

## Aperitivos

- Ensaladilla rusa (3,4).....7,50€
- Boquerones en vinagre con aceitunas (4).....9€
- Patatita de río con mojo picón (1, ).....7€
- Patatas con salsa brava y ali-oli de ajo asado (1,3).....7€
- Gilda.....6€
- Pan de la casa con tomate y ali-oli (1,3).....1,30€
- Lata 12 unid. Anchoa de Santoña 00 (4).....20€

## Ensaladas

- Ensalada de la casa (3,4).....14€
- Ensalada cesar 2.0 (1,3,4,10).....14€
- Ensalada de ventresca con pimiento rojo asado a la brasa y tomate de temporada (4).....15€
- Ensalada Alicantina con capellán (1,4).....15€
- Tomate de temporada preparado.....8€

## Entrantes

- Jamón de bellota.....24€
- Pulpo a la brasa con parmentier de patata y boniato.....21€
- Pulpo a la gallega.....20€
- Almejas en salsa marinera (1,4,13).....16€
- Mejillones al vapor (13).....13€
- Gambas al ajillo con su cabeza y huevo de corral (2,3,12).....18€
- Alcachofa confitada con crema de queso y picadillo de cecina (7) 7€
- Puerro confitado con romescu (3).....9€
- Provolone fundido a la brasa (7).....9€
- Calamar de bahía en dos texturas (1).....18€
- Sepia a la plancha con salsa verde.....14€
- Timbal de verduras.....12€
- Focaccia de verduras con parmesano y salsa de pesto rojo (1,7,8).....12€
- Sardinas a la plancha (solo en temporada) (4).....1,80€
- Zamburiñas a la plancha/unidad (13).....3,50€
- Tabla de 4 quesos (7).....14€

## Frituras

- Anillas de calamar de bahía a la andaluza (1).....16€
- Pescadito de la bahía (1,4).....16€
- Puntillita a la andaluza (1).....16€
- Boquerón de bahía (1,4).....16€
- Croquetas de jamón ibérico (1,3,7,8).....2,50€
- Croquetas de gamba roja y mahonesa de cítricos (1,2,3,7).....3€
- Fritura especial de la casa (1,2,4,12).....33€
- Patatas fritas.....4€

## Nuestros arroces precios por persona. mín 2 personas.

- Arroz a la marinera (2,4,12).....18€
- Arroz de pollo y marisco (2,4,12).....18€
- Arroz de magro y verduras (9).....16€
- Arroz a banda (2,12).....16€
- Arroz con conejo, caracoles, garbanzos y pimiento rojo (9).....16€
- Arroz del señoret (2,4,12,13).....18€
- Arroz de cocochas, almejas y gambas (2,12,13).....18€
- Arroz de bogavante (2).....28€
- Arroz de pulpo, ajos tiernos y gambas (2,12).....17€
- Arroz negro con sepia (2).....16€
- Fideua de marisco (1,2,4,12).....18€
- Fideua negra con sepia, gamba y pimiento rojo (1,2,12).....16€
- Caldero de Tabarca (4).....s/m

## Nuestros pescados

- Lubina a la plancha (4).....21€
- Lubina a la espalda (2,4,12).....24€
- Lubina a la sal (4).....60€/kg
- Lenguado a la plancha (4).....25€
- Lenguado a la meniere (1,2,4,7).....27€
- Suprema de merluza de pincho a la vasca (1,2,4,13).....27€
- Ijada de atún a la plancha (4).....30€
- Lomo de bacalao a la vizcaina con huevo y pisto (3,4).....22€
- Rodaballo plancha con ajitos tiernos (4).....50€/kg
- Lomo de merluza a la plancha (4).....24€

## Carnes a la brasa de carbón de encina

- Entrecott de vacuno de bellota (maduración 40/45 días).....27€
- Chuletas de cordero segoviano.....24€
- Solomillo de vaca de bellota.....28€
- Cheeseburger en pan brioche (1,7).....12€

## Salsas

- Pimienta (7).....2,5€
- Cabrales (7).....3€
- Chimichurri.....2€

## Nuestros mariscos

- Gamba roja hervida o plancha (2,12).....22€/100gr
- Quisquilla hervida (2,12).....15€/100gr
- Cigalas plancha (2,12).....18€/100gr
- Cigala hervida (2,12).....15€/100gr
- Tellinas (13).....16€
- Ostra francesa Gillardeau (13).....6€/uni

