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COLD TAPAS

| | TAPA | 1/2 RATION |
|---|-------|------------|
| Russian salad with shrimps | 4.50€ | 8.50€ |
| Dressed potatoes with "almadraba" tuna | 6€ | 11€ |
| Market fish with a tomato and vegetable salsa | 4.50€ | 6.50€ |

COLD CUTS AND CHEESE

| | 20g | 60g | 100g |
|--|-------|-----|------|
| Acorn Fed Iberian Ham 5J with Toasted Manchego Cheese (100% Sheeps Milk) | 5.80€ | 15€ | 23€ |
| Manchego Cheese (100% Sheeps Milk) | 3.30€ | 9€ | 15€ |
| Payoyo Cheese | 3.70€ | 10€ | 17€ |
| Acorn Fed Iberian Pork Loin 5J | 3.50€ | 10€ | 17€ |

TO SHARE

| | TAPA | 1/2 RATION | RATION |
|--|-------|--------------|-----------------|
| Caramelised Foie with Fig Marmalade | | 8€ | 15€ |
| Iberian ham croquettes with parsley muslin sauce | 3.50€ | 6.50€ | 10€ |
| Cuttlefish croquettes cooked in its ink with garlic sauce | 3.50€ | 6.50€ | 10€ |
| Prawn pâté | | 7€ | 13€ |
| Galician Octopus, Steamed Potatoes, Olive Oil and Sweet Paprika | | 10€ | 15€ |
| Chargrilled octopus with parmentier potatoes and plancton salt | | | 16€ |
| Stir Fried Shrimps with Tomato Concasse, Vegetable and Algas | | | 16€ |
| Cod Brandade, Tomato Marmalade and Piquillo Pepper Sauce | | 7€ | 13€ |
| Claewd lobster cooked in garlic with fino sherry | | | 90€ kg |
| Shrimps fried in garlic | | | 14€ |
| Clams in a Paprika and Sherry Sauce or Sautéed in Sherry Vinegar | | | 16€ |
| Steamed Galician Cockles | | | 16€ |
| Home-made shrimp fritters (unit) | | | 3€ |
| Mussels Steamed in Dry Sherry and Chili | | | 12€ |
| Iranian style Riofrio caviar | | 15 g. - 38€ | 30g. - 65€ |
| Fried trammel sepia | | 150 g. - 8€ | 250 g. - 13.50€ |
| Fried pulpits | | 150 g. - 11€ | 250 g. - 17€ |

PAELLAS AND RICE DISHES (Price per Person)

| | |
|---|---------|
| Mixed Paella; Pork, Chicken and Seafood | 12€ |
| Vegetable Paella | 13€ |
| Seafood Paella | 17€ |
| Rice with plankton, cuttlefish and Argentine red shrimp | 22€ |
| Seafood fideuá (all peeled) prepared with fine noodles | 17€ |
| Fish and Shelled Seafood Paella | 14€ |
| Braised Infused Rice with Chargrilled Octopus and King Prawns | 16€ |
| Braised Rice with Squid Ink, Cuttlefish and Prawns | 11€ |
| Braised Rice with Sea Anemones and Baby Squids | 12€ |
| Scarlet Prawn Paella | 100€ kg |
| Lobster Paella | 90€ kg |

TUNA



| | MEDIA | RACIÓN |
|--|-------|--------|
| Confit of tuna cooked at a low temperature, with salt flakes and arbequina olive oil on toast. | 6,5€ | |
| Brioche bread with hazelnut praline and "almadraba" dried, salted tuna | 6,5€ | |
| Tuna tataki with wok fried vegetables | | 17€ |
| Tuna Tartar | 11€ | 17€ |
| Tuna belly sashimi with Sea Urchins | | 24€ |
| Tuna slices with fried garlic and a touch of citrus flavour | | 17€ |
| Tuna cooked in onions on truffled mashed potatoes | 13€ | 18€ |

RAW AND MARINADED

| | 1/2 RATION | RATION |
|---|------------|--------|
| Monkfish and Scarlet Prawn Carpaccio with a Chive and Citrus Fruit Dressing | 17€ | |
| Prawn Tartar | 11€ | 17€ |
| Steak tartar | 11€ | 17€ |
| Salmon ceviche with prawns | 11€ | 17€ |

