



TAPES

Oyster Gillardeau with oil caviar, cava squash and lime 4,60 unit
Marinated tuna with olive oil and soy 2,50 unit
Anchovy with toast with tomato 3,00 unit
Mussels in vegetable 8,00
Foie gras, popcorn, garnacha and berries 3,50 unit
Sardines in marinade with iberian bacon and apple 3,00 unit
Seafood croquette 1,80 unit
Croquette of squid with its ink 1,80 unit
Potato chips with branded cod and olivada 3,00

STARTERS

Seasonal salad 8,50
Pickled anchovies in vinegar 6,50
Red small shrimp sautéed with garlic 0,140 g. 14,50
Tuna tartar, herring caviar, tomato and avocado 15,00
Salmon tartar, nori seaweed, soy, philadelphia and trout eggs 14,00
Butterfried squid 17,00
Small squids in butter 0,180 g. 19,00
"The small wooden box" 15,00
(Butterfried squid, dried small shrimp, shellfish, croquettes and fried small)
Eggplant stuffed with seafood with honey garlic mayonnaise 9,00
Sautéed small dublina bay prawns with bacon 18,00
Scallops with cream of topinambour, chorizo and allioli of ink 14,00
Grilled razor clams 17,00
Galician clams 22,00
Sea cucumbers (Grilled or in butter) 150 g. 32,00
Sautéed artichokes 8,50

FISH DISHES AND MEAT DISHES

Sautéed baby cuttlefish 23,00
Grilled prawns 28,00
Grilled dublin bay prawns 28,00
Rice fisherman style 23,00
Lobster rice with broth 34,00
Dry rice with sea cucumbers 0,90 g. 29,00
Black rice (cooked in squid ink) 19,00
"Zarzuela" (seafood casserole) 28,00
"Suquet" casseroled skate (fish casserole) 17,00
Cod suquet with allioli 21,00
Sole 28,00
St Peter fish 28,00
Octopus 18,00
Monkfish with garlic 28,00
Brill or Turbot 28,00
Fried market fish in the manner of port Fisher men 21,00
Polarda cannelloni with mushrooms, foie gras, roasted juice and truffled béchamel 14,00
Squid stuffed in American style 17,00
Fish and seafood with callage rolls 12,50
Cuttlefish with meatballs 17,00
Chicken with snails and scampi 19,00