

## APPETIZERS



Rustic bread.  
1,95 €

Three homemade sauces: alioli, sobrasada cream and black olive tapenade.  
3,5 €

Gilda (unit.).  
3,5 €

Oyster Gillardeau N°2 (unit.).  
6,5 €

Puff pastry toast with smoked butter butter and Cantabrian anchovies.  
6,5 €

Glass bread toast with anchovy and salad (unit).  
6 €


Glass bread toast with anchovy and tomato (unit).  
6 €


Puff pastry toast with avocado pesto, parmesan and smoked sardine.  
7,5 €

## COLD STARTERS




 Homemade hummus with smoked aubergine, raisins and basil oil.  
8 €

 Russian salad with mussel mayonnaise, orange and olives.  
10,5 €

 Pink tomato salad with extra virgin olive oil, burrata flakes, piparra and pickled onion.  
16,5 €

Fresh burrata with aurugula, cherry tomatoes, basil oil and pizzeta bread.  
16,95 €

 Red tuna tartar with avocado, mango, sliced almond and our vinaigrette.  
24,5 €


Shrimp carpaccio with shrimp head mayonnaise.  
23 €


 Our semi-cured red tuna loin.  
23,5 €

Prawn Ceviche, with mango, red onion and coriander, marinated in our tomato and citrus vinaigrette; with crispy plantain chips.  
16,5 €

## HOT STARTERS



 Our artichoke flower with egg and parmesan (unit.).  
7,5 €

 Grilled avocado with prawns, basil and our bandida sauce. Served with pizzeta bread.  
12,5 €

 Vegetables tempura with bandida sauce.  
8,5 €

 Bravas bandidas.  
9 €

Fritters of larded meat with our bandida mayonnaise (4 units).  
7,5 €

**Battered squid.**  
10,5 €

**Grilled tellinas with green coriander sauce.**  
18€

**Creamy Iberian ham croquettes (4 pcs.)**  
7,95 €

**Battered prawn popcorn with our kimchi and lime mayonnaise.**  
9 €


**Grilled octopus with mashed potatoes and caramelized onion.**  
26,95 €

 **Fried anchovies with parsley emulsion (4 units).**  
7,5 €

 **Kentucky battered chicken fingers with our kimchi mayonnaise.**  
9 €

## SEAFOOD




 **Fresh blue national lobster with potatoes and fried-range egg.**  
14 €/100g

**Fresh blue lobster national grilled with lime butter.**  
12 €/100g

**Crayfish from our fish market. You can choose boiled, griddled or chargrilled.**  
13 €/100g

## RICE



 **Duck thigh rice or fideuá with boletus and foie-gras.**  
22,5 €

**Valencian chicken and rabbit paella.**  
19 €

**Mixed paella.**  
23,5 €

**Crayfish rice or fideuá with artichokes and lemon vinaigrette.**  
33 €

**Señoret rice or fideuá\*.**  
23,5 €

**Black rice with squid, prawns and alioli.**  
23,5 €


**Octopus rice with artichokes and broccoli.**  
28,5 €

 **Mellow rice with fresh blue national lobster rice cooked in paella.**  
42 €

**Fideuá with fresh tuna, fried egg and tempura shrimp.**  
29,95 €

**Sausage, tomato and potato rice made in paella (arròs al forn in paella).**  
21 €

**Larged red prawn and chicken paella.**  
32 €

 **Paella with freshly grown vegetables.**  
17,5 €

Price per person / Minimum two people.

All our dishes can be prepared with your choice of: dry rice, wet, or fideuá.

\* Prawns and crayfish heads are cooked with all the paella ingredients to get the most intense juice possible.

## PIZZETAS AND PASTA



 Margarita pizzeta with basil.

14 €

Foie-gras and caramelised onion pizzetta.

15 €

 Tuna tartar pizzeta with our special sauce.

22 €

Iberian ham and arugula pizzeta.

16 €




Gnocchi frutto di mare with squid, mussels, shrimps, cherry tomatoes and our homemade seafood sauce.

17,95 €

## BURGERS



 Black Angus burger topped with foie gras and truffle, parmesan cheese, mushrooms and our truffled mayonnaise. Served with fries.

19 €

American double cheeseburger with cheddar cheese, pickles and American sauce. Served with french fries.

17,5 €



Vegetarian burger with smoked aubergine, hummus, parmesan cheese, tomato and basil. Served with french fries.

17,5 €

## MEATS



Grilled Galician beef cutlet matured 60 days (1 kg aprox. - recommended for two people) with a side of french fries.

80 €/kg



Grilled sirloin steak of 320g matured for 45 days with a side of french fries.

31 €

## FISHES



Turbot à la meunière (1 kg - recommended for two people) with a side of baked potatoes.

75 €

 Grilled sea bass with vinaigrette (1 kg - recommended for two people) with a side of roasted potatoes.

69 €

Grilled sea bream fillet accompanied by fresh lettuce and pink tomato.

26 €

Grilled salmon with mashed potatoes.

24 €

## SIDE DISH



French fries.  
4,95 €

Wood oven roasted potatoes with  
herb butter.  
4,95 €

Mashed potatoes.  
4,95 €

Fresh lettuce with a pink tomato.  
4,95 €

## KIDS MENU



Mini margarita pizzeta.  
10 €

Bolognese lasagna.  
9 €

Nuggets with french fries.  
9 €

## DESSERTS



 Torrija with horchata and meringued  
milk ice cream with cinnamon.  
9,5 €

Tangerine cheesecake.  
8,5 €

Jijona nougat ice cream with  
caramelized puff pastry sheets.  
6 €

Wood-fired waffle with chocolate,  
vanilla ice cream and almond slices.  
8 €

Chocolate creamy.  
8,5 €

Lemon sorbet.  
5,5 €

Lemon sorbet with cava or vodka.  
8 €

Assorted fruit.  
7 €

According to the Spanish Food Safety Agency, all fishery products served raw have been previously frozen at a temperature of -20°C or below for a minimum period of 24 hours.