

For sharing

	<u>Portion</u>	<u>1/2 Portion</u>
Russian salad "La Máquina"	9,80	6,70
Bluefin tuna tartare from Barbate	25,00	
Iberian acorn ham	24,00	13,50
The daily empanada pie (check with the waiter)	9,00	
Creamy croquettes of Iberian ham	10,50	7,00
Homemade creamy cod croquettes	10,50	7,00
"A feira" style octopus	18,00	12,50
Grilled baby squid in garlic	15,50	9,00
Hot garlic prawns	16,50	
Grilled coquina clams with virgin olive oil	18,00	12,00
Steamed large cockles from Galician Rias	17,50	
Grilled galician razor clams	15,00	
Clams in marinère sauce. Galician traditional recipe	19,50	

Our frying dishes

"Rabas" (fried squid into strips)	12,00	
Fresh anchovies from Málaga	13,20	8,00
Fried monkfish into pieces	16,90	10,00
Orly style red prawns	16,50	9,50
"Chopitos" (baby squid)	15,50	9,00
Whitebait served with fried eggs	16,80	10,00
Sliced squid	15,50	9,00

Salad and vegetables

"Gazpacho" (cold vegetable soup)	6,00	
"Salmorejo" (thick tomato-based cold soup)	8,50	
Seasonal tomato with virgin olive oil and sea salt flakes	7,00	
Seasonal tomato with tuna belly	14,80	
La Máquina salad. Ideal for one or to share two Lettuce, tomato, onion, tuna, egg, asparagus and olives.	14,00	
Confit artichokes with sea salt flakes Confit in virgin olive oil.	14,80	

Homemade stews

"Fabada" of La Máquina (Typical Asturian bean casserole)	16,50	
Terrine Fabada of La Máquina (half portion)	11,00	
Oviedo style tripe	14,80	8,50

Ask, if required, information about allergens.

Seafood

Oyster from Galician Rías (piece)	4,50
Grilled galician razor clams (portion)	14,50
Baked scallop (per piece)	9,80
Large size barnacles from Cedeira (100 g.)	24,00
Special white prawn. Grilled or boiled (100 g.)	16,00
Red prawn from Denia. Grilled or boiled (100 g.)	17,00
Scampi trunk. Boiled or especially grilled! (100 g.)	16,00
National lobster. Grilled or boiled (Kg.)	85,00
Spiny lobster. Grilled or boiled (Kg.)	140,00

Rice

(Minimum 2 people. Price per person)

Rice "a banda". Cooked in a savory and delicious fish and seafood broth	17,00
Rice casserole with scarlet shrimps and clams	17,00
Rice casserole with Cantabrian Sea lobster	23,50

Fish

Fresh hake from Celeiro battered, grilled or galician-style	24,00
Grilled cod	19,50
Fried diced battered cod	17,00
Grilled or meunière sole	26,00
Grilled, baked or galician-style wild turbot	30,00
Baked Cantabrian monkfish	26,00
Hake cheeks "pil-pil" sauce or grilled Bilbao style	26,00
Salted sea bass (minimum 2 people). Price per person	24,00
Grilled bluefin tuna belly from Barbate	29,00

Meat

Sliced beef entrecote	23,50
Beef sirloin	24,50
Beef sirloin steak tartare	19,50
Grilled suckling lamb cutlets	18,50

Bread and aperitif: 2,40

VAT not included