

For sharing

|   | <u>Portion</u> | <u>1/2 Portion</u> |
|---|----------------|--------------------|
| Russian salad "La Máquina"                                | 10,80          | 7,50               |
| Iberian acorn ham   | 27,00          | 15,50              |
| Creamy croquettes of Iberian ham                          | 11,40          | 7,60               |
| "A feira" style octopus                                   | 21,00          | 13,80              |
| Grilled baby squid in garlic                              | 17,00          | 9,90               |
| Grilled coquina clams with virgin olive oil               | 19,80          | 13,50              |
| Clams in marinère sauce. Galician traditional recipe      | 22,50          | 14,00              |
| Steamed Galician mussels                                  | 11,00          |                    |
| Scampi tails in tempura                                   | 22,50          |                    |
| Hot garlic prawns   | 19,50          |                    |
| "Changurro" 100% spider-crab meat                         | 22,00          |                    |
| Usuzukuri of butterfish* and black truffle                | 18,00          |                    |
| Grilled cuttlefish with mayonnaise and soft alioli sauces | 16,50          |                    |
| Grilled squid. Suitable to share two people               | 21,00          |                    |

Our frying dishes

|                                      |       |       |
|--------------------------------------|-------|-------|
| "Chopitos" (baby squid)              | 19,50 | 13,20 |
| Fresh anchovies from Málaga          | 14,50 | 9,00  |
| Whitebait served with fried eggs     | 18,50 | 11,00 |
| Sliced squid                         | 18,00 | 12,00 |
| Fried seasonal vegetable with prawns | 16,00 | 9,50  |
| Fried monkfish into pieces           | 20,50 |       |

Salad and vegetables

|   |       |  |
|---|-------|--|
| Seasonal tomato with tuna belly   | 17,50 |  |
| Burrata pugliese with truffled mortadella, tomatoes & arugula   | 17,50 |  |
| Goat cheese salad   | 15,00 |  |
| Goat cheese, lettuce mixture, cherry tomato, semi-dry tomato, raisins, nuts and sesame.                       |       |  |
| "La Máquina" salad. Ideal for one or to share two<br>Lettuce, tomato, onion, tuna, egg, asparagus and olives. | 15,50 |  |
| Confit artichokes in virgin olive oil with sea salt flakes  | 16,50 |  |

Homemade stews

|  |       |      |
|--|-------|------|
| Spider crab lasagne                                      | 22,50 |      |
| Oviedo style tripe                                       | 16,00 | 9,80 |
| "Fabada" of La Máquina (Typical Asturian bean casserole) | 17,50 |      |
| Terrine Fabada of La Máquina (half portion)              | 12,00 |      |

Ask, if required, information about allergens.

## Rice and noodles

(Minimum 2 people, price per person)

|   |       |
|---|-------|
| “A banda” rice. Cooked in a savory and delicious fish and seafood broth | 18,50 |
| Black rice with cuttlefish and small squids                             | 18,50 |
| Sea&land rice with rockfish, clams and vegetables                       | 18,50 |
| Fideuá. Typical noodle and seafood dish. All peeled, easy to eat.       | 18,50 |
| Rice casserole with Cantabrian Sea lobster                              | 27,00 |

## Seafood

|                                     |        |
|-------------------------------------|--------|
| Galician oyster (piece)             | 4,90   |
| Grilled galician razor clams        | 16,50  |
| Variegated scallop gratin (portion) | 16,00  |
| Baked scallop (per piece)           | 10,80  |
| Special white prawn (100 g.)        | 16,50  |
| Scampi trunk (100 g.)               | 17,50  |
| National lobster (Kg.)              | 95,00  |
| Spiny lobster (Kg.)                 | 160,00 |

## Fish

|  |       |
|--|-------|
| Grilled cod with roasted peppers                     | 21,50 |
| Fresh hake battered, grilled or galician-style       | 26,50 |
| Salted sea bass (minimum 2 people). Price per person | 26,50 |
| Hake cheeks in “pil-pil” sauce or battered           | 30,00 |
| Grilled sole   | 29,00 |
| Grilled or galician-style wild turbot                | 33,00 |
| Grilled bluefin tuna belly from Barbate*             | 32,00 |
| Bluefin tuna tartare from Barbate*                   | 27,50 |

## Meat

|  |              |
|--|--------------|
| Diced beef sirloin in garlic with french fries | 19,80        |
| Steak tartar de solomillo                      | 21,50        |
| Sliced beef entrecote                          | 27,50        |
| Grilled or in pepper sauce beef sirloin        | 27,50        |
| Grilled suckling lamb cutlets                  | 20,50        |
| Bread and aperitif: 2,60                       | VAT included |

\*.- This product has been previously frozen, at least 72 hours..