

ACCOMPANIMENTS

Toasted flatbread with tomato 3,65 €

APPETISERS

Santoña anchovies in olive oil (whole, two fillets) 6,30 €
Anchovies in sherry vinegar 6,50 €
Mari's Russian salad 7,30 €
Bellota ham croquette (unit) 2,85 €
Lobster croquette with our secret ingredient (unit) 4,70 €
Cod fritter (unit) 2,85 €
Faro de Cádiz shrimp *torta* 3,65 €
Classic Iberian pork jowl with smoked herring 10,90 €
Fried Cordoba-style aubergines in sugar cane honey 8,45 €
Hand cut bellota cured ham (Guijuelo) (1/2 portion) 18,30 €
Hand cut bellota cured ham (Guijuelo) (1 portion) 30,85 €
Chorizo sausage sandwich 6,35 €
Squid sandwich 6,50 €
Barceloneta's bomba (spicy meatball) 4,40 €
Guillemet N°3 oyster (unit) 5,90 €
Fresh Galician razor clam (unit) 4,20 €
Steamed cockles with citrus 22,00 €

SNACKS

Green beans parmesan and pine nut salad 15,30 €
Malaga-style fried anchovies and finely sliced pa amb tomàquet (bread with tomato) 10,80 €
Seasonal tomatoes salad with tuna and anchovies 17,85 €
Galician baby scallops with bellota ham 22,00 €
Marinera clams (with fish broth) 27,15 €
Cañete fried fish assortment: moray eel, beach prawn... 23,65 €
Deboned red mullet with a veil of pork 17,80 €
Aged beef steak tartare with french fries (130gr.) 21,40 €
Wild red tuna tartar (120gr.) 21,80 €
Cañete-style shrimp in garlic 31,15 €
Wild tuna Tataki with seaweed 26,80 €
Stewed Santa Pau beans with baby squid 24,30 €
Scrambled eggs with chorizo 11,85 €
Tender spicy octopus with tomato 25,30 €
Veal sweetbreads with local prawns 22,50 €
Gratinated poularde cannelloni with duck foie bechamel 17,25 €
Aged beef steak with *foie* and truffle sauce 31,20 €
Deboned oxtail with mashed potatoes 20,95 €
Spectacular deboned suckling Iberian pig 26,25 €
Mellow veal cheek with parmentier 21,85 €

DON'T MISS OUR SPECIAL!

Gazpacho by the glass 9,70 €
Live Carril big clam (unit) 10,95 €
Mellow veal meatball with "Funghi porcini" 10,00 €
Mellow potato omelette 12,45 €
Burratina with tomatoes and pesto 12,80 €
"Callos" Tripe with chickpeas 16,85 €
Fresh prawn open omelette 24,30 €
Watch out for the red prawn that gets in at eight. Fresh from the sea to the plate! 100gr/30,30 €
"Cañete Paella" of the day 26,25 €
Laminated iberian prey with fine herbs 15,90 €

SNACKS CONTINUED...

Nebraska's "Black Angus" sirloin steak (350gr) 48,35 €
Finely cut grilled Iberian pork loin (with garlic and lemon on the side) 52,70 €
Roasted suckling lamb cutlets from Burgos 21,85 €

CHEESES

Assortment of traditionally produced cheeses, walnut bread and jam
Half portion 20,00 € | Whole portion 29,90 €

DESSERTS

"VALRHONA" CHOCOLATE COULANT 8,40 €
TIRAMISU 7,15 €
CREMA CATALANA 6,20 €
TORRIJAS SWEET WINE 7,30 €
TOCINILLO DE CIELO 5,90 €
APPLE PIE WITH VANILLA ICE CREAM 8,90 €
CUBAN CHOCOLATE STICK WITH SALT 8,40 €
SPECIAL MILLEFUILLE WITH CREAM "FORN VILAMALA" 5,90 €
CARMELISED PINEAPPLE WITH LEMON SORBET 8,40 €

ALL THE FISH AND SEAFOOD WE OFFER
COMES FRESH FROM CATALAN FISH MARKETS.
ALL THE VEGETABLES WE USE ARE
LOCALLY GROWN AND SEASONAL.

ALLERGIES: PLEASE NOTIFY THE KITCHEN IF YOU SUFFER FROM ANY FOOD INTOLERANCE OR ALLERGY.

ANISAKIS: ALL OUR FISH SERVED RAW HAS PREVIOUSLY BEEN FROZEN IN ACCORDANCE WITH STATUTORY REGULATIONS.

ALL PRICES INCLUDE VAT