



★ **COLD DISHES** ★

Russian salad "La Maka" ----- 9€



Salad with typical dry fish, pickles and seasonal tomatoes



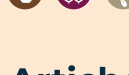
1/2 ----- 10€

1 ----- 15€

Tunna belly salad with artichokes and vegetable vinaigrette ----- 13€



Bufala´s mozzarella salad with nuts vinaigrette ----- 13€



Alicante´s bread with burrata cheese, dry tomato and sardine ----- 8,5€



PICAPICA

Bravas potatoes with chili sauce and pickles ----- 7,5€



Artichoke flower in tempura with stir fried calamari, spring onions and dry tomato ----- 12€



Little clams in "thai" style ----- 14€



Sardines in tempura with chips and mussels sauce ----- 10€



Bread with tomato and garlic mayonnaise

1/2 ----- 3€

1 ----- 4,5€



FINGER FOOD

Prawn creamy croquette and garlic emulsion ----- 2,8€/pc



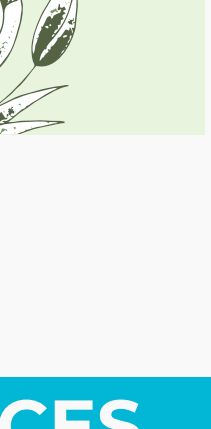
Cod croquette with black garlic alioli ----- 2,8€/pc



Korean fish samwith kimchee mayonnaise and pickled onion ----- 3,5€/pc

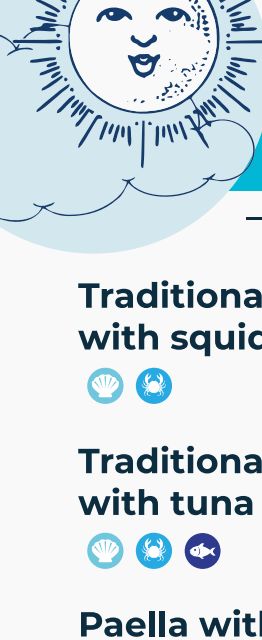
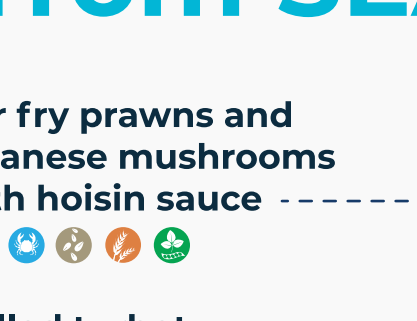


Galician clam with mustard vinaigrette and vegetables ----- 4€/pc



Grilled vegetables with beet hummus ----- 11€

Artichoke flower with stir fried mushrroms and pepper sauce ----- 10€



RICES
MINIMUM 2P.P.

Traditional paella with squid ----- 12€



Traditional paella with tuna and prawns ----- 16€



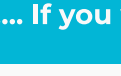
Paella with turbot and prawns ----- 18€



Paella with tuna and artichokes ----- 14€



Traditional paella with blue crab ----- 14€



Black rice squid with spring onions ----- 14€



Black noodle paella and blue crab ----- 14€



.... If you want any type of rice, ask us.

★ **from SEA** ★

Stir fry prawns and japanese mushrooms with hoisin sauce ----- 12€



Grilled turbot with citric oil ----- 19€



MEATS



Pork taco, avocado cream and sweet chili mayonnaise ----- 5,5€



Crispy bacon in low temperature with truffed mashed potato, mushrooms and poached egg ----- 14€



Grilled slices of iberic pork with tender garlic and pepper sauce ----- 17€



DESSERTS

Chocolate crazines ----- 7€

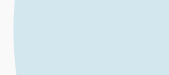
RECOMMENDED FOR 2 PER.



Cheese cake fondant ----- 6€



Mille-feuille of hazelnut ganache with almond ice cream ----- 7€



Allergen information

