

from the LAND

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| | Grilled Artichokes (only in season) | 9,00 € |
|   | “Patatas Bravas” (Spiced Potatoes) | 6,00 € |
| | Fried “Padrón” Peppers | 6,50 € |
| | Grilled Green Asparagus | 7,50 € |
|   | Home-Made Croquettes | 2,50 € /each |
|  | Russian Salad | 6,00 € |
|  | Courgette Carpaccio | 8,00 € |
|  | Fried Eggs with Cured Ham | 8,00 € |
|  | Fried Eggs with Spiced Sausage | 8,00 € |
|  | Scrubled Eggs with “Burgos” Black Pudding | 8,00 € |
| | Galician Cured Beef (100gr.) | 12,00 € |
| | Iberian Bellota Ham (Cured Ham of Free Range Pork) (70gr.) | 17,00 € |
| | Sauteed Seasonal Mushrooms | 8,50 € |
|  | Valencian Tomato Salad | 11,50 € |
| | Grilled Duck Breast | 10,50 € |
| | Iberian Pork Tenderloin Brochette | 6,50 € |
|  | Iberian Prey Carpaccio | 10,00 € |
|  | Selection of Spanish Artisan Cheeses | 14,00 € |
| | Spanish Veal Entrecôte (400gr.) | 24,00 € |

from the SEA

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|   | Ajoarriero (mashed potatoes, cod with olive oil and garlic) | 6,50 € |
|  | Cantabrian Anchovies | 2,50 € / fillet |
|   | Pickled Anchovies | 1,50 € / fillet |
|   | Fried Anchovies | 8,50 € |
|  | Smoked Sardines | 2,50 € / fillet |
|  | Grilled Baby Squid | 2,50 € /each |
|  | Stir-fried “Tellinas” (small local bean clams) | 9,00 € |
|   | Steamed Mussels with Coriander and Lime | 8,50 € |
|  | “Esgarraet con Mojama” (shredded cod with roasted red peppers, garlic and sundry tuna) | 9,00 € |
|   | Smoked Salmon Salad | 12,00 € |
|  | Galician-style Octopus (with paprika) | 14,00 € |
|  | Grilled Cuttlefish | 9,50 € |
|  | King Prawns with Garlic and Chilli | 9,50 € |
|  | Smoked Eel | 9,00 € |
|   | Backed Cod with Garlic Honey | 14,50 € |



GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUTS



SOYA



MILK AND
DAIRY
PRODUCT



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



LUPINS



SHELLFIS