

For sharing

	<u>1/2 Portion</u>	<u>Portion</u>
Russian salad	7,50	10,80
Iberian acorn ham	15,50	27,00
Roasted bread with tomato and virgin olive oil		3,00
Iberian ham croquettes	7,60	11,40
Scrambled eggs with chips and ham		16,50
The daily empanada pie (Check with the waiter)		9,90
Grilled coquina clams with virgin olive oil	13,50	19,80
Clams to marinière. Galician traditional recipe Slightly spicy with our dipping sauce.		22,50
Hot garlic red prawns		20,50
Grilled baby squid with garlic	9,90	16,50
"A feira" style octopus	13,80	21,00

Our frying dishes

Chopitos (baby squid)		19,50
Sliced squid	12,00	18,00
Orly style red prawns		22,00
Fresh anchovies	9,50	14,50
Whitebait with fried eggs	12,50	18,50
Fried monkfish into pieces		20,50

Seafood

Galician oyster (piece)		4,90
Large steamed cockles from Galician Rias (portion)		22,00
Grilled galician razor clams (portion)		16,50
Variogated scallop gratin with ham and caramelized onion (portion)		16,00
Baked scallop from Galician Rías (piece)		10,80
Special white prawn (100 g.)		16,50

Salads & 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 whit tuna belly		17,50
"Puerta 57" salad. Ideal for two people sharing (Lettuce, tomato, onion, tuna, egg ,asparagus and olives)		15,50
Pickled partridge salad		19,50
Grilled vegetables with romesco sauce To share two		16,00
Confit artichokes with sea salt flakes Harvested at its best and confit in virgin olive oil.		16,50

Ask, if required, information about allergens.

Rice & Noodles

(Mínimum 2 people,. Price per person)

"A banda" rice (rice in fish and seafood broth)	18,50
Cantabrian lobster and rice casserole	27,00
Rice casserole with scarlet shrimps and clams	22,00
"Fideuá del senyoret" (typical noodle and seafood dish) All peeled, easy to eat.	18,50

Homemade Stews

Stewed meatballs Puerta 57 style	14,80
Stewed oxtail	19,50
Oviedo style tripe	1/2 P. 9,50 P. 15,50
Squid in its own ink with white rice	22,00

Fish

Fresh hake, battered, grilled or galician-style	26,00
Special grilled sole	29,00
Wild turbot, grilled or galician-style	33,00
Salted sea bass (minimum 2 people) Price per person	26,00
Grilled or Bilbao style sea bass	26,00
Hake cheeks in "pil-pil" sauce	30,00
Grilled cod with roasted peppers	22,00
Grilled bluefin tuna belly from Barbate (*)	32,00
Bluefin tuna tartar from Barbate (*)	27,50
(*) This product has been previously frozen at least 72 hours	

Meat

Diced beef sirloin in garlic with french fries	19,50
Sliced beef entrecote	27,50
Grilled beef sirloin	27,50
Grilled suckling lamb cutlets	20,50
Beef sirloin steak tartare	21,00

Bread and aperitif: 2,80

VAT included