SEAFOOD

| | |
|---|---------|
| Steamed or Grilled Shrimps | 110€ kg |
| Steamed or Grilled King Prawns | 120€ kg |
| Grilled Scarlet Prawns | 140€ kg |
| Clawed Lobster (Boiled or charcoal-grilled) | 90€ kg |

FROM THE KITCHEN GARDEN

| | |
|---|-------|
| Salmorejo (cold, creamy vegetable soup with tomatoes, peppers, onions, garlic, vinegar, olive oil and salt) | 5€ |
| Thick tomato soup with fried tuna flakes and a touch of lime | 7.50€ |
| Mixed salad | 8€ |
| Foie Salad with Mango, Melon and crunchy Ham | 13€ |
| Warm Salad of Garlic Shrimps with Tomato and Avocado | 13€ |
| Tomato salad with bullet tuna and tender onion | 12€ |
| Sweet and sour salad with tropical fruits and payoyo cheese katsu | 12€ |
| Beetroot salad with watermelon and buffalo mozzarella, strawberry and pistachio sauce | 11€ |

EGG DISHES

| | |
|---|-----|
| Scrambled Eggs with Cod and Leeks | 12€ |
| Scrambled Eggs with Asparagus Tips, Prawns and Sea Urchin Roe | 12€ |
| Fried egg, French fries and Cured Ham | 8€ |

FISH

| | 1/2 RATION | RATION |
|---|------------|--------|
| Hake from Galicia roasted with sautéed potatoes in sherry sauce | 12€ | 10€ |
| Pan Roasted Rock Bass with Oloroso Sherry, Oyster Mushrooms and Serrano Ham Crisps. | 12€ | 20€ |
| Fresh Grilled Belly from Local Bluefin Tuna in a Cream of Soya Sauce and a Tomato Jam | 13€ | 22€ |
| Rubberlip grunt with fried garlic and "wrinkled" potatoes | 12€ | 20€ |
| Fried or grilled squid | 11€ | 17€ |

HOUSE SPECIALITY

(FISH IN THE DISPLAY CABINET)

| | |
|---|-----------|
| Two people minimum | |
| Salt | |
| Olive oil | |
| Sherry Brandy (Roteña) | |
| Casserole (roasted fish with potatoes and vegetables) | |
| White seabream, rubberlip grunt, sea bass | 40€ el kg |
| European sea bass, sea bream, red snapper, sole, red mullet | 45€ el kg |

CHARGRILLED MEATS

| | TAPA | 1/2 RATION | RATION |
|---|-------|------------|--------|
| Fillet of Argentinian Beef | 5.50€ | 11€ | 20€ |
| Sirloin of Beef "Retinto" - Breed of Cattle | | | 19€ |
| Argentinian Rib Eye | | | 19€ |
| Iberian Pork Shoulder | | 8.50€ | 16€ |
| Iberian Pork Fillet | | 8€ | 15€ |
| Lamb Cutlets | | | 20€ |

MEATS (COOKED OVER CHARCOAL)

| | |
|---|-------|
| Rib eye roll from old "Retinta" cow | 40€kg |
| Rib eye roll from "Rubia" Galician cow | 48€kg |
| Wuayu cut from shoulder blade 1/4 kg | 23€ |
| Strip steak from old "Retinta" cow | 40€kg |
| Strip steak from "Rubia" Galician cow | 48€kg |
| High loin of "vaca pinta" (Cow) | 58€kg |
| Low back of "vaca pinta" (Cantabrian cow) | 58€kg |

SPECIALITY OF MEATS

| | 1/2 RATION | RATION |
|---|------------|--------|
| Argentine sirloin medallions with foie gras and pedro ximenez sauce | 12€ | 22€ |
| Iberian pork cheek roasted on its juice with old oloroso sherry | | 16€ |

| | |
|---|-----------|
| Sauces to complement your meal: Oloroso Sherry and Mushrooms, PX Sweet Sherry Jus, Mustard and Honey, Roquefort, Green Peppercorn | 1.20€ |
| Mayonnaise, Alioli, Ketchup... | 0.70€ |
| Bread and Sticks | 1€ person |

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