



★ **COLD DISHES** ★

Russian salad "La Maka" ----- 9€



Salad with typical dry fish, pickles and seasonal tomatoes



1/2 ----- 10€

1 ----- 15€

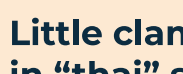
Tunna belly salad with artichokes and vegetable vinaigrette ----- 13€



Bufla ´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€



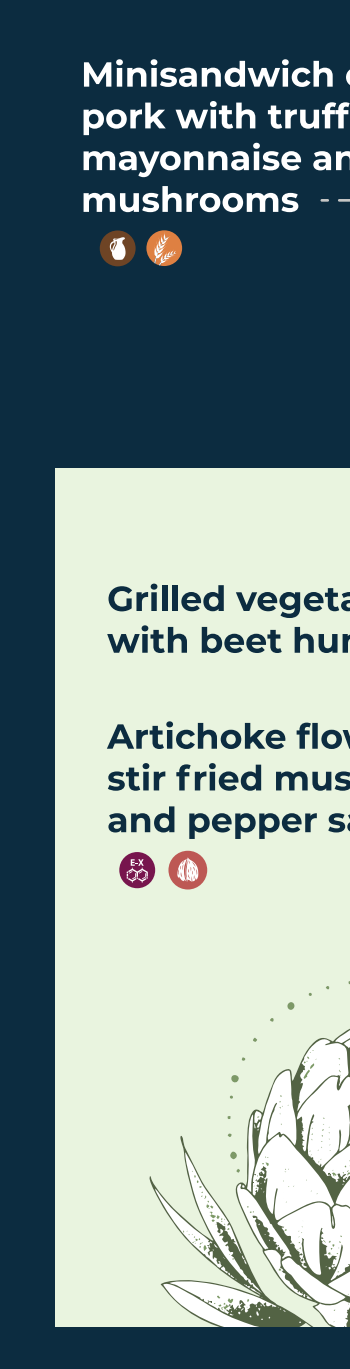
Sardines in tempura with chips and mussels sauce ----- 10€



Bread with tomato and garlic mayonnaise

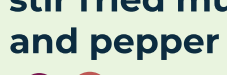
1/2 ----- 3€

1 ----- 4,5€



FINGER FOOD

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



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



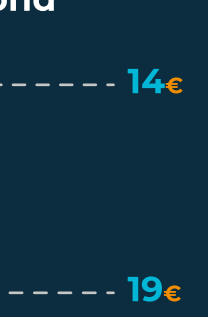
Korean fish samwith kimchee mayonnaise and pickled onion ----- 3,5€/ud



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



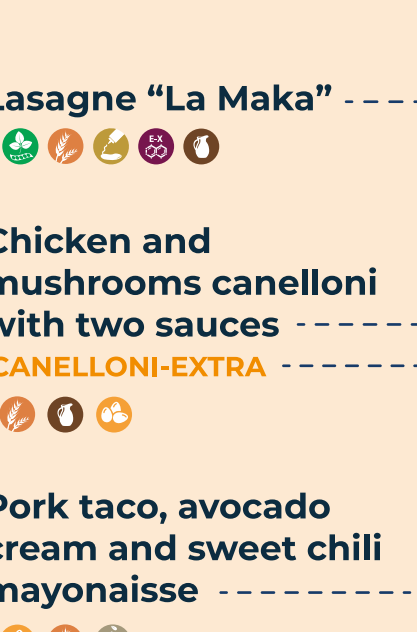
Minisandwich of iberic pork with truffle mayonnaise and japanese mushrooms ----- 6,5€



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



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



★ **from SEA** ★

Stir fried prawns and "brokeg eggs" with spring garlic ----- 12€



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



Tuna tataki with almond and coconut soup with pickles ----- 14€



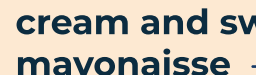
Grilled turbot with citric oil ----- 19€



MEATS



Lasagne "La Maka" ----- 12€



Chicken and mushrooms canelloni with two sauces ----- 8€

CANELLONI-EXTRA ----- 3€



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€

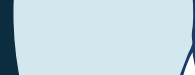
RECOMMENDED FOR 2 PER.



Cheese cake fondant - 6€



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



Allergen information

