



COLD DISHES



Tuna belly salad, artichokes and cherrys tomatoes candied with dijon mustard vinaigrette - 12  

Russian salad "La Maka" - 8,5  




Salad with typical dry fish, pickles and seasonal tomatoes - 14  





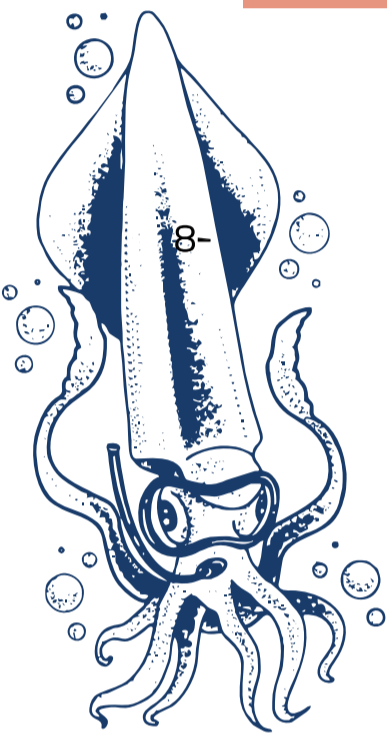
PICA-PICA

Traditional prawns in garlic "La maka" style - 17  

Grilled octopus with mojo picón sauce - 19   

Flower artichoke in tempura with cuttlefish sauteed, spring onions and dry tomato - 9,5   






Crispy bacon in low temperature with truffled mashed potato, mushrooms and poached egg - 12  





FINGER FOOD

Prawn creamy croquette and garlic emulsion (1pc) - 2,5     

Cod croquette with black garlic alioli (1pc) - 2,5    

Cuttlefish pie with vinaigrette of tomato and cilantro (1pc) - 2,5     

Big galician clam with mustard vinaigrette and vegetables - 3,5 (1ud.)   



Minisandwich of iberic pork with truffle mayonnaise and japanese mushrooms - 5,5  

Pork taco, avocado cream and sweet chilli mayonnaise - 6  



VEGAN

 Grilled vegetables and beet hummus - 9 

 Creamy curry quinoa and spinachs - 8 



* Half of bread with tomato and garlic mayonnaise - 2,50

* Ration of bread with tomato and garlic mayonnaise - 4,00

PAELLAS ONLY LUNCH TIME

"In case you want 2 types of paella per table you must to book in advance."



RICES

Minimum 2/p.p.

Traditional paella with tuna and squid - 11   

Traditional paella with tuna and prawns - 15   

Seafood paella - 16   

Paella with octopus and vegetables - 17   

Paella with turbot and prawns - 17   


Paella with iberic porc and artichokes - 14 

Black noodle paella and blue crab - 12,5     

TO END...

Grilled seabass with seasonal vegetables - 18 

"Thai" stir fry prawns and japanese mushrooms with hoisin sauce - 10    

Oxtail lasagne with duck liver - 16    





Chicken cannelloni with saffron and tamarind sauce and gratin cheese - 8 "An extra cannelloni" - 3



Grilled slices of iberic pork with spring onions and romescu - 15 



DESSERTS

Chocolate craziness - 6    
(recommended for 2 per)

Chesse cake fondant - 5    

Millefeuille with hazelnut ganache - 6    



Allergy information:



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