

Muchos de nuestros platos pueden elaborarse sin algunos de los alérgenos indicados. Si usted es alérgico coméntelo con nuestro personal y podrá elaborarse el plato sin el alérgeno.

Además de los alérgenos indicados todos nuestros platos contienen a causa de salsas de acompañamiento gluten, mostaza y huevo. Si usted es alérgico a estos productos indique a nuestro personal.



## TO SHARE

Russian salad with shrimps			8.50€
Acorn Fed Iberian Ham 5J		60g. / 16€	100gr/ 24€
Payoyo Cheese		60gr/11 €	100gr/17€
Caramelised Foie with Fig Marmalade		9€	16€
Cuttlefish croquettes cooked in its ink with garlic sauce		7€	10€
Cod Brandade, Tomato Marmalade and Piquillo Pepper Sauce			4€/und.
Claewd lobster cooked in garlic with fino sherry			90€ kg
Shrimps fried in garlic			15€
Clams in a Paprika and Sherry Sauce or Sauteed in Sherry Vinegar			17€
Steamed Galician Cockles			17€
Fried trammel sepia		150gr/9€	250gr/14€
Prawn Tartar			17€
Steak tartar			17€
Chargrilled octopus with parmentier potatoes and plancton salt			17€
Prawn tartar wrapped in tuna, with white garlic and melon cream			19€
Natural French oysters			4€/unit

## TUNA



	MEDIA	RACIÓN
Tuna tataki with wok fried vegetables		17€
Tuna Tartar	11€	17€
Tuna belly sashimi with Sea Urchins		26€
Marinated Bluefish Tuna loin, new potatoes, poached free range egg and asian style vinaigrette		17€

## SEAFOOD

Steamed or Charcoal-Grilled Shrimps		110€ kg
Steamed or Charcoal-Grilled King Prawns		120€ kg
Grilled Scarlet Prawns		140€ kg
Clawed Lobster (Boiled or charcoal-grilled)		90€ kg
Red shrimp (Alistados)		150€ kg

## FROM THE KITCHEN GARDEN

Thick tomato soup with fried tuna flakes and a touch of lime		7.50€
Tropical salad with avocado, prawns and cocktail sauce		16€
Foie Salad with Mango, Melon and crunchy Ham		13€
Gazpacho (cup)		4€

## HOUSE SPECIALITY

### (FISH IN THE DISPLAY CABINET)

Charcoal-Grilled		
Olive oil		
Sherry Brandy (Roteña)		
Casserole (roasted fish with potatoes and vegetables)		
White seabream, rubberlip grunt, sea bass		45€ el kg
European sea bass, sea bream, red snapper, sole, red mullet		50€ el kg

## CHARGRILLED MEATS

	RATION
Fillet of Argentinian Beef	21€
Sirloin of Beef "Retinto" - Breed of Cattle	20€
Iberian Pork Shoulder	17€
Wuayu cut from shoulder blade 1/4 kg	25€
Lamb Cutlets	20€
Medallions of argentinian beef, seared duck foie and sweet sherry sauce	23€

## MEATS (COOKED OVER CHARCOAL)

### IN THE DISPLAY CABINET

Low back of old "Retinta" cow	40€kg
Low back of "Charra" cow	48€kg
Low back of "Pinta" (Cantabrian cow)	58€kg
Low back of "Frisona" cow (From village)	67€kg
Chop of old "Retinta" cow	40€kg
Chop of "Charra" cow	48€kg
Chop of "Pinta" (Cantabrian cow)	58€kg
Chop of "Frisona" cow (From village)	67€kg

## MUNDO DULCE

Warm Chocolate Brownie with Vanilla Ice Cream	6,5€
White chocolate burnt cream with red fruits	6€
Creamy Idiazabal cheese cake, vanilla ice cream and red fruits soup	6€
The Orange: fresh orange mousse, tangerine sorbet and sweet rhubarb soup	6,5€
Three form to eat chocolate: chocolate mousse, white chocolate cream and yoghurt, chocolate ice cream.	6€
Vanilla ice cream with hot chocolate, chantilly	5,5€
Tocino de cielo (made with egg yolks and sugar) with whipped cream	5,5€
Fresh fruit salad and vanilla ice cream	5,5€
Lemon sorbet	4 €
Lemon sorbet with cream sherry	5 €

Many of our dishes can be made without some of the indicated allergens. If you are allergic, discuss it with our staff and you could prepare the dish without the allergen. In addition to the indicated allergens, all our dishes contain a couple of accompanying gluten, mustard and egg sauces. If you are allergic to these products, tell our staff.

