

For sharing

	<u>1/2 Portion</u>	<u>Portion</u>
Russian salad	7,50	10,80
Iberian acorn ham	15,00	26,50
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.		22,00
Hot garlic red prawns		19,50
Grilled baby squid with garlic	9,90	16,50
"A feira" style octopus	13,50	19,80

Our frying dishes

"Chopitos" (baby squid)		18,00
Sliced squid	10,50	18,00
Orly style red prawns		19,50
Fresh anchovies	9,50	14,50
Whitebait with fried eggs	11,50	18,50
Fried monkfish into pieces		19,50

Seafood

Galician oyster (piece)		4,90
Large steamed cockles from Galician Rias (portion)		19,80
Grilled galician razor clams (portion)		16,00
Variegated scallop gratin with ham and caramelized onion (portion)		16,00
Baked scallop from Galician Rías (piece)		10,80
Special white prawn (100 g.)		17,50

Salads & vegetables

Seasonal tomato with virgin olive oil and sea salt flakes		7,50
Seasonal tomato whit tuna belly		16,80
"Puerta 57" salad. Ideal for two people sharing (Lettuce, tomato, onion, tuna, egg ,asparagus and olives)		15,50
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.

Homemade Stews

Verdina beans with Cantabrian lobster (Monday)	18,50
Suquet stew of monkfish and king prawns (Tuesday)	18,00
“Cocido madrileño” (typical dish from Madrid) (Wednesday)	28,00
“Fabada” (typical Asturian bean casserole) (Thursday) 1/2 P.	12,00 P. 17,50
Stewed meatballs Puerta 57 style	14,80
Stewed oxtail	18,50
Oviedo style tripe	1/2 P. 9,50 P. 15,50
Squid in its own ink with white rice	19,50

Rice & Noodles

(Mínimum 2 people,. Price per person)

“A banda” rice (rice in fish and seafood broth)	18,50
Cantabrian lobster and rice casserole	26,00
Rice casserole with scarlet shrimps and clams	20,00
“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	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	26,50
Grilled beef sirloin	27,50
Grilled suckling lamb cutlets	20,50
Beef sirloin steak tartare	21,00

Bread and aperitif: 2,80

VAT included