



For sharing

Iberian ham croquette	1 ut	2.2
Shellfish truffle "our croquette"	1 ut	2.5
"Papas arrugás" with "mojo picón"		7
Hand-prepared Cantabrian anchovies "00"	1 ut	3.6
Delta oyster	1 ut	3.8
"Brioche" of candied "papada" and kimchi sauce		4.7
Shrimp "taco" with "pico de gallo" and ají mayonnaise	1 ut	4.8
"La tomatada" (seasonal tomato assortment)		9
"Esqueixada" (shredded salt cod salad)		12
Tartar Alaskan Salmon		12
Sauteed seasonal vegetables		11
Cod Omelette cooked to order		9
Galician cockles grilled		13
White prawn from Huelva grilled or cooked - 100g		12

And finally

Canelon of confit chicken with foie gras and bechamel of Morels	10
Macaroni filled in its juice	13
"Galician Veal" Steak tartar	14
Grilled squid with ink and "all i oli" of mild garlic	14.5
Melting oxtail stew with creamed potatoes	16
"Galician Veal" beef fillet with butter "Café Paris"	19.5
"Galician Veal" entrecote filleted with glazed shallots and "papas arrugas"	27
Catalan tomato bread	3
Grilled bread	1.2