



APERITIVOS FRIOS / COLD APETIZERS

Boquerones en Vinagre 15

Marinated White Anchovies in Vinegar

Tartar de Atun, Tomate marinado en cilantro ,mousse de aguacate & Lima 24

Tuna Tartare, Cilantro-Marinated Tomato, Avocado & Lime Mousse

Salmon Ahumado 18

Smoked Salmon

Jamon Iberico 24

Acorn fed Iberian Ham

Seleccion de Quesos 15

Cheese Selection

APERITIVOS CALIENTES / HOT APETIZERS

Alcachofas con Jamon Iberico & Salsa Pimiento del Piquillo 10

Grilled Artichokes with Iberian Ham & Piquillo Pepper Sauce

Berenjenas fritas 12

Fried Eggplant

Pimiento del padron 12

Fried Padrón Peppers

Pulpo a la Gallega 19

Galician-style Octopus

Langostinos Pil-Pil 16

Pil-Pil Style Prawns

Langostinos Diavola 17

Diavola Style Prawns

Pan rustico con Mantequilla Artesana Pan Rustico Aove Pan de Ajo Pan de Ajo & Queso

2.50

2.80

6

7



FRITOS / FRIED

- Puntillas 18
- Crispy Baby Squid
- Boquerones 17
- Fried White Anchovies
- Calamares 25
- Airy Battered Calamari
- Fritura Malagueña 24
- Daily Market Fish with White Anchovies & Shellfish

PASTAS

- Fruti de Mare 19
- Tagliatelle Seafood Medley
- Arrabiata Pil Pil 17
- Penne Spicy Arrabiata with Pil-Pil Sauce

MARISCOS / SHELFISH

- Ostras n2Natural/ vinagre de frambuesa 6
- No. 2 Oysters, Natural or with Raspberry Vinegar
- Mejillones al Vino Blanco & Crema agria 17
- Mussels in White Wine with Sour Cream
- Mejillones Salsa casera de Tomate & Toque Picante 18
- Mussels in Homemade Spicy Tomato Sauce
- Almejas Salteadas con Ajo y Vino 18
- Sautéed Clams with Garlic and Wine
- langostinos Tigre 27
- Tiger Prawns
- Bogavantes (preguntar camarero)
- Lobster (ask your server for details)
- Carabineros (preguntar camarero)
- Scarlet Prawns (ask your server for details)

SOPAS / SOUPS

- Sopa de Marisco 19
- Seafood Soup
- Sopa de Cebolla 15
- Creamy Onion Soup

ENSALADAS / SALADS

- Burrata 16
 - Braised Tomato Burrata Salad with Its Herb Essence
- Queso de Cabra 18
 - Goat Cheese Mixed Greens with Walnuts and Pine Nuts
- Atun rojo 19
 - Warm salad of premium bluefin tuna with tender baby lettuce, red onion, free-range egg, and ripe tomato, finished with a delicate white balsamic dressing.
- Ensalada Tomate 15
 - Ripe seasonal tomatoes with red onion, piparras peppers, and caper berries, dressed simply to highlight their natural freshness.
- Cesar 17
 - Cherry, Chicken, Parmesano, Croutons & Secret Sauce



ARROCES / RICES
Min. 2 personas / Min. 2 people

Paella Verdura **16**
Vegetable Paella

Paella Pollo con Entremuslo de Pollo & Judías Verdes **17**
Chicken Paella with Thigh Meat and Green Beans

Paella Iberica Con Secreto Iberico & Judías Verdes **19**
Iberian Paella with Iberian Pork Secreto and Green Beans

Arroz Negro De Sepia, Puntillas crujientes & Ali-oli **18**
Black Cuttlefish Rice with Crispy Baby Squid and Alioli

Arroz de Pulpo **19**
Octopus Paella

Paella Mixta **18**
Seafood and Meat Paella

Paella Señorito **22**
Señorito Style Paella

Paella Marisco Con Gambones & Langostinos **21**
Seafood Paella with King Prawns and Langoustines

