

For sharing

	<u>Portion</u>	<u>1/2 Portion</u>
Russian salad	10,80	7,50
Iberian acorn ham	27,00	15,50
Roasted bread with tomato and virgin olive oil	3,30	
Iberian ham croquettes	11,40	7,60
Large steamed cockles from Galician Rias	21,00	13,80
Grilled coquina clams with virgin olive oil	19,80	13,50
Clams in marinère sauce. Galician traditional recipe	22,00	14,00
Grilled baby squid in garlic	16,50	9,90
“A feira” style octopus	20,50	13,80
Hot garlic prawns	20,50	

Our frying dishes

“Chopitos” (baby squid)	19,50	13,20
Sliced squid	17,50	10,00
Whitebait served with fried eggs	18,50	11,50
Fresh anchovies from Málaga	14,50	9,00
Monkfish into pieces	20,50	13,70
Crispy shrimp pancakes (per piece)	3,00	

Salads and Vegetables

Seasonal tomato with tuna belly	17,50
Mediterranean salad. Suitable to share two people	15,50
Lettuce, tomato, onion, tuna, egg, asparagus and olives.	
Grilled seasonal vegetables with romesco sauce. To share two people	16,00
Confit artichokes with sea salt flakes	16,50
Harvested at its best and confit in virgin olive oil.	

Ask, if required, information about allergens.

Seafood

Galician oysters (per piece)	4,90
Baked scallop (per piece)	10,80
Variegated scallop gratin	16,00
Grilled razor clams	16,00
White prawn (100 g.)	14,50

Rice & Noodles

(Minimum 2 people. Price per person)

Rice “a banda” cooked in a savory and delicious rockfish broth	18,50
Black rice (served in its own ink)	18,50
Rice with vegetables	17,50
Rice casserole with seafood and vegetable garden	18,50
Rice casserole with Cantabrian Sea lobster	26,50
“Fideuá del senyoret “. Typical noodle and seafood dish	18,50
All peeled, easy to eat.	

Fish

Fresh hake battered, grilled or galician-style	26,00
Special grilled sole	29,00
Wild turbot, grilled or galician-style	32,00
Hake cheeks “pil-pil” sauce or Bilbao-style	30,00
Salted sea bass (min.2 people) per person	26,00
Grilled cod	21,50
Grilled tarantelo bluefin tuna from Barbate (*)	27,50
Bluefin tuna tartare from Barbate (*)	26,50

(*) This product has been previously deep-frozen at $-60^{\circ}C.$, at least 72 hours.

Meat

Diced beef sirloin in garlic with french fries	20,00
Sliced beef entrecote	27,50
Grilled beef sirloin	27,50
Grilled baby lamb chops	20,00
Beef sirloin steak tartare	20,50

Bread and aperitif: 2,50

VAT included