

### **Verduras - VEGETABLES**

Ensalada mixta de temporada - MIXT SEASON SALAD	8,00 €
Ensalada mixta completa - MIXT SEASON SALAD WITH TUNA	15,00 €
Parrillada de verduras - GRILLED VEGETABLES	14,50 €
Setas a la parrilla con ajillo - GRILLED MUSHROOMS	10,50 €
Surtido de setas salteadas - ASSORMENT OF SAUTEED MUSHROOMS	10,50 €
Revuelto de setas con jabugo - SCRAMBLED EGGS WITH HAM AND MUSHROOMS	9,20 €

### **Ahumados y de la mar - FISH SPECIALITIES**

Tataki de salmón con sesamo - SALMON TATAKI WITH SESAMO	12,00 €
Melva canutera con tomate - TUNA WITH TOMATO FROM ALMERIA	12,00 €
Pulpo a la gallega - GALICEAN STYLE OCTOPUS WITH PAPRIKA AND OLIVE OIL	19,50 €
Anchoas de santaña (8UND.) - ANCHOVIES FROM SANTONA(8UND.)	21,50 €

### **Ibéricos y quesos - IBERIAN AND CHEESE**

Caña de lomo -bellota extra - ACORN-FED IBERIAN PORK LOIN	18,50 €
Queso manchego puro de oveja - PURE MANCHEGO SHEEP CHEESE	12,50 €
Queso provolone a la parrilla - GRILLED ITALIAN CHEESE	10,50 €

### **Pato y pates - DUCK AND PATÉ**

Pate de pato - DUCK LIVER WITH RASPBERRIES SAUCE	16,80 €
Magret de pato - DUCK BREAST STUFFED WITH APPLE AND CITRUS COMPOTE	18,50 €

### **Moluscos - MOLLUSCS**

Almejas - STEAMED CLAMS	18,00 €
Zamburiñas - SMALL GRILLED SCALLOPS	1,50€und

### **Marisco - SEAFOOD**

Cigala gorda - R	85 €/KG.
Cigala pequeña - R	60 €/KG.
Gamba Blanca - ROSE SHRIMPS ON A SALT BED 100 g.	8,50 €
Gambon rojo - RED PRAWNS FROM GARRUCHA ON A SALT BED 100 g.	14,00 €
Quisquilla - SHRIMPS FROM MOTRIL ON A SALT BED 100 g.	12,00 €
Gambas al pil-pil - PRAWNS IN GARLIC OLIVE OIL	18,00 €

### **Pescado - FISH**

Gallineta - HOGFISH	22,50 €
Gallo Pedro - DEEP FRIED JOHN DORY	22,50 €
Lubina a la espalda - GRILLED SEA BASS	22,00 €
Mero a la parrilla - GRILLED GROUPEL	18,50 €
Rodaballo - GRILLED TURBOT	23,00 €
Pescadito frito - FRIED FISH	16,00 €
Lomo de atún con tomate frito - FRIED RED TUNA OR WITH TOMATO SAUCE	16,00 €
Tartar de atún - RED TUNA TARTARE	16,00 €
Calamar al aceite o a la romana - FRIED SQUIDS O WITH OLIVE OIL	19,00 €
Rape a la marinera - MONKFISH "A LA MARINERA"	24,50 €
Kokotxas al pil-pil - HAKE BARBLES OF CODFISH IN GARLIC OLIVE OIL	18,50 €
Lomo de bacalao: A la parrilla - GRILLED COD LOIN	16,50 €
Al ajoarriero - COD LOIN WITH VEGETABLES	16,50 €
A la vizcaina - COD LOIN WITH DRY RED PEPPERS SAUCE	16,50 €
Al pil-pil - COD LOIN IN GARLIC OLIVE OIL	16,50 €
Gratinado con fondo de tomate - COD LOIN FUND WITH TOMATO	16,50 €
Frito con tomate - COD LOIN FRIED WITH TOMATO	16,50 €
Con boletus - COD LOIN PIL-PIL WITH BOLETUS	16,50 €

### **Carnes de caza - HUNTING MEAT**

Lomo de venado - VENISON LOIN WHIT MUSTARD SEED DRESSING	22,00 €
Lomo de jabalí - WILD PORK LOIN WITH SWEET P.X. SAUCE	18,80 €
Perdiz escabechada - MARINATED FRIED PARTRIDGE	16,20 €

