

<b>SALADS</b>	<b>TAPA</b>		<b>OUR PAELLAS</b>	
FRESH MIXED SALAD WITH HEARTS OF PALM AND WHITE ASPARAGUS ENSALADA FRESCA VARIADA CON PALMITO Y ESPÁRRAGO	7	12	Minimum two portions. Price shown per portion.	
CRISPY GARDEN SALAD WITH TUNA FISH AND ANCHOVY ENSALADA ILCITANA VEGETAL CON ATÚN Y ANCHOA	8	13	<b>SEAFOOD PAELLA</b> PAELLA DE MARISCO	23
FRESH SPINACH AND MATURED GOAT CHEESE SALAD ENSALADA DE ESPINACAS FRESCAS CON QUESO DE CABRA CURADO	7	12	<b>MIXED SEAFOOD AND CHICKEN PAELLA</b> 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		14	<b>PREPARED SEAFOOD PAELLA ~ Without Shells ~</b> PAELLA DE MARISCO PELADA	18
<b>COLD STARTERS</b>			<b>PREPARED CHICKEN AND SEAFOOD PAELLA ~ Without Shells or Bones ~</b> PAELLA MIXTA PARELLADA PELADA	18
NAVARRA ASPARAGUS DRESSED WITH A VEGETABLE VINAIGRETTE ESPÁRRAGOS CON VINAGRETA	10	18	<b>PAPRIKA &amp; GARLIC RICE WITH A SEAFOOD PLATTER OF PRAWNS &amp; CRAYFISH</b> ARROZ ABANDA CON SU CIGALA Y LANGOSTINO COCIDOS	30
ROASTED RED PEPPERS, AUBERGINE, BABY BROAD BEANS AND OREGANO ESCALIVADA CON HABITAS ENANAS Y ORÉGANO	7	12	<b>ELCHE'S BLACK RICE COOKED WITH SMALL SQUID AND ARTICHOKE</b> ARROZ NEGRO DE ELCHE	20
ESQUISITE IBERIAN MOUNTAIN CURED HAM JAMÓN IBÉRICO DE BELLOTA	20	27	<b>RICE CASSEROLE WITH SUCCULENT LOBSTER</b> CAZUELA DE ARROZ CALDOSO CON BOGAVANTE	36
CANTÁBRICO SEA MARINATED ANCHOVIES FILETES DE ANCHOA DEL CANTÁBRICO	11	15	<b>ELCHE'S RICE WITH CHICKEN, MILD-SPICY SAUSAGE AND BEATEN EGG TOPPING</b> ARROZ CON COSTRA DE ELCHE	17
FILLETS OF MACERATED SALMON SERVED WITH DILL SAUCE LONCHITAS DE SALMÓN	11	17	<b>WILD MUSHROOM AND COD PAELLA</b> PAELLA CON BACALAO Y CEPES	19
<b>HOT STARTERS</b>			<b>NOODLE PAELLA WITH FISH AND PRAWNS TOPPED WITH ALLIOLI</b> ROSSEJAT DE FIDEOS	18
OUR HOME-MADE FISHERMAN'S SOUP SOPA DE PESCADO	6	8	<b>FISHES FROM OUR SEAS</b>	<b>TAPA</b>
FRIED ARTICHOKE ALCACHOFAS NATURALES FRITAS	8	10	<b>OVEN BAKED COD STEAK WITH VEGETABLE RATATUILLE</b> BACALAO CON SAMFAINA	12 18
FRIED EGGS WITH CHIPS AND IBÉRICO HAM HUEVOS FRITOS CON PATATAS Y JAMÓN IBÉRICO	8	12	<b>LIGHTLY FLOURED AND FRIED COD STEAK TOPPED WITH ALLIOLI</b> BACALAO GRATINADO CON ALL I OLI SUAVE	11 17
IBÉRICO CURED HAM CROQUETTES CROQUETAS DE JAMÓN IBÉRICO	6	9	<b>FILLETS OF SOLE WITH CREAMED LEEK JULIENNE AND PRAWNS</b> LENGUADO EN FILETES A LA CREMA	34
