

Appetizers

Russian salad (3, 4).....	7,50€
Marinated salmon marinade (1, 3, 4).....	3,50€
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).....	8€
Gilda.....	6€
House bread with tomato and ali-oli (1, 3).....	1,80€

Salads

House salad (3, 4).....	14€
Caesar salad 2.0 (1, 3, 4, 10).....	15€
Belly tuna salad with grilled red pepper and seasonal tomato (4).....	15€
Capellán wood salad (1, 4).....	15€
Buffalo mozzarella with truffled pesto, spanish ratatouille and semi-dried tomatoes (1, 7).....	13€
Tomato prepared with artichoke.....	10€

Starters

Acorn-fed Iberian Ham.....	26€
Barbecued octopus with potato and sweet potato parmentier.....	22€
Galician style octopus.....	21€
Clams in Marinera sauce (1, 4, 13).....	18€
Steamed mussels (13).....	13€
Garlic prawns with their heads and free-range egg (2, 3, 12).....	18,50€
Candied artichoke with cheese sauce and dehydrated beef mince (7).....	8€
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€
House Focaccia (1, 7, 8).....	13€
Grilled sardines (4).....	1,80€
Grilled zamburiñas (13).....	3,50€/unit
Spanish 4 cheese board (7).....	16€

Fried dishes

Squid rings from the bay Andaluza style (1).....	16€
Fishes from the bay (1, 4).....	16€
Tiny squid Andaluza style (1).....	18€
Anchovy (1, 4).....	16€
Iberian ham croquettes (1, 3, 7, 8).....	3€
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).....	20€
Seafood and chicken rice (2, 4, 12).....	20€
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 rice (2, 12, 13).....	19€
Lobster rice (2).....	30€
Octopus, prawns and tender garlics (2, 12).....	18€
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).....	26€
Eniere Sole (1, 2, 4, 7).....	28€
Grilled salmon (1, 4, 6).....	23€
Grilled Ijada Tuna (4).....	33€
Vizcina-style cod loin (4).....	24€
Grilled turbot with spring garlic (4).....	50€/kg
Grilled hake (4).....	25€

Grilled meat

Acorn-fed beef entrecote (Matured 40/45 days).....	30€
Segovian lamb chops.....	24€
Acorn-fed cow tenderloin.....	28€
Cheese burger (1, 7).....	13,50€

Sauces

Peppercorn sauce (7).....	2,50€
Cabrales cheese sauce (7).....	3€
Chimichurri.....	2€

Our seafood

Boiled o grilled Red Prawn (2, 12).....	22€/100g
Boiled shrimp (2, 12).....	16€/100g
Grilled Norway Lobster (2, 12).....	18€/100g
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€
Death by chocolate (1, 3, 7, 8).....	8€
Caramelized Mille-feuille at its maximum of nougat (1, 3, 7).....	8€
Catalan cream (3, 7).....	6€
House Ice Cream (1, 7, 8).....	6€
Seasonal fruit.....	6€

