

SALADS

MIXED SEASONAL SALAD WITH LITTLE GEM ENSALADA FRESCA VARIADA DE TEMPORADA	8,50
CRISPY GARDEN SALAD WITH TUNA FISH AND ANCHOVY ENSALADA ILICITANA VEGETAL CON ATÚN Y ANCHOA	10,20
FRESH SPINACH AND MATURED GOAT CHEESE SALAD ENSALADA DE ESPINACAS FRESCAS CON QUESO DE CABRA CURADO	8,20
TIMBALE OF VENTRESCA TUNA WITH TOMATO, SCALLION AND AVOCADO TIMBAL DE ENSALADA DE TOMATE, VENTRESCA DE BONITO, CEBOLLITA Y AGUACATE	12,30

COLD STARTERS

	TAPA	
ESPARAGUS FROM NAVARRA DRESSED WITH A VEGETABLE VINAIGRETTE ESPÁRRAGOS CON VINAGRETA	8,00	12,50
ROASTED RED PEPPERS AND AUBERGINE WITH BABY BROAD BEANS AND OREGANO ESCALIVADA CON HABITAS ENANAS Y ORÉGANO	4,50	7,90
ESQUISITE IBERIAN MOUNTAIN CURED HAM JAMÓN IBÉRICO DE BELLOTA	15,50	21,80
CANTÁBRICO SEA MARINATED ANCHOVIES FILETES DE ANCHOA DEL CANTÁBRICO	6,30	12,60

HOT STARTERS

A SELECTION OF OUR FRIED STARTERS; Baby Squid, Squid, Croquettes, Prawns and Cod Fritters SURTIDO DE FRITOS DE CHIPIRONES, CALAMARES, CROQUETAS, LANGOSTINOS Y BUÑUELOS	14,40
BABY GREEN PEPPERS WITH FRESH GARLIC AND CHIPS PIMIENTOS DE PADRÓN CON PATATAS Y AJITOS	4,00 7,00
FRIED ARTICHOKE ALCACHOFAS NATURALES FRITAS	4,20 7,00
ARTICHOKE, AUBERGINE AND COURGETTE FLOURED AND FRIED FRITURA DE BERENJENA, ALCACHOFAS Y CALABACÍN	6,70
SCALLIONS BATTER-FRIED SERVED WITH ROMESCO SAUCE CEBOLLITAS TIERNAS REBOZADAS CON ROMESCO	5,80
CHARGILLED VEGETABLE PLATTER WITH PRAWNS VERDURAS DE TEMPORADA A LA PARRILLA CON LANGOSTINOS	8,90
FRIED EGGS WITH CHIPS AND IBÉRICO HAM HUEVOS FRITOS CON PATATAS Y JAMÓN IBÉRICO	6,80 10,60
IBÉRICO CURED HAM CROQUETTES CROQUETAS DE JAMÓN IBÉRICO	4,40 6,60
COD FRITTERS BUÑUELOS DE BACALAO	5,00 7,00
BABY TENDER SQUID, LIGHTLY FLOURED AND FRIED IN OLIVE OIL CHIPIRONES FRITOS	7,00 12,80
SQUID COATED IN BATTER AND DEEP-FRIED CALAMARES REBOZADOS	8,00 13,60
SMALL GRILLED SQUID CALAMARCITOS A LA PLANCHA	8,20 15,20
GALICIAN STYLE OCTOPUS SEASONED WITH PAPRIKA PULPO A LA GALLEGA CON PIMENTÓN SOBRE PATATA COCIDA	14,10
PRAWNS WITH GARLIC IN HOT SIZZLING OLIVE OIL CAZUELITA DE GAMBAS AL AJILLO	13,00
GRILLED FRESH CRAYFISH CIGALAS ABIERTAS A LA PLANCHA	11,00 22,00
STEAMED SHELLED MUSSELS IN MARINIÈRE SAUCE MEJILLONES A LA MARINERA	6,40 9,20
STEAMED GALICIAN COCKLES BERBERECHOS GALLEGOS AL VAPOR	8,20 15,20
SCALLOPS SAUTÉE WITH GARLIC AND PARSLEY ZAMBURIÑAS SALTEADAS CON AJITO Y PEREJIL	7,00 12,30
OUR HOME-MADE FISHERMAN'S SOUP NUESTRA SOPA DE PESCADORES	6,90

