

SEAFOOD	small	large
local red prawns (100 gr) 🐞		18,00
boiled shrimp (100 gr) 🐞		15,00
oysters n°2 Gillardeau (each) 🐞🍷		5,00
oysters n°4 Gillardeau (6 units) 🐞🍷		18,00
steamed mussels 🐞	7,00	12,00
mussels in white wine sauce 🐞🍷	8,50	14,00
sea anemones (100 gr) 🐞🐟		14,00
sea cucumber «espardeñas» (100 gr) 🐞🐟		18,00
baby clams 🐞	10,00	20,00

APPETIZERS	small	large
gourmet olives		3,00
acorn-fed Ibérico cured ham «pata negra»	14,00	28,00
acorn-fed «ibérico» pork loin	9,00	18,00
a selection of Ibérico cured meat	12,00	24,00
«cecina» cured beef from Capricho de León	9,00	18,00
Cantabrian salt cured anchovies (each) 🐟		2,50
«chistorra» spicy cured pork sausage		9,00
smoked salmon cubes 🐟🍷		13,50
grilled goat´s cheese with herbs and honey 🍯		9,50
fried cheese with tomato jam 🍯		8,50
lamb sweetbreads with spring garlic	8,00	15,00
croquettes: Ibérico ham, chicken or pork sausage		2,80
«chorizo» (each) 🐞🍷		
salt cod fritters (each) NEW 🐞🐟🍷		2,80
«Russian» potato salad 🐞🍷		3,90
«bravas potatoes» with allioli and spicy tomato sauce 🍷		5,00

ARTISAN CHEESES		
mild manchego cheese (sheep) 🍷🍷		6,00
matured manchego cheese (sheep) 🍷🍷		7,50
pría 3 milks (cow, sheep and goat) 🍷🍷🍷		7,50
montenebro (goat) NEW 🍷🍷		8,00
comté (cow) 🍷🍷		9,00
stilton (cow) 🍷🍷		9,00
saint félicien (cow) NEW 🍷🍷		16,00
matured payoyo (sheep) 🍷🍷 NEW		

MONTADITOS (FILLED BUNS AND TOASTIES)		
crystal bread with tomato and olive oil		2,00
«calpisa»: toastie bread with brie and nuts 🍷🍷		6,00
«taberna»: pork filled, tomato, onion and mayonnaise 🐞🍷		4,20
«gourmet»: pork loin, green peppers and mayonnaise 🐞🍷		4,20
«Leandro»: fresh cheese with anchovies and tomato 🐞🍷		7,00
«bikini» cooked «imperial» ham and cheese with black truffle 🐞🍷		4,50
gluten free «bikini» cooked ham and cheese with black truffle 🍷		5,50
«Juanito» small squid sandwich NEW 🐞🐞🍷		9,00
small salmon sandwich («burrata» cheese & avocado) NEW 🐞🐟🍷		7,00
«pulled pork» 🐞🍷 NEW		6,00
black-pudding 🐞		3,60
aubergine, cheese and tomato 🐞🍷		3,60
Iberian cured ham with tomato 🐞		7,50
fresh pork sausage 🐞		3,60
fillet steak 🐞		9,00
fillet steak with foie gras 🐞		11,00
fillet steak with black truffle 🐞		10,50
mini gourmet hamburger 🐞🍷🍷🍷		9,00
«Angus» veal «pepito» 🐞		10,50

*ask for our gluten free toasties (+1,10€) ☒
ask for our gluten free bread: 1,65€☒

SALADS	small	large
green salad with lettuce, onion & garlic vinaigrette 🍷		8,00
mixed salad (lettuce, tomato, onion, pepper, radish, cucumber, boiled egg, tuna and olives) 🐞🐟🍷		14,00
tomato salad with tuna belly and onion	10,00	19,00
«alicantina»: salad tomato, cured tuna roe and pickles	17,00	24,00
mixed salad with rocket, parmesan and cured beef 🍷🍷	8,00	14,00
artichoke salad with celery NEW 🍷		14,00
tomato salad with burrata cheese and rocket 🍷	12,00	24,00
mediterranean quinoa salad (quinoa, cucumber, onion, pepper, cherry tomato, fresh cheese, avocado, black olives, coriander with lemon vinaigrette and olive oil) 🍷		12,00

VEGETABLES	small	large
artichokes (grilled or fried) 🐞	6,00	11,00
confit artichokes with ham 🐞		14,00
fried aubergine with medlar honey 🐞🍷	5,00	9,00
grilled asparagus with «romesco» sauce 🐞🍷	6,00	11,00
grilled vegetables	9,50	17,00
fresh spinach with ham, pine nuts and sultanas 🍷	7,00	13,00
baby green peppers	5,00	9,00

