

SALADS	TAPA		OUR PAELLAS	
FRESH MIXED SALAD WITH HEARTS OF PALM AND WHITE ASPARAGUS ENSALADA FRESCA VARIADA CON PALMITO Y ESPÁRRAGO	7	13	Minimum two portions. Price shown per portion.	
CRISPY GARDEN SALAD WITH TUNA FISH AND ANCHOVY ENSALADA ILICITANA VEGETAL CON ATÚN Y ANCHOA	8	14	SEAFOOD PAELLA PAELLA DE MARISCO	24
FRESH SPINACH AND MATURED GOAT CHEESE SALAD ENSALADA DE ESPINACAS FRESCAS CON QUESO DE CABRA CURADO	7	12	MIXED SEAFOOD AND CHICKEN PAELLA PAELLA MIXTA DE POLLO Y MARISCO	18
TIMBALE OF VENTRESCA TUNA WITH TOMATO, SCALLION AND AVOCADO TIMBAL DE ENSALADA DE TOMATE, VENTRESCA DE BONITO, CEBOLLITA Y AGUACATE		15	PREPARED SEAFOOD PAELLA ~ Without Shells ~ PAELLA DE MARISCO PELADA	19
COLD STARTERS			PREPARED CHICKEN AND SEAFOOD PAELLA ~ Without Shells or Bones ~ PAELLA MIXTA PARELLADA PELADA	19
NAVARRA ASPARAGUS DRESSED WITH A VEGETABLE VINAIGRETTE ESPÁRRAGOS CON VINAGRETA	10	18	PAPRIKA & GARLIC RICE WITH A SEAFOOD PLATTER OF PRAWNS & CRAYFISH ARROZ ABANDA CON SU CIGALA Y LANGOSTINO COCIDOS	31
ROASTED RED PEPPERS, AUBERGINE, BABY BROAD BEANS AND OREGANO ESCALIVADA CON HABITAS ENANAS Y ORÉGANO	8	13	ELCHE'S BLACK RICE COOKED WITH SMALL SQUID AND ARTICHOKE ARROZ NEGRO DE ELCHE	20
ESQUISITE IBERIAN MOUNTAIN CURED HAM JAMÓN IBÉRICO DE BELLOTA	20	27	RICE CASSEROLE WITH SUCCULENT LOBSTER CAZUELA DE ARROZ CALDOSO CON BOGAVANTE	37
CANTÁBRICO SEA MARINATED ANCHOVIES FILETES DE ANCHOA DEL CANTÁBRICO	11	16	ELCHE'S RICE WITH CHICKEN, MILD-SPICY SAUSAGE AND BEATEN EGG TOPPING ARROZ CON COSTRA DE ELCHE	17
FILLETS OF MACERATED SALMON SERVED WITH DILL SAUCE LONCHITAS DE SALMÓN	11	18	WILD MUSHROOM AND COD PAELLA PAELLA CON BACALAO Y CEPES	19
HOT STARTERS			NOODLE PAELLA WITH FISH AND PRAWNS TOPPED WITH ALLIOLI ROSSEJAT DE FIDEOS	19
OUR HOME-MADE FISHERMAN'S SOUP SOPA DE PESCADO	7	11	FISHES FROM OUR SEAS	TAPA
FRIED ARTICHOKE ALCACHOFAS NATURALES FRITAS	8	12	OVEN BAKED COD STEAK WITH VEGETABLE RATATUILLE BACALAO CON SAMFAINA	12 18
FRIED EGGS WITH CHIPS AND IBÉRICO HAM HUEVOS FRITOS CON PATATAS Y JAMÓN IBÉRICO	9	12	LIGHTLY FLOURED AND FRIED COD STEAK TOPPED WITH ALLIOLI BACALAO GRATINADO CON ALL I OLI SUAVE	11 17
IBÉRICO CURED HAM CROQUETTES CROQUETAS DE JAMÓN IBÉRICO	6	9	FILLETS OF SOLE WITH CREAMED LEEK JULIENNE AND PRAWNS LENGUADO EN FILETES A LA CREMA	34
