

TO SNACK & ON AND SHARE

- Anchovy with toast with tomato 3,50 unit
- Anchovy brioche with butter and foie 4,50 unit
- Sardines in marinade with iberian bacon and apple 3,50 unit
- Potato chips with cod branded, cheese and olivada 3,50 unit
- Sautéed artichokes with scallops and iberian ham 15,50
- Grilled octopus with onion, potato and paprika 18,00
- Olive oil bread with tomatoes 3,50

OUR RAW, SALADS & OYSTERS

- Prawn tartare with peanuts and mango 4,50 unit
- Gillardeau oyster with oil caviar, cava squash and yuzu 5,00 unit
- Marinated tuna with olive oil and soy 3,00 unit
- Tomatoes with honey and mustard vinaigrette 11,50
- Tuna tartar, herring caviar, tomato and avocado 17,00
- Salmon tartar, nori seabed soy, philadelphia and trout eggs 15,00

FRIED

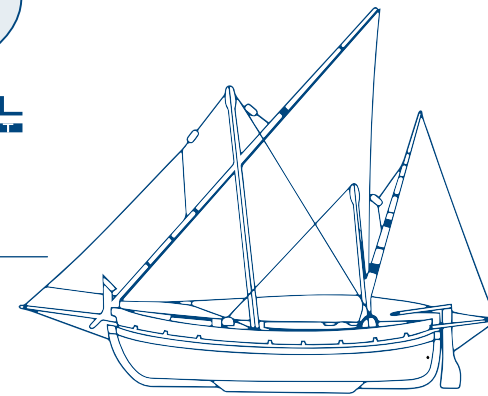
the usual classics

- Seafood croquette 1,80 unit
- Croquette squid with its ink 1,80 unit
- Fried squid with mayonnaise or romesco 6,50 tapa
- Sardines marinated with lemon and fried 14,50
- Small squids in butter 21,00
- Batter fried squid 19,00
- "The small wooden box" 17,00
(batter fried squid, dried small shrimp, seafood croquettes and fried small fish)

FROM THE SEA TO THE TABLE

grilled and fried

- Sole 32,00
- Monkfish 32,00
- Brill or Turbot 30,00
- Fried market fish in the manner
of port fisher men 30,00



SUGGESTIONS

- Eggplant stuffed with seafood with honey
garlic mayonnaise 11,00
- Sautéed baby cuttlefish 25,00
- Scallops with cream of topinambour,
reduction of chorizo and allioli of ink 16,00
- "Suquet" casserole skate (ray)
fish casserole) 17,00
- "Zarzuela of monkfish, cuttlefish,
white prawn and clams 30,00

Menu Local Product 34,00
(menu served for full table)

- Appetizer cap
- 3 tapas of the day
- Seasonal dish
- Dessert

Drink not included

The menu is prepared according
to seasonal products

HOUSE RICE

- Rice fisherman style 23,00
- Lobster rice with broth 34,00
- Dry rice with sea cucumbers 100 g 29,00
- Black rice (cooked in squid ink) 19,00

SEAFOOD

- Grilled medium prawns 35,00
- Grilled medium dublin bay prawns 28,00
- Sautéed small dublin bay prawns
with bacon 21,00
- Grilled razor clams (7 unit) 17,00
- Galician clams 25,00

MEAT & FOIE

- Foie gras, popcorn,
garnacha and berries 3,50 unit
- Chicken cannelloni with mushrooms,
foie, roast juice and béchamel sauce 14,00
- Steak tartar 24,50