## Postres

- Tarta de queso cocida y cremosa al horno con confitura de frambuesas (3,7).....8€
- Tiramisú de bizcocho de soletilla embibado en licor de Marsala, crema mascarpone, cacao y grúe de cacao (1,3,7).....7€
- Tarta de 3 chocolates (1,7).....8€
- Milhoja caramelizada en su máxima de turrón (1,3,7,8).....8€
- Helado de la casa (7,8).....7€
- Fruta de temporada.....6€



## Appetizers

- Russian Salad (3,4).....7,50€
- Anchovies in vinegar with olives (4).....9€
- River potato with mojo picon(1).....7€
- Potatoes with Brava sauce and roasted garlic ali-oli (1,3).....7€
- Gilda.....6€
- House bread with tomato and ali-oli (1,3) .....1,30€
- Can of 12 units Santoña anchovies 00 (4).....20€

## Salads

- House salad (3,4).....14€
- Caesar salad 2.0 (1,3,4,10).....14€
- Belly tuna salad with grilled red pepper and seasonal tomato (4).....15€
- Capellán wood salad (1,4).....15€
- Prepared seasonal tomato.....8€

## Starters

- Acorn-fed Iberian Ham.....24€
- Barbecued octopus with potato and sweet potato parmentier.....21€
- Galician style octopus.....20€
- Clams in Marinera sauce (1,4,13).....16€
- Steamed mussels (13).....13€
- Garlic prawns with their heads and free-range egg (2,3,12).....18€
- Candied artichoke with cheese sauce and dehydrated beef mince (7).. 7€
- Confit leek with romesco (3) .....9€
- Grilled provolone (7) .....9€
- Squid from the bay in two textures (1).....18€
- Grill Sepia with green sauce.....14€
- Grill vegetables.....12€
- Vegetable focaccia with parmesano and red pesto (1,7,8) .....12€
- Grilled sardines (4).....1,80€
- Grilled Zamburiñas/unit (13).....3,50€
- Spanish 4 cheese Board (7).....14€

## Fried Dishes

- Squid rings from the bay Andaluza style (1).....16€
- Fishes from the bay (1,4).....16€
- Tiny squid Andaluza style (1).....16€
- Anchovy (1,4).....16€
- Iberian ham croquettes (1,3,7,8).....2,50€
- Red prawns and citrics mayonnaise (1,2,3,7).....3€
- Special house fried (1,2,4,12) .....33€
- French fries.....4€

## Our rices price per person. min 2 persons.

- Seafood rice (2,4,12).....18€
- Seafood and chicken rice (2,4,12).....18€
- Lean and vegetables rice (9).....16€
- Abanda rice (2,12).....16€
- Rabbit with snails, chickpea and red pepper (9).....16€
- The Señoret rice (2,4,12,13).....18€
- Cocochas with clams and prawns (2,12,13).....18€
- Lobster rice (2).....28€
- Octopus, prawns and tender garlics (2,12).....17€
- Black rice with sepia (2).....16€
- Seafood Fideua (1,2,4,12).....18€
- Black Fideua with sepia, prawns and red pepper (1,2,12).....16€
- Caldero de Tabarca (4).....s/m

## Our fishes

- Grilled Seabass (4).....21€
- Back cooked Seabass (2,4,12).....24€
- Seabass in salt (4).....60€/kg
- Grilled Sole (4).....25€
- Eniere Sole (1,2,4,7).....27€
- Hake Basque Style (1,2,4,13).....27€
- Grilled Ijada Tuna (4).....30€
- Biscayan style Cod with ratatouille and egg (3,4).....22€
- Grilled turbot with spring garlic (4).....50€/kg
- Grilled hake (4).....24€

## Oak charcoal grilled meat

- Acorn-fed beef entrecote (Matured 40/45 days).....27€
- Segovian lamb chops.....24€
- Acorn-fed cow tenderloin.....28€
- Cheese burger (1,7) .....12€

## Sauces

- Peppercorn sauce (7).....2,5€
- Cabrales cheese sauce (7).....3€
- Chimichurri.....2€

## Our seafood

- Boiled o grilled Red Prawn (2,12).....22€/100gr
- Boiled shrimp (2,12).....15€/100gr
- Grilled Norway Lobster (2,12).....18€/100gr
- Boiled Cigala (2,12).....15€/100gr
- Tellinas (13).....16€
- Ostra francesa Gillardeau (13).....6€/uni

## Desserts

- Baked creamy cheesecake with raspberry jam (3,7) .....8€
- Soletilla sponge cake soaked in Marsala liquor, Mascarpone cream, cocoa and cocoa grue (1,3,7).....7€
- Three chocolate cake (1,7).....8€
- Caramelized Mille-feuille at its maximum of nougat (1,3,7,8).....8€
- House Ice Cream (7,8).....7€
- Seasonal fruit.....6€