ARTICHOKE HEARTS WITH GALICIAN CLAMS ALCACHOFAS CON ALMEJAS DE CARRIL EN SU SALSA	17	27	GRILLED SOLE LENGUADO A LA PLANCHA	32
COD FRITTERS BUÑUELOS DE BACALAO	8	11	GRILLED SEA BASS LUBINA A LA PLANCHA	18
BABY TENDER SQUID, LIGHTLY FLOURED AND FRIED IN OLIVE OIL CHIPIRONES FRITOS	9	16	FILLETS OF MONKFISH IN MARINIÈRE SAUCE RAPE EN SALSITA DE PESCADORES	13 22
SQUID COATED IN BATTER AND DEEP FRIED CALAMARES REBOZADOS	10	16	GRILLED MONKFISH RAPE A LA PLANCHA	13 22
SMALL GRILLED SQUID CALAMARCITOS A LA PLANCHA	10	18	GRILLED FISH AND SHELLFISH PLATTER PARRILLADA DE PESCADO Y MARISCO	36
GALICIAN STYLE OCTOPUS SEASONED WITH PAPRIKA PULPO A LA GALLEGA CON PIMENTÓN SOBRE PATATA COCIDA		18	TRADITIONAL MEAT	
PRAWNS WITH GARLIC IN HOT SIZZLING OLIVE OIL CAZUELITA DE GAMBAS AL AJILLO		19	CANNELLONI WITH CREAMY BECHAMEL SAUCE LOS CLÁSICOS CANELONES GRATINADOS	5 15
GRILLED FRESH CRAYFISH CIGALAS ABIERTAS A LA PLANCHA	14	27	SIRLOIN VEAL STEAK RUBIA GALLEGA COATED IN GREEN PEPPER SAUCE ENTRECOT DE TERNERA A LA PIMIENTA VERDE	28
STEAMED SHELLED MUSSELS IN MARINIÈRE SAUCE MEJILLONES A LA MARINERA	8	12	CHARGRILLED SIRLOIN VEAL STEAK RUBIA GALLEGA ENTRECOT DE TERNERA A LA PARRILLA	26
STEAMED GALICIAN COCKLES BERBERECHOS GALLEGOS AL VAPOR	16	27	CHARGRILLED VEAL FILLET RUBIA GALLEGA FILETE DE TERNERA A LA PARRILLA	18 27
CLAMS IN MARINIÈRE SAUCE ALMEJAS GALLEGAS CON SALSITA MARINERA	13	23	SLOW ROASTED SHOULDER OF KID ESPALETA DE CABRITO AL HORNO	36
SCALLOPS SAUTÉE WITH GARLIC AND PARSLEY ZAMBURIÑAS SALTEADAS CON AJITO Y PEREJIL	15	21	BRAISED LEG OF KID SERVED OFF THE BONE PIERNA DE CABRITO AL HORNO DESHUESADA EN SU JUGO	15 22
ASSORTED SELECTIONS			GRILLED LAMB CUTLETS COSTILLITAS DE CORDERO A LA PARRILLA	19 29
CHARGRILLED VEGETABLE PLATTER WITH PRAWNS VERDURAS DE TEMPORADA A LA PARRILLA CON LANGOSTINOS		12	DUCK LEG CONFIT CONFIT DE MUSLO DE PATO AL HORNO	22
ARTICHOKE, AUBERGINE AND COURGETTE FLOURED AND FRIED FRITURA DE BERENJENA, ALCACHOFAS Y CALABACÍN		11	BREAD APPETIZERS PAN ENTRETENIMIENTO	2
BABY SQUID, SQUID, CROQUETTES, PRAWNS AND COD FRITTERS SURTIDO DE FRITOS DE CHIPIRONES CALAMARES CROQUETAS LANGOSTINOS Y BUÑUELOS		20	TOASTED CATALAN TOMATO BREAD PAN DE COCA TOSTADO CON TOMATE	3,5

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