

TO SHARE

ENGLISH



Iberic cured ham on a crispy bread	14.90
Mediterranean anchovies on a crispy coca bread	10.50
“Sacalma” Potatoes	7.50

COQUILLE

Our fresh smoked mussels.	9.00
Variagated scallops with aioli gratin	14.00
Fresh clams with chopped garlic and parsley.	12.50
Gratin cod brandade	9.50

FRIED

Deep fried squid with citrus mayonnaise	9.50
Spanish Stew croquettes with “romesco sauce”	9.00
“Bravas” - Spicy potatoes	6.50

LET'S GO TO THE MALL

Green salad	8.00
Smoked salmon salad.	12.00
Esqueixada (shredded salt cod salad) “ajuarriero”	12.90
Goat cheese salad with mango cubes	10.50
Carpaccio of monkfish and prawns with pistachio vinaigrette	10.50

RICE

(MINIMUM 2 PERSONS)

Seafood paella.	17.00
Mixed paella (shelled).	18.90
Mixed paella with prawns	17.50
Black rice fisherman style	18.90
Broth rice with lobster	30.00
Noodles with cuttlefish and clams	17.00
Prawn risotto, saffron and squid shavings.	22.50
Paella “Perol” with wild mushrooms (black chanterelle).	18.50
Cream of wheat with porcini mushrooms and asparagus.	18.00

IF YOU DO NOT LIKE RICE

FROM THE FARM

Veal entrecôte 400 grs, with “platillo” potatoes	19.90
Sirloin of veal with potato gratin.	22.50
Glazed pork ribs with BBQ sauce.	17.50
Suckling kid (leg) with honey	19.50
Roasted cheek pork	16.50

FISH MARKET

Cod gratin with sweet tomato	16.90
Sea bram baked with sliced potatoes.	18.50
Squid “Donostiarra style”.	19.00
Grilled octopus “galician style” with vegetables chips.	19.50

DESSERTS

Chocolate coulant cake with vanilla ice cream.	6.90
Brownie with cream ice cream	6.90
Catalan Crème brûlée (Catalan caramelized custard cream).	5.50
Cheese cake	6.90
Carrot Cake with vanilla ice cream	6.00
Strawberries with crème brulée	6.00
Toffee apple with Madagascar vanilla	7.50
Assortment of ice cream	5.00

CHILDREN'S MENU 11,50€

1 MAIN DISH, 1 DESSERT AND 1 DRINK:

- Croquettes with french fries
- Pasta Bolognese
- Chicken escalope with french fries
- Beef burger with french fries
- Ice cream / yogurt / Catalan Crème brûlée

MENU PAELLA 29,50€

(LUNCH ONLY 13.00H TO 15.30H / MINIMUM 2 PERSONS)

FIRST COURSES:

Green salad and mussels

MAIN COURSE TO CHOOSE (Maximum 2 rice per table):

- Seafood paella
- Mixed paella (shelled)
- Fisherman style black rice
- Noodles (Fideuà)
- Broth rice with lobster (supplement 10€ p/p)

DESSERT OF THE DAY

Bread, wine (Cigonya, Espelt, Blanc Pescador or Cresta Rosa) & water