ARTICHOKE HEARTS WITH GALICIAN CLAMS ALCACHOFAS CON ALMEJAS DE CARRIL EN SU SALSA	16	25	<b>GRILLED SOLE</b> LENGUADO A LA PLANCHA	32
COD FRITTERS BUÑUELOS DE BACALAO	8	11	<b>GRILLED SEA BASS</b> LUBINA A LA PLANCHA	18
BABY TENDER SQUID, LIGHTLY FLOURED AND FRIED IN OLIVE OIL CHIPIRONES FRITOS	8	16	<b>FILLETS OF MONKFISH IN MARINIÈRE SAUCE</b> RAPE EN SALSITA DE PESCADORES	13 22
SQUID COATED IN BATTER AND DEEP FRIED CALAMARES REBOZADOS	10	16	<b>GRILLED MONKFISH</b> RAPE A LA PLANCHA	12 21
SMALL GRILLED SQUID CALAMARCITOS A LA PLANCHA	10	18	<b>GRILLED FISH AND SHELLFISH PLATTER</b> PARRILLADA DE PESCADO Y MARISCO	36
GALICIAN STYLE OCTOPUS SEASONED WITH PAPRIKA PULPO A LA GALLEGA CON PIMENTÓN SOBRE PATATA COCIDA		17	<b>TRADITIONAL MEAT</b>	
PRAWNS WITH GARLIC IN HOT SIZZLING OLIVE OIL CAZUELITA DE GAMBAS AL AJILLO		19	<b>CANNELLONI WITH CREAMY BECHAMEL SAUCE</b> LOS CLÁSICOS CANELONES GRATINADOS	5 15
GRILLED FRESH CRAYFISH CIGALAS ABIERTAS A LA PLANCHA	14	25	<b>SIRLOIN VEAL STEAK RUBIA GALLEGA COATED IN GREEN PEPPER SAUCE</b> ENTRECOT DE TERNERA A LA PIMIENTA VERDE	28
STEAMED SHELLED MUSSELS IN MARINIÈRE SAUCE MEJILLONES A LA MARINERA	8	12	<b>CHARGRILLED SIRLOIN VEAL STEAK RUBIA GALLEGA</b> ENTRECOT DE TERNERA A LA PARRILLA	26
STEAMED GALICIAN COCKLES BERBERECHOS GALLEGOS AL VAPOR	16	27	<b>CHARGRILLED VEAL FILLET RUBIA GALLEGA</b> FILETE DE TERNERA A LA PARRILLA	18 27
CLAMS IN MARINIÈRE SAUCE ALMEJAS GALLEGAS CON SALSITA MARINERA	13	22	<b>SLOW ROASTED SHOULDER OF KID</b> ESPALETA DE CABRITO AL HORNO	36
SCALLOPS SAUTÉE WITH GARLIC AND PARSLEY ZAMBURIÑAS SALTEADAS CON AJITO Y PEREJIL	15	21	<b>BRAISED LEG OF KID SERVED OFF THE BONE</b> PIERNA DE CABRITO AL HORNO DESHUESADA EN SU JUGO	15 22
<b>ASSORTED SELECTIONS</b>			<b>GRILLED LAMB CUTLETS</b> COSTILLITAS DE CORDERO A LA PARRILLA	19 29
CHARGRILLED VEGETABLE PLATTER WITH PRAWNS VERDURAS DE TEMPORADA A LA PARRILLA CON LANGOSTINOS		12	<b>DUCK LEG CONFIT</b> CONFIT DE MUSLO DE PATO AL HORNO	22
ARTICHOKE, AUBERGINE AND COURGETTE FLOURED AND FRIED FRITURA DE BERENJENA, ALCACHOFAS Y CALABACÍN		11	<b>BREAD APPETIZERS</b> PAN ENTRETENIMIENTO	2
BABY SQUID, SQUID, CROQUETTES, PRAWNS AND COD FRITTERS SURTIDO DE FRITOS DE CHIPIRONES CALAMARES CROQUETAS LANGOSTINOS Y BUÑUELOS		19	<b>TOASTED CATALAN TOMATO BREAD</b> PAN DE COCA TOSTADO CON TOMATE	3,5

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