多人分享餐

	半份	整份
福尔加罗拉斯风味橄榄油薄饼佐挂番茄 (Pan de coca con tomate)		3,20€
手工炸火腿丸子（4或8个）(Croquetas jamón)	9,60€	16,50€
手工炸海鲜丸子（4或8个）(Croquetas marisco)	9,60€	16,50€
炸墨鱼汁米饭丸子配蒜香蜂蜜酱佐伊比利亚培根（4或8个）(Croquetas arroz negro)	10,50€	17,50€
海鲜酱烩青口贻贝 (Mejillones marinera)		15,50€
香脆炸小鱼 (Pescadito frito)	9,40€	15,90€
酥炸鳕鱼球 (Buñuelos bacalao)	9,60€	16,50€
坎塔布里亚鲱鱼排（3或6片）(Anchoas)	9,60€	16,50€
罗马风味炸鱿鱼圈佐塔塔酱 (Calamares romana)	11,90€	19,95€
加利西亚鸟蛤，清蒸或铁板香煎 (Berberechos vapor o plancha)	11,90€	19,95€
铁板烤扇贝 (Navajas)		19,95€
橡果饲养伊比利亚火腿切片 (Jamón Ibérico)	15,00€	25,00€
加利西亚风味烤章鱼佐小土豆配烟熏辣椒粉 (Pulpo)	16,50€	27,50€
加利西亚蛤蜊配海鲜酱（8个） (Almejas marinera)		34,10€
“贝壳狂欢”（贝类拼盘：加利西亚蛤蜊、鸟蛤和青口贻贝）(Closcada Loca)		34,10€

开胃前菜

白芦笋蔬菜绿色沙拉佐金枪鱼碎屑 (Ensalada verde)	12,50€
纵带羊鱼小虾汤 (Sopa pescado)	8,60€ 13,80€
蒜香欧芹炒黑意大利面佐烤鱿鱼 (Espaguetis negros)	14,50€
莳萝腌三文鱼 (Salmón marinado)	18,50€
蘑菇醋汁拌铁板扇贝、慢炖虾、菲达芝士及石榴沙拉 (Ensalada vieiras)	20,00€
三文鱼塔塔佐牛油果霜和青柠气泡 (Tartar Salmón)	20,50€
金枪鱼塔塔佐番茄干、山葵鱼子及新鲜香菜芽 (Tartar Atún)	24,50€

招牌烩饭/烩面（至少两人份起点）

蔬菜烩饭 (Paella verduras)	19,65€/每人
大虾墨鱼海鲜烩饭佐蒜香酱 (Fideuà)	20,65€/每人
绅士海鲜饭 (Paella del Senyoret)	22,00€/每人
蛤蜊墨鱼汁海鲜饭 (Arroz negro)	24,25€/每人
鳕鱼蔬菜炖饭 (Caldoso bacalao)	25,05€/每人
海鲜鱼肉饭 (Paella Marinera)	27,90€/每人
龙虾海鲜饭或龙虾汤饭 (Paella o Caldoso Bogavante)	39,00€/每人

海军上将拼盘

烤海鲜拼盘（进口海鲜）(Mariscada plancha) （半只龙虾、多个螯虾、大虾、明虾、蛏子、鸟蛤、蛤蜊和青口贻贝）	85,50€/每人

招牌螃蟹

特制面包蟹（只）(Buey de mar)	24,00€

特色海鱼

香烤或盐焗金头鲷配蔬菜 (Dorada horno o sal)		20,40€
圣塞巴斯蒂安风味鳕鱼背颈肉配炒蔬菜 (Merluza a la Donostiarra)		20,60€
皮基洛胡椒奶油及佩奥奶酪配香煎鳕鱼片并饰以蜜饯栗子和芝麻菜 (Lomo bacalao)		24,40€
面包糠香煎三文鱼佐青瓜薄片、椰奶和墨西哥辣椒酱 (Tataki Salmón)		24,40€
香煎北岸鳕鱼配蒸蔬菜 (Merluza a la plancha)	14,80€	24,80€
伊比利亚香肠酱配鲈鱼，佐迷你玉米棒和黑蒜蛋黄酱 (Lubina)		24,80€
鲛鳐鱼海鲜砂锅 (Rape a la marinera)		28,50€
渔家风味鲛鳐鱼土豆海鲜炖鱼汤 (Suquet de pescadores)		28,50€

牧场味道

“蟹壳”堡（牛肉汉堡）(Cangreburguer)	16,40€
鹰嘴豆炖牛杂和肥肠 (Callos)	18,00€
牛肋眼排配香烤小土豆 (Entrecot)	19,50€
蒜味牛柳块伴炸薯条和帕德龙辣椒 (Dados Solomillo)	22,50€
波特酒汁烹西冷牛排佐红糖洋葱和甘薯薄片 (Solomillo)	27,50€

精选甜品

加泰罗尼亚焦糖布丁 (Crema catalana)	5,75€
浆果酥皮芝士蛋糕 (Tarta de queso)	6,75€
巧克力布朗尼配香芹青柠雪泥 (Brownie)	6,75€
焦糖奶油拿破仑配西班牙杏仁糖口味冰淇淋 (Hojaldre de crema)	6,75€
青柠柠檬奶油蛋白脆拿破仑 (Crema y merengue)	6,75€
手工咖啡奶油提拉米苏 (Tiramisú)	6,75€
时令水果配希腊甘草风味酸奶 (Fruta)	6,75€
手工冰淇淋（巧克力、香草或西班牙杏仁糖口味）(Helado Artesano)	6,75€

SUGGESTIONS

Goat cheese salad, roasted aubergine, berries and nuts	***18,50 €***
Salmon in orange sauce, sautéed mango and papaya	***24,40 €***
Cod with Idiazábal sauce, sautéed fresh spinach and Pedro Ximénez reduction	***24,40 €***

Grilled fish of the day (to share) *(Sea Bream, Monkfish, Hake, Crayfish and Beach Prawn, Beach Squid and Mussels)*	*45,00* €

DIRECT FROM SPANISH FISH MARKETS:

These products will be charged according to the weight served

SEAFOOD

Guillardeau Oyster nº3	*5,50 /ud*
Sea snail	*22,20*
Grilled Crayfish (Dublin bay prawn) (350 gr.)	*34,00*
Barnacles (200 gr.)	*48,00*
Grilled Red Prawn from Arenys (200 gr.)	*52,00*
"Espardenyes" Grilled Sea Cucumbers (200 gr.)	*55,00*
Cantabrian Lobster (according to weight)	*115 €/Kg*

WILD FISH

Sea Bream, Sole, Sea Bass, Blackspot … (Salted, Donostiarra Style, Baked or Grilled)	*95 €/Kg*

We suggest that you check the fish and seafood that we have available daily with our restaurant team. We recommend that you seek advice in order to choose the type and size that best suits your preferences.

Please note that fish are served whole.

含10%税