

ACCOMPANIMENTS

Toasted flatbread with tomato 3,95 €

APPETISERS

Santoña anchovies in olive oil (whole, two fillets) 6,65 €
Anchovies in sherry vinegar 6,85 €
Mari's Russian salad 7,70 €
Chicken and bellota ham croquette (unit) 3,35 €
Lobster croquette with our secret ingredient (unit) 4,95 €
Cod fritter (unit) 3,35 €
Faro de Cádiz shrimp *torta* 3,85 €
Classic Iberian pork jowl with smoked herring 11,45 €
Fried Cordoba-style aubergines in sugar cane honey 8,90 €
Hand cut bellota cured ham (Guijuelo) (1/2 portion) 19,25 €
Hand cut bellota cured ham (Guijuelo) (1 portion) 32,40 €
Chorizo sausage sandwich 6,60 €
Squid sandwich 6,70 €
Barceloneta's bomba (spicy meatball) 5,75 €
Guillemet N°3 oyster (unit) 6,20 €
Fresh Galician razor clam (unit) 4,40 €
Steamed cockles with citrus 25,55 €

SNACKS

Green beans parmesan and pine nut salad 16,10 €
Malaga-style fried anchovies and finely sliced pa amb tomàquet (bread with tomato) 11,20 €
Seasonal tomatoes salad with tuna and anchovies 18,80 €
Galician baby scallops with bellota ham 23,10 €
Marinera clams (with fish broth) 30,55 €
Cañete fried fish assortment: moray eel, beach prawn... 24,90 €
Deboned red mullet with a veil of pork 20,00 €
Aged beef steak tartare with french fries (130gr.) 22,70 €
Wild red tuna tartar (120gr.) 22,90 €
Cañete-style shrimp in garlic 32,75 €
Wild tuna Tataki with seaweed 28,15 €
Stewed Santa Pau beans with baby squid 25,50 €
Scrambled eggs with chorizo 12,25 €
Local catalán sausage with grilled aubergine 13,85 €
Veal sweetbreads with local prawns 23,50 €
Gratinated poularde cannelloni with duck foie bechamel 18,15 €
Aged beef steak with *foie* and truffle sauce 32,70 €
Deboned oxtail with mashed potatoes 22,00 €
Spectacular deboned suckling Iberian pig 27,60 €
Mellow veal cheek with parmentier 23,00 €

DON'T MISS OUR SPECIAL!

"Gazpacho" by the glass 9,10 €
Mellow veal meatball with "Funghi porcini" 11,70 €
Mellow potato omelette 13,10 €
Burrata with tomato tartare 16,30 €
"Callos" Tripe with chickpeas 17,70 €
Beautiful local tender white beans with codfish cheeks 20,45 €
Spicy octopus with "Trinxat" cabagge, potato and pork 26,55 €
Traditional Sea bass ceviche 24,30 €
Fresh prawn open omelette 25,55 €
Watch out for the red prawn that gets in at eight. Fresh from the sea to the plate! 100gr/31,85 €
"Cañete Paella" of the day 26,95 €

SNACKS CONTINUED...

Nebraska's "Black Angus" sirloin steak (350gr) 55,15 €
Finely cut grilled Iberian pork loin (400gr) (with garlic and lemon on the side) 36,50 €

CHEESES

Assortment of traditionally produced cheeses, walnut bread and jam
Half portion 21,00 € | Whole portion 30,65 €

DESSERTS

HAZELNUT COULANT WITH VANILLA ICE CREAM 8,80 €
"BABA AU RHUM" WITH PINEAPPLE AND COCONUT ICE CREAM 7,55 €
CREMA CATALANA 6,50 €
TORRIJAS SWEET WINE 7,70 €
FINE APPLE TART WITH VAINILLA ICE CREAM 9,35 €
CUBAN CHOCOLATE STICK WITH SALT 8,85 €
WILD STRAWBERRIES WITH COCONUT ICE CREAM 9,85 €
CARMELISED PINEAPPLE WITH LEMON SORBET 8,85 €

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