



## ★ COLD DISHES ★

Russian salad "La Maka" --- 9€



Salad with typical dry fish, pickles and seasonal tomatoes



1/2 ----- 10€

1 ----- 15€

Goat cheese salad with mango vinaigrette ----- 12€



Bravas potatoes with chili sauce and pickles ----- 8,5€



Little clams in "Thai" style --- 15€



Breaded little squid with pepper alioli ----- 15€



Grilled octopus with canary island sauce



1/2 ----- 12€

1 ----- 19€

Prawn creamy croquette and garlic emulsion ----- 3€/ud



Marinated dogfish sam with kimchee mayonnaise and pickled onions ----- 3,5€/ud



Scallop with mustard vinaigrette and vegetable crudites ----- 3,8€/ud



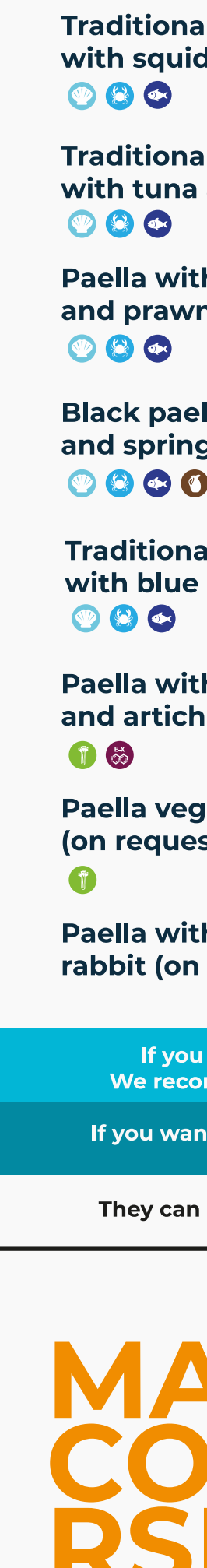
Fried eggs with ham and tomato soup ----- 11€



Bread with tomato and garlic mayonnaise

1/2 ----- 3€

1 ----- 4,5€



## RICES

MINIMUM 2P.P.

Traditional paella with squid ----- 12,5€



Traditional paella with tuna and prawns ----- 17€



Paella with turbot and prawns ----- 19€



Black paella with squid and spring onions ----- 15€



Traditional paella with blue crab ----- 15€



Paella with iberic pork and artichokes ----- 17€



Paella vegetables (on request) ----- 15€



Paella with chicken or rabbit (on request) ----- 15€

If you want 2 types of rice, We recommend ordering them.

If you want any type of rice, ask us.

They can all be done in "Fideuá".

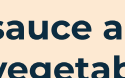
## MAIN COURSES



Grilled slices of iberic pork with tender garlic and "romesco" sauce -- 18€



Pork cannelloni with mushroom sauce ----- 10€



EXTRA-CANELÓN ----- 3€

Cod confit on sweet potato puree and sautéed green beans --- 18€



Grilled sea bass with sauce and stir-fried vegetables ----- 19€



## DESSERTS

Caramelised crème brûlée ----- 6€



Chocolate crazines --- 7€

RECOMMENDED FOR 2 PER.



Cheese cake fondant ----- 7€



Mille-feuille of hazelnut ganache with almond ice cream ----- 8€



### Allergen information

