

TO SHARE

Seasoned olives - 3,50€
Cantabrian anchovies - 2,40€ (ud)
Marinated anchovies - 9,20€ / 6,20€
Purebred iberian ham - 25,20€
Potato salad with smoked eel - 10,80€ / 7,30€
Beach clams grilled - 14,90€
Bravas with original sauce - 7,60€ / 5,10€
Iberian ham croquettes - 8,90€ / 6,00€
Andalusian style mini squid - 12,90€ / 7,80€
Steamed mussels - 9,00€ / 6,10€

SALAD (To share... or not!)

Local tomato salad with tuna belly and spring onion - 13,60€ / 7,90€
Burrata cheese with tomatoes confit and basil oil - 14,90€
Saumon, avocado, ricota tartar with trout eggs - 14,80€

NO BORDER'S FOOD

Guacamole, cheese and picada nachos - 15,80€ / 9,90€
Chicken quesadilla, avocado and cream cheese - 14,60€
Croaker's ceviche - 16,60€
Korean fish tacos, ssamjang, and spicy sauce - 14,50€
Octopus anticucho with potatoes and chinese cabbage - 20,40€ / 11,20€

PAELLA AND RICE

Seafood paella with cuttlefish and crayfish - 22,20€
Parellada rice with fish and meat - 21,40€
Black hink paella with all i oli - 19,80€
Casserole rice with octopus and King shrimp - 23,80€
Seafood fideuá - 18,80€

COASTAL FISH

Turbot Bilbao style with veggies on the oven - 22,80€
Codfish tempura with tomatoes confit and thin fried potatoes - 19,80€
Baked sea bream catalán style - 38,40€ / 20,10€
Tuna tataki with tomato confit and all i oli - 22,00€

GRILLED MEAT

Doble quarter pound Burger with cheese and onion - 15,80€
Entrecôte steak with chimichurri sauce and arugula - 19,60€
Beef sirloin with spiced butter and sauted veggies - 22,80€
BBQ's ribs deluxe potatoes and pickled onion - 18,20€

DESSERTS

Cheesecake - 6,20€
Passion fruit and raspberries crème brulée - 6,40€
Chocolate obsession - 6,40€
Tiramisú and amaretto gelée - 6,40€
Natural fruit with citrus emulsion - 6,00€
Butterscotch pastry with salted butter an ice cream - 6,10€
Ice cream and sorbets - 6,00€



Here
you'll find
information
about
allergens.