

To begin

| | € |
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| <i>Anchovy fillets marinated with garlic and parsley</i> | 12 |
| <i>Stuffed grilled red Piquillos pepper</i> | 16 |
| <i>Iberian cured ham Pata Negra 24 month old</i> | 18 |
| <i>Iberian charcuterie (cured meat) selection</i> | 18 |
| <i>Duo of Pata Negra and Iberian pork loin</i> | 20 |
| <i>Iberian cured ham Pata Negra 36 month old</i> | 25 |
| <i>Sweet chorizo roasted with cider from Asturias</i> | 15 |
| <i>Fish soup (season september-march)</i> | 15 |
| <i>Grilled tiger prawns with salt and sweet paprika</i> | 18 |
| <i>Octopus Galician style</i> | 16 |
| <i>Shrimp with garlic</i> | 16 |
| <i>Fried Squid with aioli sauce</i> | 14 |
| <i>Baby squid fried in its ink</i> | 15 |
| <i>Baby squid grilled</i> | 15 |

To continue (* min 2 pers.)

| | € |
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| <i>Paella with chicken and seafood*</i> | 22 |
| <i>Paella vegetarian</i> | *20 |
| <i>Paella with fish and seafood</i> | *24 |
| <i>Fideuá (noodles) with prawns, squid and seafood</i> | *22 |
| <i>Black rice with squid alioli sauce</i> | *22 |
| <i>Zarzuela with fish and seafood</i> | 26 |
| <i>Grilled tiger prawns (9 pieces)</i> | 26 |
| <i>Grilled sea bass fillet with mashed potatoes with courgette</i> | 25 |
| <i>Grilled gilthead seabream fillet with caper and Albariño</i> | 24 |
| <i>Grilled swordfish fillet with olive oil, garlic and lemon</i> | 24 |
| <i>Roasted Iberian Sirloin Pata Negra with lentils and chorizo</i> | 25 |
| <i>Angus Rib steak choice of sauce (300gr)</i> | 27 |
| <i>Lamb chops grilled with herbs from the south</i> | 26 |
| <i>Rack of lamb fried with garlic and jerez wine</i> | 26 |

To finish

| | € |
|----------------------------------------------------------------|----|
| <i>Catalan crème brûlée</i> | 8 |
| <i>Mocha ice cream with turrón from Alicante</i> | 8 |
| <i>Choice of sorbet duo</i> | 8 |
| <i>Mocha ice cream with raisins sol y sombra</i> | 8 |
| <i>Vanilla ice cream with Riojana cherries</i> | 8 |
| <i>Homemade café glacé</i> | 8 |
| <i>Manchego cured cheese plate</i> | 10 |
| <i>Chocolate moelleux vanilla ice cream and raspberry saus</i> | 9 |