Paella Carabineros (preguntar camarero)
Vibrant Scarlet Paella

Paella de Bogavantes **42**
Lobster Paella

Arroz de Bogavante Caldosos **42**
Lobster Brothy Rice



PESCADO / SEAFOOD

- Salmon Plancha, Verduras & Salsa Langostino 24
Grilled Salmon with Vegetables and Prawn Sauce
- Lubina al Horno en Salsa Vermouth & Trufas (preguntar camarero)
Baked Sea Bass in Vermouth & Truffle Sauce (please ask your server for details)
- Bacalao, Gratinado Ajo Negro & Pure de Coliflor 28
Gratinated Cod with Black Garlic and Cauliflower Purée
- Calamar Plancha, Verduras & Patata Cocida 27
Grilled Squid with Vegetables and Boiled Potatoes
- Pata de Pulpo Plancha, Pure de Pimienton & Cilantro 28
Grilled Octopus Leg with Paprika Purée and Cilantro
- Lenguado Plancha, Verduras & Salsa Citrica 34
Grilled Sole with Vegetables and Citrus Sauce
- Rodaballo Pil-Pil(Para 2 personas) 57
Pil-Pil Style Turbot (serves 2)
- Lubina a la Sal (1 persona) 30
Lubina a la Sal (2 personas) 57
Salt-Crusted Sea Bass

CARNES / MEATS

- Hamburguesa de Ternera 200gr Queso Ahumado & Salsa Barbacoa 21
200g Beef Burger with Smoked Cheese and Barbecue Sauce
- Solomillo de Ternera a la Parrilla & Patatas Fritas 31
Grilled Beef Sirloin & French Fries
- Entrecot Angus a la Parrilla & Patatas Fritas 30
Chargrilled Angus Entrecôte & Hand-Cut Fries
- Pierna de Cordero Asada a baja Temperatura & Patata Asada 29
Slow-Roasted Lamb Leg with Baked Potato
- Codillo Cerdo Asado a baja Temperatura & Pure de Patatas 24
Slow-Roasted Pork Knuckle with Mashed Potatoes
- Brocheta de Pollo a la Plancha con Salsa Criolla & Arroz Salteado 21
Grilled Chicken Skewer with Criolla Sauce and Stir-Fried Rice

SALSAS / SAUCES

- Bearnesa / Béarnaise 3
Gorgonzola / Gorgonzola Cheese 3
Pimienta / Pepper 3
Mayonesa / Mayo 1.50
Ketchup / Ketchup 1.50
Mostaza / Mustard 1.50

GUARNICIONES / SIDE DISHES 4

- Patatas Fritas / French Fries
Patatas Asadas / Baked Potatoes
Ensalada Verde / Green Salad
Verdura Salteada / Stir fried Vegetable
Pimiento Padron / Padron Peppers
Arroz Salteado / Stir fried Rice



POSTRES / DESSERTS

Selección de 3 Quesos de Diferentes Leches & Maduración (por persona) **15**
Selection of 3 Cheeses from Different Milks and Aging (per person)

Coulant Relleno de Pistacho, Helado de Naranja Sanguina **10**
Pistachio-Filled Coulant with Blood Orange Ice Cream

Brownie de Cookie, Sorbete de Citrico **10**
Cookie Brownie with Citrus Sorbet

Tarta de Queso & Confitura de Frutos Rojos **10**
Baked Cheesecake with Red Berry Jam

Tarta de Maracuya **10**
Passion Fruit Tart

Strudel de Manzana & Helado de Canela **10**
Warm Apple Strudel, Cinnamon Ice Cream

Sorbete de Temporada **9**
Seasonal Sorbet

Coronel & Sorbete de Limon con Cava o Vodka **11**
Coronel & Lemon Sorbet with Cava or Vodka