OUR PAELLAS ~ TWO PORTIONS MINIMUM ~ PRICE PER PORTION

SEAFOOD PAELLA PAELLA DE MARISCO	17,80
MIXED SEAFOOD AND CHICKEN PAELLA PAELLA MIXTA DE POLLO Y MARISCO	16,80
PREPARED SEAFOOD PAELLA ~ WITHOUT SHELLS ~ PAELLA DE MARISCO PELADA	17,00
PREPARED CHICKEN AND SEAFOOD PAELLA ~ WITHOUT SHELLS OR BONES ~ PAELLA MIXTA PARELLADA PELADA	16,40
PAPRIKA AND GARLIC RICE SERVED WITH A SEAFOOD PLATTER OF PRAWNS AND CRAYFISH ARROZ ABANDA CON SU CIGALA Y LANGOSTINO COCIDOS	20,40
ELCHE'S BLACK RICE COOKED WITH SMALL SQUID AND ARTICHOKE ARROZ NEGRO DE ELCHE CON CALAMARCITOS Y ALCACHOFAS	14,80
RICE CASSEROLE WITH SUCCULENT LOBSTER CAZUELA DE ARROZ CALDOSO CON BOGAVANTE	26,00
REGIONAL RICE FROM ELCHE WITH CHICKEN, MILD-SPICY SAUSAGE AND BEATEN EGG TOPPING ARROZ CON COSTRA DE POLLO Y EMBUTIDO CON GRATINADO DE HUEVO	14,80
WILD MUSHROOM AND COD PAELLA PAELLA CON BACALAO Y CEPES	16,80
NOODLE PAELLA WITH FISH AND PRAWNS TOPPED WITH ALLIOLI ROSSEJAT DE FIDEOS CON LANGOSTINOS Y PESCADO DE ROCA NAPADO DE ALLIOLI	14,00

FISHES FROM OUR SEAS

OVEN BAKED COD STEAK WITH VEGETABLES RATATUILLE BACALAO CON SAMFAINA	15,00
LIGHTLY FLOURED AND FRIED COD STEAK TOPPED WITH ALLIOLI BACALAO GRATINADO CON ALLIOLI SUAVE	14,90
FILLETS OF SOLE WITH CREAMED LEEK JULIENNE AND PRAWNS LENGUADO EN FILETES A LA CREMA CON JULIANA DE PUERROS Y LANGOSTINOS	23,00
GRILLED SOLE LENGUADO A LA PLANCHA	22,80
GRILLED SEA BASS LUBINA A LA PLANCHA	16,90
FILLETS OF MONKFISH IN MARINIÈRE SAUCE RAPE EN SALSITA DE PESCADORES	20,20
GRILLED MONKFISH RAPE A LA PLANCHA	18,70
GRILLED FISH AND SHELLFISH PLATTER PARRILLADA DE PESCADO Y MARISCO	25,00

TRADITIONAL MEAT

CANNELLONI WITH CREAMY BECHAMEL SAUCE LOS CLÁSICOS CANELONES GRATINADOS	9,60
SIRLOIN VEAL STEAK COATED IN GREEN PEPPER SAUCE ENTRECOT DE TERNERA A LA PIMIENTA VERDE	19,60
CHARGILLED SIRLOIN VEAL STEAK ENTRECOT DE TERNERA A LA PARRILLA	19,20
CHARGILLED VEAL FILLET FILETE DE TERNERA A LA PARRILLA	21,90
ROAST LEG OF GOAT ON THE BONE ESPALETA DE CABRITO AL HORNO	21,80
ROASTED LEG OF GOAT SERVED OFF THE BONE PIERNA DE CABRITO AL HORNO DESHUESADA EN SU JUGO	18,90
GRILLED LAMB CUTLETS COSTILLITAS DE CORDERO A LA PARRILLA	20,80
BREAD APPETIZERS PAN ENTRETENIMIENTO	1,60
TOASTED CATALAN TOMATO BREAD PAN DE COCA TOSTADO CON TOMATE	1,60

ALL PRICES ARE INCLUSIVE OF VAT