



★ ENTRANTES FRÍOS ★

Russian salad "La Maka" --- 9,5€



Salad with typical dry fish, pickles and seasonal tomatoes



1/2 ----- 10€

1 ----- 15€

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



Alicante´s bread of tomato confit with burrata straciatella ----- 12€



PICAPICA

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 ----- 14€

1 ----- 20€

Bacon gyozas with teriyaki sauce ----- 9€



EXTRA-GYOZA ----- 2,5€

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

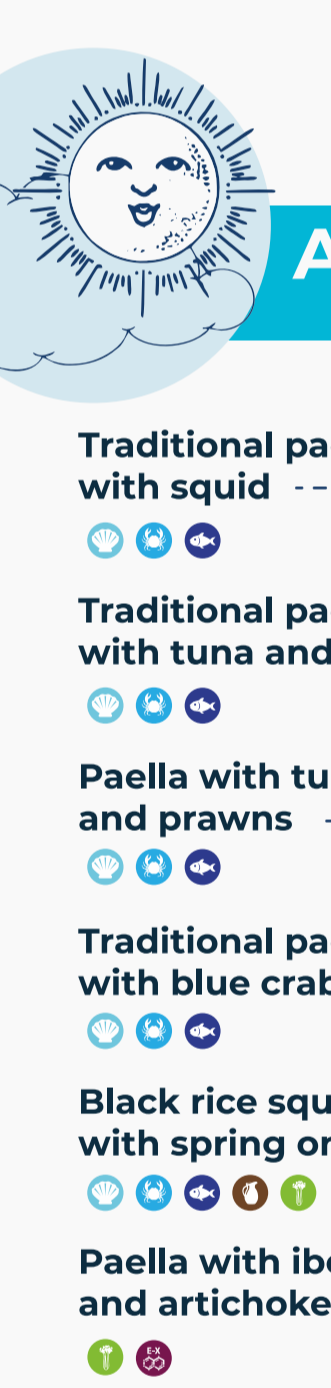


EXTRA-CANNELLONI ----- 3€

Bread with tomato and garlic mayonnaise

1/2 ----- 3€

1 ----- 4,5€



FINGER FOOD

Tuna tartar with bread sticks and wasabi mayonnaise ----- 3,8€/ud



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



Marinated dogfish sam with kimchee mayonnaise and pickled onions ----- 3,8€/ud



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



ARROCES
MÍNIMO 2PAX.

Traditional paella with squid ----- 13€



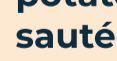
Traditional paella with tuna and prawns ----- 18€



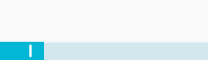
Paella with turbot and prawns ----- 20€



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



Black rice squid with spring onions ----- 16€



Paella with iberic pork and artichokes ----- 18€



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



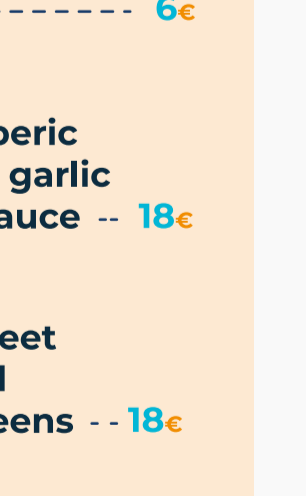
Paella with chicken or rabbit (on request) ----- 15€

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



Stir fry prawns and japanese mushrooms with hoisin sauce ----- 15€



Pork taco with guacamole, sweet chili mayonnaise and pickles ----- 6€



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



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



POSTRES

Chocolate crazines --- 7€

RECOMMENDED FOR 2 PER.



Cheese cake fondant ----- 7€



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



White chocolate Panna Cotta with red fruit sorbet ----- 7€

Allergen information

