ma ris co				=	
		STA D	TERS		
<ul> <li>Assortment homemade croquettes</li> </ul>		9,90€	<ul><li>Garlic prawns</li></ul>		13,50€
Elaborated to the most authentic homemade style (ser	rrano ham,	7,700	Peeled prawns with virgin olive oil, cayenne, papri and white wine	ka	
• Broken eggs Eggs fried in virgin olive oil, garlic, iberian ham and ch	nips	9,50€	Veal carpaccio     Thin slices of veal with arugula and parmesan flak	CS	13,90€
<ul> <li>Padrón peppers Served at your salt point</li> <li>Covered prawns in panco flour</li> </ul>		9,90€ 11,00€	<ul> <li>Galician octopus         Accompanied by boiled potato, paprika, virgin of and fat salt     </li> </ul>	live oil	15,90€
Served with Thai-Chilli sauce  • Andalusian squid Fried calamari in andalusian sty	yle	12,00€	<ul> <li>Seafood "frito" Prawns, cuttlefish, mussels, vege and potatoes</li> </ul>	tables	12,00€
<ul> <li>Mussels a la marinera Galician mussels with a typical seafood sauce</li> <li>European squid Andalusian fried cuttlefish</li> </ul>		12,50€ 12,90€	• <b>Iberian Ham</b> Served with toast of bread with tomato		18,00€
Loropean squia Anadiosian med Comensii		12,700			
			FRESH PASTA  CHOOSE YOUR PASTA: Tagliatelle / Mad		
			<ul> <li>All'aglio With virgin olive oil, garlic and chilli per</li> <li>Bolognese With tomato sauce and meat</li> </ul>		9,90€ 10,50€
ENGLISH			Carbonara With cream, bacon and onion		11,50€
RICES			Spinach and salmon     With cream, spinach and salmon shavings		12,90€
min. 2 pax. (price per person)		4.4.000	<ul> <li>Four cheeses with cream and four cheeses</li> <li>Marinera With prawns, mussels, clams, cuttlefish and "marinera</li> </ul>	all sauce	12'90€ 13,90€
<ul><li>Vegetable paella</li><li>Mixed paella</li></ul>		14,00€ 15,00€	FRESH STUFFED PASTA:	im sauce	
<ul><li>Blind mixed paella</li><li>Mixed noodles paella</li></ul>		15,00€ 15,00€	<ul> <li>Nodini d'amore funghi porcini</li> <li>With cream and mushroom</li> </ul>		12'90€
· Seafood noodles paella		16,00€	<ul> <li>Ravioli stuffed with spinach and ricotto</li> <li>With cream and basil</li> </ul>	ı cheese	13,00€
<ul><li>Seafood paella</li><li>Blind Seafood paella</li></ul>		16,00€ 16,00€	· Ravioli stuffed with salmon		14,00€
Black Paella  Dealla with black as a ellar with a saklar was	alla a	16,00€	<ul> <li>With cream and salmon shavings</li> <li>Nodini d'amore al tartufo</li> </ul>		13,50
<ul> <li>Paella with black noodles with cockles, sco and baby squid</li> </ul>	sqoile	16,00€	With cream, parmesan cheese and truffle shavings		
<ul><li>Soupy brut rice</li><li>Soupy rice with seafood</li></ul>		14,00€ 16,00€	* LIVE THE EXPERIENCE Parmigiano Reggiano and add it to yo	our pasta for 3'.	50€
			VAT inclusive		
	SA	LAD	S		
Caprese salad omato, mozzarella and basil oil	11,00€	Tendo.	t cheese salad er stalks, dried tomatoes, raisins, tomato jam and goat		
