

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               |
| "A feira" style octopus                              | 21,00          | 13,80              |
| Grilled baby squid in garlic                         | 16,50          | 9,90               |
| Changurro (roasted spider-crab meat)                 | 22,00          |                    |
| 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

|   |       |  |
|---|-------|--|
| 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<br>Lettuce, tomato, onion, tuna, egg, asparagus and olives. | 15,50 |  |
| Confit artichokes with sea salt flakes<br>Confit in virgin olive oil.                                       | 16,50 |  |

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.)                         | 24,00  |
| Special white prawn. Grilled or boiled (100 g.)                    | 16,50  |
| Scampi trunk. Boiled or especially grilled! (100 g.)               | 17,50  |
| National lobster. Grilled or boiled (Kg.)                          | 95,00  |
| Spiny lobster. Grilled or boiled (Kg.)                             | 160,00 |

## 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 |