

STARTERS

Iberian Ham and very thin crispy bread with tomato 18€, half portion 10€

Portion of very thin crispy bread with tomato 4€

Anchovies from Cantabric sea with very thin crispy bread and tomato (6 uni.)12€

Iberian Ham “croquetas” 7€

“Croquetas” of squid in ink 8€

“Ceviche” of mussels from el Delta 8€

Salmorejo (cold tomato soup typical of Córdoba) 8€

Grilled red prawns 200gr. approx. 15€

Catalan cheeseboard 10€

MAIN COURSES

Fish of the day with vegetables (to ask)16€ (in menu 5€ sup.)

Red tuna tataki with “ajo blanco” the coconut 16€

Iberian boneless flank coal with peaches and thyme 16€

Grilled over coals cow entrecote matured 260 gr. approx. 18€

Black rice with algae’s garlic sauce 15€

Red prawns rice 16€

“Fideus rossos” (typical fishermen dish of short noodles) 15€

Black “fideus” with red prawn 16€ (in menu 5€ sup.)

DESSERTS (5€)

Ask for the menu

Homemade bread 0,50€ p/p

If you have any food intolerance or allergy, let us know so we can adapt the menu.