

# MENU “MY WAY” 20 - 24 March 2023

We take care of you!!! Real and healthy cooking

## **2 STARTERS (1 COLD and 1 HOT) + 1 MAIN COURSE +1 DESSERT**

### 1 COLD STARTER TO CHOOSE

*Iberian Cured Ham (extra charge 1,00€)*  
*Tomato and beetroot tartar with tuna crumbs*  
*Rice noodles with shrimps and seasonal vegetables*  
*Potato salad sandwich with red prawn mayonnaise*

### 1 HOT STARTER TO CHOOSE

*Sautéed Crayfish (Dublin Bay Prawns) (extra charge 1,00€)*  
*Pumpkin cream with its seeds and marinated fish*  
*Seafood meatball in its own sauce*  
*Galician mussels in marinara sauce*

### 1 MAIN COURSE TO CHOOSE:

#### Meat

*Jarret in sauce with creamy truffled potato*  
*Grilled veal entrecote with roasted potatoes*

#### Seafood

*Crayfish (Dublin bay Prawns) Ferrol style*

#### Fish

*Baked Sea Bass (extra charge 4,00€)*  
*Roast Brown meagre with couscous and coconut-lime sauce*  
*Cod with samfaina (ratatouille)*  
*Grilled hake supreme with vegetables*

#### Rice and “Paellas” (Minimum 2 Persons)

*Rice Parellada (without bones or shells)*  
*Black rice*

#### Patron's kitchen

*Monkfish “Romescada”*

### 1 DESSERT TO CHOOSE

*American cheesecake*  
*Seasonal fruit salad with raspberry yogurt*  
*Vanilla ice cream*  
*Panna cotta with caramelized walnuts*

**Price for Person (Excluded drinks) ..... 27,00 € TAXES INCLUDED**

\*\*\* On our website [www.elcangrejoloco.com](http://www.elcangrejoloco.com) you can check the My Way Menu for each day

**MENU “PETIT MY WAY” (1 starter + 1 main course + 1 dessert)**

**Price for person (Excluded drinks).....22,00€ (10% Taxes included) Only working days**