

HOT AND COLD STARTERS

“Caballito de Mar” salad (spinach leaves, lamb’s lettuce, watercress, parmesan, walnuts, pine nuts and black truffle) (8)

Cantabrian anchovies with sliced kumato tomato, purple onion and garlic shoots (12 - 13)

Fresh pulse salad with orange and mint dressing (chickpeas, red beans, celery, green apple, tomato and fried plantain) (4 - 5 - 13 - 14)

Tuna Tartar dressed with Soya, Ginger and Miso Sauce (6 - 2 - 11 - 13 - 12)

Chilled confit of cod and red prawn salad marinated in citric fruits (10 - 11 - 12 - 13)

Caballito de Mar-style octopus (octopus, potato confit, citrus aioli and sweet paprika) (1 - 11)

Ravioli stuffed with foie gras and boletus with porcini cream (13 - 8 - 1)

Foie gras tapa with apple, caramelised onions and Pedro Ximénez reduction (1 - 2 - 13)

CLASSICS TO SHARE

Andalusian style squid with aioli of squid ink (2 - 11 - 12)

Fried shrimps with tartar sauce (2 - 3 - 11 - 12)

Garlic prawns (10 - 13)

Moules marinières (2 - 12 - 13 - 11)

Clams in white wine (2 - 12 - 13 - 11)

Grilled Razor Fish (11 - 12)

Padrón peppers (2)

Note: Extra bread 1.25€
VAT INCLUDED

RICE (minimum 2. Price per person)

Seafood Paella (1 - 2 - 3 - 10 - 11 - 12 - 13 - 4 - 14)

Paella ‘ciega” with meat and seafood, no bones or shells (1 - 2 - 3 - 10 - 11 - 12 - 13 - 4 - 14)

Black paella with cuttlefish (1 - 2 - 3 - 10 - 11 - 12 - 13 - 4 - 14)

FISH DISHES

Mixed grill of seafood (two people minimum - price per person) (11 - 12)

Lobster, red prawns, scampi, velvet crabs, razor clams, clams, squid, mussels, crab claws, crab meat and scallops.

Red tuna tataki with cauliflower couscous, soya mayonnaise and beansprouts (6 - 10 - 12 - 13 - 14)

Hake loin, tomato & ginger confiture and purple potato purée (2 - 5 - 12 - 13 - 14)

Confit of cod in jabugo oil, vegetable consommé and sautéed edamame (2 - 4 - 12 - 13)

FISH and SHELLFISH

Market Price

The variety of fish and seafood from our showcase and our fish tank can be cooked in different ways. Allow our professionals to advise you, as they can give you the best option for each product.

From the tank to the grill: Turbot, Sea Bass, Blackspot seabream, Virrey (Red bream), Red Mulletts

From our tank: Salt-crusted sea bass, Sole meunière, John Dory fried with onion, Blackspot sea bream or Gilt-head bream in tempura.

MEAT

Veal meatballs, foie gras with black chanterelle sauce and truffled purée (1 - 2 - 3 - 13)

Grilled Sashi T-bone steak (950 g approx., 2 pax) (1 - 13)

Sirloin steak with wild mushrooms, potato wedges and hollandaise sauce (1 - 3 - 13 - 14)

Steak Tartar (3 - 12 - 13)

