**Cold Starters**

- Salad with slices of foie
- Roasted sweet pepper with smoked tuna
- Mixed salad
- Green salad with parmesan cheese
- Spinach Salad with cured crispy “Joselito” Ham
- “Escabeche” sardines | pickled in vinegar, garlic, herbs and oil
- Codfish “Esqueixada” | Portion of chopped codfish with fresh tomato and olive oil sauce
- “Coca” of anchovies from l´Escala
- Acorn-fed cured ham “Joselito Gran Reserva”
- Mozzarella salad with prawns
- Smoked pink salmon
- Foie mi-cuit
- Shrimp carpaccio
- Blue finn tuna carpaccio
- Galician beef carpaccio with parmesan cheese

**Hot Starters**

- Shrimp croquettes
- Fried codfish cakes
- “Padrón” chilli peppers
- Prawns in tempura
- Squid “a la romana” | Delicious portion of deep fried battered squid
- Squid tentacles “andalusia style” | Crispy squid tentacles
- Scampi and prawns sizzled with garlic and parsley
- Small fried fish
- Galician style octopus

**Shellfish**

- Shellfish cocktail | Variety of shellfish cooked in a sauce made of white wine, ham and garlic
- Marinated Galician clams | Marinated in a sauce made of white wine, ham and garlic
- Steamed or marinated mussels | Portion of steamed mussels or in fresh tomato sauce
- Grilled Galician razor clams
- Sea snails
- Grilled or steamed Galician cockles

**Soups**

- Boullabaise soup
- Cantabrian lobster “Caldereta” soup
- Gazpacho | Cold tomato soup

*Dear Customer: Please let us know if you have any alimentary allergy.*
**Paella and Pasta**

“Fideua” | Thin noodles baked in fish gravy

*Black Paella* | Rice paella baked in cuttlefish ink

*Fisherman’s paella “Pelada”* | Seafood without shell

*Noodles seafood paella*

*Vegetables paella*

“The special” fisherman’s paella | Our best paella

*Royal cucumber and artichoke paella*

*Cantabrian lobster paella*

*Black noodles with Galician clams* | Noodles and clams baked in cuttlefish ink

*Fresh ravioli filled with cheese and nuts sizzled with shrimps and garlic*

**Fish and Seafood**

*Monkfish “Mari” style with “Fideua”* | Baked in fresh tomato sauce and covered with a thin “all-i-oli” coating

*“Zarzuela”* | A fine variety of fish and seafood baked in fresh tomato sauce

*Sea-bass or Gilthead packed in salt (500 gr.)*

*Sea-bass or Gilthead “Donostiarra” (500 gr.)* | Grilled with garlic and lemon juice

*Baked Sea-bass or Gilthead (500 gr.)* | Baked with potatoes, tomato, onion and white wine

*Baked Monkfish* | Baked with potatoes, tomato, onion and white wine

*Monkfish “orly” style*

*Cod with “Sanfaina”* | Fried with a baked mixture of vegetables

*Hake “Vasca” style* | Baked with sauce made of garlic, parsley, two clams and white wine

*Hake “Donostiarra” style* | Grilled with garlic and lemon juice

*Sole in orange sauce* | Sole cooked in butter and orange juice

*“Parrillada”* | Grilled fish and seafood platter

*Shrimps from the Catalan Coast*

*Grilled or baked scampi*

*“Mariscada”* | Grilled selection of shellfish

*Cantabrian lobster (500 gr.)*

**Meat**

*Grilled or peppered Tenderloin Galician beef steak*

*Grilled or peppered Sirloin Galician beef steak*

**For children**

*Chicken breast Milanese style*

**Extras**

*Extra bread*

*Vegetable brochette*

*Steamed Rice*

*French fries*