Grilled bluefin tuna belly from Barbate*	32,00
Bluefin tuna tartare from Barbate*	27,50

Meat

Diced beef sirloin in garlic with french fries	19,80
Steak tartar de solomillo	21,50
Sliced beef entrecote	27,50
Grilled or in pepper sauce beef sirloin	27,50
Grilled suckling lamb cutlets	20,50
Bread and aperitif: 2,60	VAT included

*.- This product has been previously frozen, at least 72 hours..