

SALADS	TAPA	
CRISPY GARDEN SALAD WITH TUNA FISH AND ANCHOVY ENSALADA ILICITANA	7,20	10,20
FRESH MIXED SEASONAL SALAD ENSALADA DE TEMPORADA	5,20	8,50
FRESH SPINACH WITH MATURED CURED GOAT CHEESE ENSALADA DE ESPINACAS	4,60	8,20
MIXED LEAF SALAD WITH LOBSTER MEZCLUM CON BOGAVANTE		19,00
TUNAFISH FILLETS WITH TOMATO AND SPRING ONIONS ENSALADA DE TOMATE Y VENTRESCA	8,00	12,90
ROCKET WITH FOIE GRAS CHIPPINGS DRESSED WITH TRUFFLE VINAIGRETTE ENSALADA DE RÚCULA	8,80	16,10
TIMBALE OF AVOCADO AND PRAWNS WITH COCKTAIL SAUCE TIMBAL DE ENSALADA DE AGUACATE CON GAMBAS		14,00

#### COLD STARTERS

ROASTED RED PEPPERS, AUBERGINE AND BABY BROAD BEANS IN OLIVE OIL ESCALIVADA	4,30	7,80
CANTÁBRICO SEA MARINATED ANCHOVIES ANCHOAS	6,30	12,60
FILLETS OF MACERATED SALMON SERVED WITH DILL SAUCE SALMÓN	8,00	14,70
EXQUISITE IBÉRICO DE BELLOTA CURED HAM JAMÓN IBÉRICO	14,60	21,70

#### HOT STARTERS

OUR HOME MADE FISHERMAN'S SOUP SOPA DE PESCADO	4,00	6,70
BABY GREEN PEPPERS WITH FRESH GARLIC AND CHIPS PIMIENTOS DE PADRÓN	4,00	7,00
ARTICHOKE HEARTS DREDGED AND DEEP FRIED ALCACHOFAS	4,00	7,00
SAUTÉE MUSHROOMS WITH ONION AND FRESH HERBS CHAMPIÑONES	4,00	7,20
EGGS CHIPS AND IBÉRICO HAM HUEVOS FRITOS ROTOS	6,80	10,60
IBÉRICO CURED HAM CROQUETTES CROQUETAS	4,40	6,60
GALICIAN GAMMON WITH PAPRIKA AND POTATO LACÓN	6,60	11,60
COD FRITTERS BUÑUELOS	4,10	6,20
BABY TENDER SQUID LIGHTLY FLOURED AND FRIED IN OLIVE OIL CHIPIRONES	7,00	12,50
PRAWNS WITH GARLIC IN HOT SIZZLING OLIVE OIL GAMBAS AL AJILLO		12,30
GRILLED FRESH CRAYFISH CIGALAS ABIERTAS A LA PLANCHA	14,00	22,00
SHELLED CLAMS IN MARINIÈRE SAUCE ALMEJAS A LA MARINERA	8,80	13,50
STEAMED GALICIAN COCKLES BERBERECHOS	10,00	15,70
SHELLED MUSSELS IN MARINIÈRE SAUCE MEJILLONES	5,80	9,30
SMALL GRILLED SQUID CALAMARCITOS	8,00	14,70
GALICIAN STYLE OCTOPUS SEASONED WITH PAPRIKA PULPO		13,80
SLICED SQUID COATED IN BATTER AND DEEP FRIED CALAMARES A LA ROMANA	7,00	13,50
MARINATED DOGFISH A LA MALAGUEÑA CAZÓN	5,00	9,30

BREAD	1,30
TOASTED CATALAN TOMATO BREAD	1,70

#### ASSORTED SELECTIONS

SELECTION OF IBÉRICO BELLOTA CURED PORK: Ham, Salami, Loin, Chorizo SELECCIÓN DE IBÉRICOS		19,80
SELECTION OF CHARGRILLED VEGETABLES: Espargus, Courgette, Mushrooms, Red Peppers, Prawns SELECCIÓN DE VERDURAS		8,80
SELECTION OF FRIED STARTERS: Cod Fritters, Ibérico Ham Croquettes, Artichoke, Prawns in Batter SELECCIÓN DE FRITOS		13,00
SELECTION OF LIGHTLY FLOURED FISH FRIED IN OLIVE OIL ANDALUCIAN STYLE: Baby Squid, Gambas, Crayfish, Squid SELECCIÓN DE PESCADITOS		15,40
SELECTION OF FRESH GRILLED MEDITERANEAN FISH: Monkfish, Sea Bass, Squid, Crayfish SELECCIÓN DE PARRILLADA		21,30

#### OUR VALENCIAN PAELLAS AND NOODLES

Two portions minimum.

SEAFOOD PAELLA PAELLA DE MARISCO		17,50
PREPARED SEAFOOD PAELLA ~ WITHOUT SHELLS ~ PAELLA DE MARISCOS PELADA		17,00
PREPARED CHICKEN AND SEAFOOD PAELLA ~ WITHOUT SHELLS OR BONES ~ PAELLA MIXTA PARELLADA PELADA		16,40
PAPRIKA AND GARLIC RICE WITH A CASSEROLE OF FISH AND LOBSTER ARROZ ABANDA		27,00
RICE CASSEROLE WITH SUCCULENT LOBSTER ARROZ CALDOSO DE BOGAVANTE		27,00
ELCHE'S BLACK RICE COOKED WITH SMALL SQUID AND ARTICHOKE ARROZ NEGRO		14,80
NOODLE PAELLA WITH FISH AND PRAWNS TOPPED WITH ALLIOLI ROSSEJAT		14,00
PAELLA TAPA ~ ASK FOR AVAILABILITY ~	9,00	—

#### FISHES FROM OUR SEAS

	TAPA	
LIGHTLY FLOURED AND FRIED COD STEAK TOPPED WITH MILD ALLIOLI BACALAO CON ALLIOLI	8,10	14,90
HONEYED COD STEAK WITH GLAZED POTATOE BACALAO A LA MIEL	8,10	14,90
GRILLED SOLE LENGUADO		23,00
GRILLED SEA BASS LUBINA	9,20	16,90
OVEN BAKED TURBOT RODABALLO AL HORNO	12,90	22,10
FILLETS OF MONKFISH IN MARINIÈRE SAUCE RAPE EN SALSITA	10,70	20,20
GRILLED MONKFISH RAPE A LA PLANCHA	10,00	17,90
SALT BAKED SEABREAM DORADA A LA SAL		16,50

#### TRADITIONAL MEAT

TRADITIONAL CANNELLONI WITH BECHAMEL SAUCE CANELONES	3,20	9,60
GRILLED LAMB CUTLETS COSTILLITAS	11,90	21,10
CHARGRILLED VEAL FILLET FILETE A LA PARRILLA	11,40	21,60
SAUTÉE DICED VEAL FILLET FILETE A TACOS	11,70	22,00
CHARGRILLED SIRLON VEAL STEAK ENTRECOT		19,00

ALL PRICES ARE INCLUSIVE OF VAT