

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€

Scorpionfish cake and tartare mousse 8€

Salmorejo (cold tomato soup) 8€

Saam (Korean taco) of prawns and bacon 8€

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

MAIN COURSES

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

Bluefin tuna tataki with cherry ceviche 17€

Grilled cow “picaña” with potatoes and “mojo picón” 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.