<b>esar salad</b> Ender stalks, nuts, cherry tomato, covered chicken breast dresse th tartar sauce	<b>11,50€</b> zd	Tende	iberi salad er stalks, avocado, apple, cherry, crispy prawns, o and Sweet-Chilli sauce	12,50	€
		CHE			
rilled cuttlefish	16'00€		ed salmon with homemade sauce	18,00	€
rved with salad and potato  Ilet John Dory with caramelized onion  illed John Dory, pisto	16,00€	· Grill	d with boiled rice, vegetables and potato  ed dorada  d with salad and potato	16'90	€
rilled Cod	16,00€	• Grill	ed Sea Bass d with salad and potato	16,90	€
rved with vegetables and potato  ied Cod au gratin	16'90€	• Grill	ed Shrimp d with salad	23,00	€
rilled salmon erved with salad and potato	16,90€	Vario	ed fish and seafood selection  us types of fish, shrimp, cuttlefish, mussels, clams, served with salad	29,90	€
				ENGL	ISH
		EATS		1 / 00	6
omemade beef hamburger (200 gr.) and foie erved with traditional bread, caramelized onion accompanied by chips	12,70€	• Pork	ail With reduction of red wine and potato  tenderloin with goat cheese  mpanied with cream and Pedro Ximenez balsamic, po	16,90€ 17,90€	
ork scallop ecompanied by salad and potato	1 4,00€	, · Bake	and reard ximit cream and reard ximeriez baisaniic, po cd lamb shoulder  mpanied by sauteed vegetables, boiled rice	18,00	€
rilled chicken breast ecompanied by sauteed vegetables, boiled rice and potato	1 4,00€		potato	18,90	€
uck confit with apple compote accompanied by potato and baked apple	15,00€	and p	mpanied by sauteed vegetables, boiled rice potato	03.004	C
ordon Bleu Accompanied by salad and potato  ow cooked beef cheeks	15,90€ 16'50€	Accor	t steak mpanied by sauteed vegetables, boiled rice potato	23,00	E
companied by sauteed vegetables, boiled rice and potato.	10 30€	· Beef	filled with foie and Pedro Ximénez reduction mpanied by sauteed vegetables, boiled rice and potar	<b>25,00</b> €	€
VAT inclusive		· Pepp	SAUCES  3,00€ · Roquefort	3,00€	
					7
	ST	AR	TERS	ENGLISH	>
· Accortment homemad	0 0 0 0 0	v		9,90€	
<ul> <li>Assortment homemade</li> <li>Elaborated to the most au cod, stew and Squid ink)</li> </ul>		-		9,906	
· Broken eggs				9,50€	
Eggs fried in virgin olive oi			•	0.000	
<ul> <li>Padrón peppers Serve</li> </ul>	,		TINOQ TIK	9,90€	
Covered prawns in p  Sarvad with Thai Chillingue		flour		11,00€	
Served with Thai-Chilli saud		-		10.000	
<ul> <li>Andalusian squid Fried</li> </ul>		nari in (	andalusian style	12,00€	
· Mussels a la marinera		wf = 1		12,50€	
Galician mussels with a typ				4.0.0.	
<ul> <li>European squid Anda</li> </ul>	lusian fri	ied cu	ttlefish	12,90€	
<ul> <li>Garlic prawns</li> </ul>				13,50€	
Peeled prawns with virgin o	olive oil,	cayen	ne, paprika	. 5,550	
and white wine				4.6.5.	
<ul> <li>Veal carpaccio</li> <li>Thin slices of veal with arug</li> </ul>		dnar	nesan flakes	13,90€	
TIMIT SINCES OF VEGITUINI GIU	JUIU UII(	J PUIII	RUGHT HUNES		

