

ACCOMPANIMENTS

Toasted flatbread with tomato 3,00 €

APPETISERS

Santoña anchovies in olive oil (whole, two fillets) 5,00 €
Anchovies in sherry vinegar 5,25 €
Mari's Russian salad 5,75 €
Bellota ham croquette (unit) 2,25 €
Lobster croquette with our secret ingredient (unit) 3,75 €
Cod fritter (unit) 2,25 €
Faro de Cádiz shrimp *torta* 3,00 €
Classic Iberian pork jowl with smoked herring 8,50 €
Fried Cordoba-style aubergines in sugar cane honey 6,50 €
Hand cut bellota cured ham (Guijuelo) (1/2 portion) 16,00 €
Hand cut bellota cured ham (Guijuelo) (1 portion) 26,75 €
Squid sandwich 5,25 €
Barceloneta's bomba (spicy meatball) 3,50 €
Guillemet N°3 oyster (unit) 4,75 €
Fresh Galician razor clam (unit) 3,50 €
Steamed cockles with citrus 18,00 €

SNACKS

Green beans parmesan and pine nut salad 12,00 €
Malaga-style fried anchovies and finely sliced pa amb tomàquet (bread with tomato) 6,75 €
Seasonal tomatoes salad with tuna and anchovies 15,00 €
Marinera clams (with fish broth) 21,25 €
Cañete fried fish assortment: moray eel, beach prawn... 16,00 €
Deboned red mullet with a veil of pork 14,00 €
Aged beef steak tartare with french fries (130gr) 17,00 €
Tartare of wild tuna with mascarpone and wild trout caviar (120gr) 17,00 €
Cañete-style shrimp in garlic 25,00 €
Wild tuna Tataki with seaweed 21,00 €
Stewed Santa Pau beans with baby squid 19,25 €
Scrambled eggs with chorizo 9,25 €
Tender spicy octopus with tomato 19,75 €
Veal sweetbreads with local prawns 17,75 €
Gratinated poularde cannelloni with duck foie bechamel 13,50 €
Aged beef steak with *foie* and truffle sauce 24,50 €
Deboned oxtail with mashed potatoes 16,50 €
Cod fish with ratatouille sauce 18,25 €
Spectacular deboned suckling Iberian pig 20,50 €
Mellow veal cheek with parmentier 17,25 €

DON'T MISS OUR SPECIAL!

Our own Gazpacho  6,75 €
Live Carril big clam (unit) 9,00 €
Padrón (green) peppers 9,00 €
Mellow potato omelette 9,75 €
Burratina with tomatoes and pesto 10,00 €
"Callos" Tripe with chickpeas 13,25 €
Toro carpaccio (tuna) with Edamame and mustard 17,25 €
Galician baby scallops with bellota ham 18,25 €
Fresh prawn open omelette 19,25 €
Watch out for the red prawn that gets in at eight. Fresh from the sea to the plate! 100gr/23,75 €
"Cañete Paella" of the day 20,50 €
Anemones and cured Iberian pork (when the sea permits) 16,00 €

SNACKS CONTINUED...

Nebraska's "Black Angus" sirloin steak (350gr) 38,00 €
Finely cut grilled Iberian pork loin (with garlic and lemon on the side) 45,00 €

CHEESES

Assortment of traditionally produced cheeses, walnut bread and jam
Half portion 15,50 € | Whole portion 23,50 €

DESSERTS

"VALRHONA" CHOCOLATE COULANT 6,50 €
TIRAMISU 5,50 €
CREMA CATALANA 4,75 €
TORRIJAS SWEET WINE 5,75 €
TOCINILLO DE CIELO 4,50 €
APPLE PIE WITH VANILLA ICE CREAM 7,50 €
CUBAN CHOCOLATE STICK WITH SALT 6,50 €
SPECIAL MILLEFUILLE WITH CREAM "FORN VILAMALA" 4,50 €
CARMELISED PINEAPPLE WITH LEMON SORBET 6,75 €

ALL THE FISH AND SEAFOOD WE OFFER
COMES FRESH FROM CATALAN FISH MARKETS.
ALL THE VEGETABLES WE USE ARE
LOCALLY GROWN AND SEASONAL.

ALLERGIES: PLEASE NOTIFY THE KITCHEN IF YOU SUFFER FROM ANY FOOD INTOLERANCE OR ALLERGY.

ANISAKIS: ALL OUR FISH SERVED RAW HAS PREVIOUSLY BEEN FROZEN IN ACCORDANCE WITH STATUTORY REGULATIONS.

ALL PRICES INCLUDE VAT