

## Menu

### STARTERS

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

*Portion of very thin homemade crispy bread with tomato 4€*

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

*Iberian Ham “croquetas” (6 uni.) 8€*

*“Croquetas” of squid in ink (6 uni.) 8€*

*“Ceviche” of mussels from el Delta 8€*

*Red tuna tartar 8€*

*Grilled red prawns (200gr. approx.) 16€*

### MAIN COURSES

*Fish of the day (to ask) 17€ (in menu 5€ sup.)*

*Croaker whit beet humor 17€*

*Porc secret with kimchi 16€*

*Cow entrecote (260 gr. approx.) 18€*

*Black rice with algae’s garlic sauce 16€*

*Red prawns rice 17€*

*“Fideus rossos” (typical fishermen dish of short noodles) 16€*

*Black “fideus” with red prawn 17€ (in menu 5€ sup.)*

### DESSERTS (6€)

*Ask for the menú*

***Homemade bread 0,50€ p/p***

*Let us know if there is any allergy or food intolerance, in order to adapt the menu.*