

MENU

ENG

TO SHARE

Gilda	3
Oyster	4
Russian salad	9.5
Anchovies -hand-filleted, 2 filets-	5.5
<i>Jamón ibérico</i> -80 gr-	21
Cod fritter	3
<i>Jamón</i> croquette	3
<i>Patatas bravas</i>	9

Seasonal tomato salad with tuna belly	14.5
Grilled lettuce hearts	13
Caramelized leeks with stracciatella	18
Zucchini and avocado cannelloni	15
Beef tenderloin sandwich -with mustard-	16
Calamari <i>mollete</i> -mini sandwich-	8
Tuna tartar brioche	8.5
Galician-style octopus	16.5
Andalusian-style calamari	15
Fried egg w/scarlet prawn and potato	18
Meatballs with cuttlefish	14.5
Tartare steak toasts	18
Tenderloin steak cubes -150 gr-	19.5

Artisan bread	2.5
Bread with rugged tomato	3.5

SEAFOOD TRAYS

Mussels in white wine	10.5
Cockles	15
Clams	16
Wedge clams	15.5
Variegated scallops -4 units-	13
Little razor clams	14
Red prawns -6 units-	21.5

RICE (MIN. 2 PAX)

Clams, baby squid and mussels	24
Prawns and <i>sobrasada</i>	26
Iberian pork filet and fungi porcini	25
Black with cuttlefish and crayfish	23
Grilled seasonal vegetables	20
Thin-noodle paella (<i>fideua</i>) with cuttlefish and prawns	21

GRILL

Catch of the day (served whole)	M.P.
Turbot	25
Squid	23
Baby monkfish	27
Angus ribeye	25.5
Striploin steak (45-day dry-aged)	29
Rump steak (<i>colita de cuadril</i>)	22.5
Iberian pork <i>pluma</i>	23
Chicken and langoustine skewer	19
T-bone steak -1 Kg-	80

DESSERTS

Crème brûlée foam	7.5
Cheese cake	8.5
Grilled pineapple and coconut	7.5
Crème caramel	7
Chocolate with olive oil and salt	7
Thin apple tarte	8
Ice-creams	7

* Please refer to our staff in the event of food intolerance or allergy