

To share

	½ Ration	Ration
Folgueroles coca bread with tomato		2,65€
Homemade ham croquettes (4 or 8 units)	7,05€	11,85€
Homemade seafood croquettes (4 or 8 units)	7,90€	13,25€
Black rice croquettes with honey aioli and Iberian bacon (4 or 8 units)	8,45€	14,10€
Mussels fisherman style		13,00€
Assorted Fried Small Fish “Morralla”	8,95€	14,90€
Salt Cod Puff Balls	9,05€	15,25€
Anchovies fillet from Cantabric Sea (3 or 6 units)	8,50€	15,95€
Batter Fried Squid Rings with tartar sauce	11,40€	18,80€
Steamed or grilled cockles from the Galicia Rias	11,30€	18,80€
Grilled razor clams with lemon glass		18,80€
Octopus from the Galician coast with “cachelos” and paprika from La Vera	15,45€	27,30€
Gran Reserva acorn-fed Iberian ham cut with a knife		24,50€
Galician clams with marinara sauce		28,50€
“Closcada Loca” (<i>Galician clams, cockles from the Rías and mussels</i>)		31,50€

To start eating

Fish and prawn soup	8,60€	12,80€
Artichoke salad with anchovies, arugula and Parmesan shavings		13,00€
Baby spinach leaves with goat cheese, nuts, raspberry and ham		14,25€
Salmon tartar with citrus on its crispy skin		15,10€
Tuna loin tartar with creamy avocado, pistachios and soy juice		24,45€
Papardelle with veal ragù, Parmesan cheese and fresh basil		12,80€

Our Rice (Minimum 2 persons)

Shrimp and cuttlefish fideuà with “allioli” (separate) (noodles paella)		19,65€/per
Paella with vegetables		19,65€/per
Paella “del Senyoret” (Paella without bones or shells)		21,00€/per
Black rice with cuttlefish and clams		22,60€/per
Creamy rice with rabbit, romesco sauce and garlic shoots in tempura		16,65€/per
Paella at Fisherman Style (with Fish and Seafood)		26,25€/per
Paella with Lobster or Lobster rice in casserole		37,00€/per

Admiral's Platter

Grilled Seafood Platter (Grilled Import Seafood) 84,00€/per
(1/2 Lobster, Crayfish, Shrimps, Prawns, Razor Clams, Cockles, Clams and Mussels)

Our "Crabs"

Prepared Sea Crab (unit) 20,90€

The fish of our coasts

Gilthead (unit) Baked or in Salt 18,80€

Hake neck Donosti style with sautéed vegetables 20,10€

Grilled northern hake with steamed vegetables 21,20€

Cod fillet with Idiazábal cheese, spinach and reduction of Pedro Ximenez wine sauce 22,90€

Grilled salmon with dill cream, "piparra" (chili pepper) and couscous 18,80€

Turbot in creamy potato chips and Parmesan with glazed onions 27,50€

Tuna tataki on soy soup, spicy tomato and caramelized walnuts 27,50€

Sea bass with cauliflower puree, black olives and passion fruit 20,10€

Monkfish casserole with seafood 27,50€

Fishermen's "suquet" (stew) with Monkfish and potatoes 27,50€

The flavors of the Earth

"Cangreburger" (beef hamburger with its bread) 13,50€

Pularda cannelloni with truffle bechamel sauce and sautéed mushrooms 14,95€

Oxtail meatballs with gorgonzola parmentier and quince 16,50€

Tripe Madrid style 16,50€

Veal Sirloin in Pedro Ximénez sauce 25,00€

Veal entrecote with roasted baby potatoes 21,50€

For the sweetest...

Cheesecake with berries and its crunchy 6,25€

Chocolate brownie with celery sorbet and lime 6,25€

Caramelized Millefeuille with cream and nougat ice cream 6,25€

Cream and lemon-lime meringue in caramelized millefeuille 6,25€

Artisan tiramisu with coffee cream 6,25€

Seasonal fruit with licorice Greek yogurt 6,25€

Artisan Ice Cream (chocolate, vanilla or nougat) 6,25€

SUGGESTIONS

<i>Sardines in pickle</i>	8,00 €
<i>Crispy crab burger with cheese, red cabbage and wasabi mayonnaise</i>	15,50 €
<i>Sauteed tellina clams</i>	17,00 €
<i>Boiled Sea snails (cañailas)</i>	17,00 €
<i>Clam casserole with artichokes</i>	18,80 €

<i>Grilled fish of the day (to share) (Sea Bream, Monkfish, Hake, Crayfish and Beach Prawn, Beach Squid and Mussels)</i>	45,00 €
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DIRECT FROM SPANISH FISH MARKETS:

<i>Guillardeau Oyster nº3</i>	5,50/ Ud
<i>Dutch Oyster</i>	8,00/ Ud
<i>Beach Crayfish (Dublin bay prawn) (100 gr.)</i>	20,00 €
<i>Galician Barnacles (100 gr.)</i>	27,00 €
<i>“Espardenyes” Grilled Sea Cucumbers (100 gr.)</i>	29,00 €
<i>Grilled Large Prawn (100 gr.)</i>	32,00 €
<i>Fish of the day: Sea Bream, Sea Bass and Sole (Salted, Donostiarra Style, Baked or Grilled)</i>	85,00 € /Kg.