

ACCOMPANIMENTS

Toasted flatbread with tomato 3,75 €

APPETISERS

Santoña anchovies in olive oil (whole, two fillets) 6,45 €
Anchovies in sherry vinegar 6,65 €
Mari's Russian salad 7,50 €
Chicken and bellota ham croquette (unit) 2,90 €
Lobster croquette with our secret ingredient (unit) 4,80 €
Cod fritter (unit) 2,90 €
Faro de Cádiz shrimp *torta* 3,75 €
Classic Iberian pork jowl with smoked herring 11,15 €
Fried Cordoba-style aubergines in sugar cane honey 8,65 €
Hand cut bellota cured ham (Guijuelo) (1/2 portion) 18,75 €
Hand cut bellota cured ham (Guijuelo) (1 portion) 31,60 €
Chorizo sausage sandwich 6,40 €
Squid sandwich 6,50 €
Barceloneta's bomba (spicy meatball) 4,50 €
Guillemet N°3 oyster (unit) 6,05 €
Fresh Galician razor clam (unit) 4,30 €
Steamed cockles with citrus 22,55 €

SNACKS

Green beans parmesan and pine nut salad 15,70 €
Malaga-style fried anchovies and finely sliced pa amb tomàquet (bread with tomato) 10,95 €
Seasonal tomatoes salad with tuna and anchovies 18,30 €
Galician baby scallops with bellota ham 22,55 €
Marinera clams (with fish broth) 27,80 €
Cañete fried fish assortment: moray eel, beach prawn... 24,25 €
Deboned red mullet with a veil of pork 18,25 €
Aged beef steak tartare with french fries (130gr.) 22,15 €
Wild red tuna tartar (120gr.) 22,35 €
Cañete-style shrimp in garlic 31,95 €
Wild tuna Tataki with seaweed 27,45 €
Stewed Santa Pau beans with baby squid 24,90 €
Scrambled eggs with chorizo 11,95 €
Local catalán sausage with grilled aubergine 13,50 €
Veal sweetbreads with local prawns 22,90 €
Gratinated poularde cannelloni with duck foie bechamel 17,70 €
Aged beef steak with *foie* and truffle sauce 31,90 €
Deboned oxtail with mashed potatoes 21,45 €
Spectacular deboned suckling Iberian pig 26,90 €
Mellow veal cheek with parmentier 22,40 €

DON'T MISS OUR SPECIAL!

Gazpacho by the glass 8,75 €
Mellow veal meatball with "Funghi porcini" 10,25 €
Mellow potato omelette 12,75 €
Burrata with tomato tartare 15,90 €
"Callos" Tripe with chickpeas 17,25 €
Seafood salad with octopus, mussels and local lobster 17,40 €
Traditional Sea bass ceviche 23,40 €
Fresh prawn open omelette 24,90 €
Watch out for the red prawn that gets in at eight. Fresh from the sea to the plate! 100gr/31,05 €
"Cañete Paella" of the day 26,25 €

SNACKS CONTINUED...

Nebraska's "Black Angus" sirloin steak (350gr) 49,55 €
Finely cut grilled Iberian pork loin (with garlic and lemon on the side) 53,90 €

CHEESES

Assortment of traditionally produced cheeses, walnut bread and jam
Half portion 20,50 € | Whole portion 29,90 €

DESSERTS

"VALRHONA" CHOCOLATE COULANT 8,60 €
"BABA AU RHUM" WITH PINEAPPLE AND COCONUT ICE CREAM 7,35 €
CREMA CATALANA 6,35 €
TORRIJAS SWEET WINE 7,50 €
FINE APPLE TART WITH VAINILLA ICE CREAM 9,10 €
CUBAN CHOCOLATE STICK WITH SALT 8,60 €
SPECIAL MILLEFUILLE WITH CREAM "FORN VILAMALA" 6,05 €
WILD STRAWBERRIES WITH COCONUT ICE CREAM 9,60 €
CARMELISED PINEAPPLE WITH LEMON SORBET 8,60 €

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

ALLERGIES: WE CANNOT GUARANTEE THE ABSENCE OF TRACES OF ALLERGENS DUE TO POSSIBLE CROSS-CONTAMINATION IN OUR KITCHEN.

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

ALL PRICES INCLUDE VAT