

To share

Iberian acorn ham	1/2 P. 15,00 P.26,00
Roasted bread with tomato and virgin olive oil	3,00
Russian salad	1/2 P. 7,00 P.10,50
Homemade creamy croquettes:	
With iberian ham (4 pieces)	6,40
With boletus and potato flakes (4 pieces)	6,40
With blue cheese and walnuts (4 pieces)	6,40
Croquettes tasting (4 pieces of ham, 2 pieces of boletus and 2 pieces of blue cheese)	12,80
Grilled coquina clams with virgin olive oil	1/2 P. 12,00 P.19,00
Galician clams to marinière. Galician traditional recipe	1/2 P. 13,00P.20,00
Grilled baby squid in garlic	15,50
Grilled cuttlefish with mayonnaise and ali-oli sauce	15,50
“A feira” style octopus with potatoes	1/2 P. 13,50 P.20,50
Daily empanada pie (ask about the ingredients)	9,00

Our frying dishes

Fresh anchovies from Málaga	14,50
Sliced squid	17,00
Vegetables with red prawns and scampi in tempura	18,00
Monkfish into pieces	19,50
“Chopitos” baby squids	18,50
Scampi tails in tempura	20,00
Whitebait served with fried eggs or pepper salad	1/2 P. 10,50 P. 17,00

Seafood

¡Ask about our daily seafood!

Galician oyster (per piece)	4,90
Grilled razor clams	15,80
White prawn (100 g.)	15,50
Gratinated variegated scallops with iberian ham and caramelized onion ..	15,50

Salads and Vegetables

Seasonal tomato with virgin olive oil and sea salt flakes	7,50
Seasonal tomato with tuna belly	17,50
Burrata pugliese with truffled mortadella Bologna	17,00
Served with semi-dry tomatoes and arugula.	
Goat cheese salad	14,00
(Goat cheese, lettuce mixture, cherry & semi-dry tomato, raisins, nuts and sesame).	
“La Máquina” salad. Suitable to share two people	14,50
(Lettuce, tomato, onion, tuna, egg, asparagus and olives).	
Confit artichokes in virgin olive oil with sea salt flakes	15,80

Ask, if required, information about allergens

Free range eggs

Fried range eggs with iberian ham and french fries	14,80
Mushrooms with egg and truffle	14,50
<u>A serving for one or two person:</u>	
Spanish omelette with tomato and olive oil sauce	9,50
Cabrales cheese omelette	9,50
Truffled potato omelette	10,00

Rice & Noodles

Award in the National Competition of Rice from Xátiva
(Minimum 2 people. Price per person)

Paella:

“A banda”. Rice in rockfish and seafood broth	17,50
Of sea&vegetable garden. With seafood, clams and vegetables	17,50
“Fideuá del senyoret”. Typical noodles and seafood dish	17,50
All peeled, easy to eat	

In casserole:

Of blue lobster. Unique from La Máquina!	25,50
Of scarlet shrimps and clams. With all flavor of the sea	18,50

Stews

Asturian “Fabada” stew. Typical bean casserole	Terrine	11,00 P.	16,00
Oviedo style tripe	1/2 P.	9,50 P.	14,80
Meatballs cooked in sauce. For dipping bread!			14,00

Fish

Icelandic grilled cod with roasted peppers	20,50
Fresh hake battered, grilled or Galician-style	24,00
Special grilled sole	28,00
Seabass to salt (minimum 2 people) per person	24,50
Monkfish and scarlet shrimps skewer	24,00
Salmon tartar with avocado in mustard and dill sauce	19,50
Bluefin tuna tartare from Barbate	26,50
Previously deep-frozen at -60°C, for at least 72 hours.	

Meat

Diced beef sirlon in garlic with french fries	19,50
Sliced beef entrecot	26,00
Grilled or in pepper sauce beef sirloin	26,00
Beef sirloin steak tartar	20,00
Grilled suckling lamb cutlets	19,50

Bread and aperitifs: 1,80

VAT included