EGGS	small	large
«San Fernando»: fried eggs, fried potatoes & cured Ibérico ham 🍷	10,00	16,00
fried eggs with potatoes 🍷	6,00	9,50
fried eggs with potatoes and foie gras 🍷	9,00	16,00
fried eggs with potatoes & «chistorra» spicy cured pork sausage 🍷	7,50	13,00
scrambled eggs with prawns, asparagus and mushrooms 🐞🍷	9,00	16,00
classic Spanish potato omelette 🍷	7,00	13,50
65° egg with mushrooms, green asparagus, potato puree and black truffle 🍷		18,00
fried eggs with potatoes and spicy tuna NEW 🐞🐟🍷		14,00

SOUP		large
consommé 🍷		7,00
onion soup 🐞🍷		11,00
fisherman's pot 🐞🐞🐟		19,00

TARTAR, CARPACCIO & CEVICHE	small	large
tuna tartar with quinoa salad, wakame, soy sauce & wasabi 🐞🐟🍷🍷	17,00	25,00
steak tartar with french fries 🐞🍷🍷	16,00	25,00
beef carpaccio NEW 🍷🍷		18,00
sea bass ceviche 🐞🍷		20,00
octopus ceviche 🍷🍷		18,00
artichoke carpaccio with scallop NEW 🍷	12,00	22,00

STARTERS STRAIGHT FROM THE SEA	small	large
garlic red prawns 🐞	15,00	25,00
Grilled or fried Santa Pola Bay squid 🐞🐞	10,00	20,00
grilled baby cuttlefish 🍷	12,00	22,00
deep fried baby fish 🐞🐞🍷🍷	12,00	22,00
galician-style octopus 🍷		17,00
hake «coco-chas» (with garlic/with pil-pil sauce/ or breaded) 🐞🐟		22,00
hake in tempura with tartar sauce 🐞🐟🍷	9,50	19,00
scallops with guacamole NEW		18,00

prices in euros
bread: 2,50 € per person
10 % VAT included

FISH	small	large
fried cod with garlic, paprika and St. Pau beans 🐞🐟	11,00	20,00
confit cod with dried tomatoes and rocket 🐞	12,00	21,00
monkfish with baked potatoes, green garlic and onion 🐞🍷		30,00
tuna «tatak» with wasabi, soy sauce, quinoa & wakame 🐞🐟🍷🍷	18,00	26,00
grilled salmon with olive oil bearnaise sauce & vegetables NEW 🐞🐟		20,00
sea bass with mediterranean vinaigrette & baby potatoes NEW 🐞🍷		24,00

PAELLA		portion
we only use real Spanish saffron and no artificial coloring agents, suitable for gluten free diets made with rice variety «bombita»		
«a banda»with prawns & squid (creamy or dry) 🐞🐞🐞		16,50
«señoret» with monkfish, prawns & squid (creamy or dry) 🐞🐞🐞		20,00
black rice paella with cuttlefish, prawns & vegetables (dry) 🐞🐞🐞		21,00
paella with octopus & vegetables (creamy) 🐞🐞🐞		18,50
paella with vegetables & iberian pork (dry) (seco)		16,50
paella with chicken & vegetables(dry)		15,50
seafood vermicelli paella (dry) 🐞🐞🐞		16,50
black vermicelli paella with cuttlefish & spring garlic 🐞🐞🐞		15,00
paella with mushrooms & vegetables		16,50

MEAT	small	large
«Angus» veal entrecôte*	22,00	38,00
grilled fillet steak (with pepper or mushroom sauce)*🍷🍷	15,00	26,00
grilled fillet steak with spring garlic*	15,00	26,00
grilled fillet steak with foie gras*	19,00	32,00
«pluma» of Ibérico pork*	13,00	21,00
baby lamb chops*		18,00
thai chicken curry with jasmine rice		17,00
meat cannelloni, «foie-gras», béchamel sauce and black truffle 🐞🍷🍷	10,00	20,00
ox-tail with french fries 🍷🍷🍷		18,00
*side dishes (choose 1): vegetables/baked potatoes with green garlic and onion/🍷/french fries /green salad🍷/white rice/baby green peppers		

FOR KIDS (up to 12 years old)		large
croquettes (Ibérico ham or chicken) 🐞🍷🍷		2,80
noodle chicken soup 🐞🍷🍷		7,00
omelette🍷		2,50
fried eggs with potatoes🍷		6,00
baby hamburger🍷🍷		6,00
french fries		3,00
white rice with fried egg and tomato sauce🍷		6,00
hake in tempura 🐞🐟🍷		9,50
grilled fillet steak with french fries		15,00