### **Cordero - LAMB**

Chuletilas de cordero lechal - GRILLED LAMB CHOPS	18,50 €
Chuletas de pierna de cordero- LAMB LEG CHOPS	16,50 €
Mollejas de cabrito - GRILLED GOAT SWEETBREAD	14,40 €
Paletilla de cabrito en asado - ROASTED GOAT LEG	21,50 €

### **Cerdo - PORK**

Cochinillo al horno - ROASTED SUCKING PIG	23,50 €
Presa de cerdo iberica - CUT OF ACORN-FED IBERIAN PORK	17,50 €
Solomillo de cerdo - TENDER PORK LOIN TO THE GRILL	17,50 €

### **Ternera - BEEF**

* Chuletón de lomo de buey trinchado - * BEEF RIBS over weight/500 g.	26,00 €
* ANGUS BLACK over weight/500 g.	36,00 €
Entrecote de novillo - ENTRECOTTE	18,50 €
Solomillo de ternera - FILLET STEAK	19,50 €
Lomo de vacuno sin hueso - BEEF ( WITH OUT BONS)	22,00 €

\* The weight of the meat may way. Ask our waiters

### DESSERT

▪ CREAM CARAMEL WITH STRAWBERRY SAUCE	4.80 €
▪ CHEESE CAKE WITH SESASON MARMALADE	5.00 €
▪ OREO CAKE	5.50 €
▪ FRIED MILK WITH NUTS CREAM AND ICE CREAM OF RUM AND RAISINS	5.50 €
▪ CREAMY OF WHITE CHOCOLATE ON BLACK CHOCOLATE AND OLIVE OIL	5.50 €
▪ CARAMELISED CUTARD CREAM ROULADES WITH ORANGE BLOSSOM CREAM	5.50 €
▪ THREE CHOCOLATE CUP	5.50€
▪ MILLE-FEUILLE GATEAU STUFEED WITH BANANA CREAM AND WARM CHOCOLATE	5.50 €
▪ TIRAMISÚ (MASCARPONE CHEESE CREAM, CAKE, COFFE AND COCOA)	5.50 €
▪ BROWNIE WITH VANILLA ICE CREAM	5.50 €
▪ COULANT OF CHOCOLATE WHITE GLUTEN FREE	5.50 €
▪ COULANT OF CHOCOLATE WITH FRESH MINT AND ORANGE	5.50 €
▪ MANGO AND PINEAPPLE	4.50 €
▪ LEMON SORBET	4.50 €
▪ ICE CREAM, VANILLA, STRAWBERRY, BLACK CHOCOLATE / ONE BALL	2.00 €
▪ ICE RUM AND REISINS, CAATALAN ICE CREAM, NOUGAT ICE CREAM, MAPLE SWEET AND PECAN NUTS, MERINGUE, PHILADELPIA WITH STRAWBERRY / ONE BALL	2.50 €

### COFFES

COFFE	1.20 €
CARAJILLO (COFFE WITH BRANDY)	2.50 €
IRISH COFFE	7.00 €
TEA	1.75 €

### PORTOS WINE

GRAN FEUDO SEMI DULCE	3.50 € copa
JEREZ CREAM Y OLOSOS	3.50 € copa
OPORTOS	3.50 € copa
XIMÉNEZ-SPÍNOLA PEDRO XIMÉNEZ	70.00 € bot
TOKAJI ASZÚ 5 PUTTONYOS	58.00 € botella
OPORTO DOW'S VITANGE-94	130.00 € botella
AÑADA 70 GONZALEZ BYASS	117.20 € botella.

### BRANDY Y COGNAC

MAGNO Y SIMILARES	4.50 €
GRAN DUQUE DE ALBA Y SIMILARES	6.20 €
CARLOS I IMPERIAL X.O.	11.00 €
LARIOS 1866	10.80 €
LUÍS FELIPE	15.00 €
REMY MARTÍN V.S.O.P.	9.80 €
REMY MARTÍN X.O.	18.00 €
ARMAGNAC DARTIGALONGUE R.82	9.80 €
CALVADOS GROULT R. 8 AÑOS	10.00 €

### WHISKY

NACIONAL	5.00 €
SCOTLAND	6.00 €
RESERVE	7.00 €
MALT	7.50 €
MALT RESERVE	9.50 €
SPECIALITY MALT	11.00 €

### LIQUEUR

COINTREAU AND SIMILARY	4.50 €
APPLE, PEACH AND BLACKBERRY	3.50 €
DRAMBUIE AND SIMILARY	5.50 €