1 5 000

•	Calician octopus Accompanied by boiled potato, paprika, virgin olive oil and fat salt	13,9∪€
•	<b>Seafood "frito"</b> Prawns, cuttlefish, mussels, vegetables and potatoes	12,00€
•	Iberian Ham Served with toast of bread with tomato	18,00€



## CHOOSE YOUR PASTA: Tagliatelle / Maccheroncini

· All' aglio With virgin olive oil, garlic and chilli pepper	9,90€
• Bolognese With tomato sauce and meat	10,50€
<ul> <li>Carbonara With cream, bacon and onion</li> </ul>	11,50€
<ul> <li>Spinach and salmon</li> <li>With cream, spinach and salmon shavings</li> </ul>	12,90€
• Four cheeses with cream and four cheeses	12'90€
• Marinera With prawns, mussels, clams, cuttlefish and "marinerall sauce	13,90€

## FRESH STUFFED PASTA:

<ul> <li>Nodini d'amore funghi porcini</li> <li>With cream and mushroom</li> </ul>	12'90€
<ul> <li>Ravioli stuffed with spinach and ricotta cheese</li> <li>With cream and basil</li> </ul>	13,00€
• Ravioli stuffed with salmon With cream and salmon shavings	14,00€
<ul> <li>Nodini d'amore al tartufo</li> <li>With cream, parmesan cheese and truffle shavings</li> </ul>	13,50€

## \* LIVE THE EXPERIENCE

Parmigiano Reggiano and add it to your pasta for 3'50€



## min. 2 pax. (price per person)

· Vegetable paella	14,00€
<ul> <li>Mixed paella</li> </ul>	15,00€
· Blind mixed paella	15,00€
<ul> <li>Mixed noodles paella</li> </ul>	15,00€
· Seafood noodles paella	16,00€
· Seafood paella	16,00€
· Blind Seafood paella	16,00€
· Black Paella	16,00€
· Paella with black noodles with cockles, scallops	
and baby squid	16,00€
<ul> <li>Soupy brut rice</li> </ul>	14,00€
<ul> <li>Soupy rice with seafood</li> </ul>	16,00€



<ul> <li>Caprese salad         Tomato, mozzarella and basil oil     </li> </ul>	11,00€
<ul> <li>Cesar salad         Tender stalks, nuts, cherry tomato, covered chicken breast dressed with tartar sauce     </li> </ul>	11,50€
<ul> <li>Goat cheese salad</li> <li>Tender stalks, dried tomatoes, raisins, tomato jam and goat cheese</li> </ul>	12,00€
<ul> <li>Gamberi salad</li> <li>Tender stalks, avocado, apple, cherry, crispy prawns,</li> </ul>	12,50€



• Grilled cuttlefish Served with salad and potato	16'00€
<ul> <li>Fillet John Dory with caramelized onion         Grilled John Dory, pisto         and bouquet of candied onion</li> </ul>	16,00€
<ul> <li>Grilled Cod</li> <li>Served with vegetables and potato</li> </ul>	16,00€
<ul> <li>Fried Cod au gratin</li> <li>Fried cod au gratin with garlic mayonnaise, pisto</li> </ul>	16'90€
• Grilled salmon Served with salad and potato	16,90€
<ul> <li>Grilled salmon with homemade sauce</li> <li>Served with boiled rice, vegetables and potato</li> </ul>	18,00€
• Grilled dorada Served with salad and potato	16'90€
• Grilled Sea Bass Served with salad and potato	16,90€
• Grilled Shrimp Served with salad	23,00€
<ul> <li>Mixed fish and seafood selection         Various types of fish, shrimp, cuttlefish, mussels, clams, and served with salad     </li> </ul>	29,90€



<ul> <li>Homemade beef hamburger (200 gr.) and foie         Served with traditional bread, caramelized onion         and accompanied by chips</li> </ul>	12,70€
• Pork scallop Accompanied by salad and potato	14,00€
<ul> <li>Grilled chicken breast Accompanied by sauteed vegetables, boiled rice and potato</li> </ul>	14,00€
<ul> <li>Duck confit with apple compote</li> <li>Accompanied by potato and baked apple</li> </ul>	15,00€
• Cordon Bleu Accompanied by salad and potato	15,90€
<ul> <li>Slow cooked beef cheeks         Accompanied by sauteed vegetables, boiled rice and potato.     </li> </ul>	16'50€
Oxtail With reduction of red wine and potato	16,90€
• Pork tenderloin with goat cheese Accompanied with cream and Pedro Ximenez balsamic, potato	17,90€
<ul> <li>Baked lamb shoulder         Accompanied by sauteed vegetables, boiled rice and potato     </li> </ul>	18,00€
<ul> <li>Entrecôte         Accompanied by sauteed vegetables, boiled rice         and potato     </li> </ul>	18,90€
<ul> <li>Fillet steak         Accompanied by sauteed vegetables, boiled rice         and potato</li> </ul>	23,00€
<ul> <li>Beef filled with foie and Pedro Ximénez reduction Accompanied by sauteed vegetables, boiled rice and potato</li> </ul>	25,00€



Pepper 3,00€
Roquefort 3,00€