

# **MENU**

**Fish soup (sopa)**

**Assorted fries (fritos)**

**Artichokes stuffed with seafood (alcachofas)**

**Rice salad with octopus (salvaje)**

**Tempered duck salad, foie gras and mustard (pato)**

**Scrambled eggs mixed with mushrooms and foie (revuelto)**

**Tomato tartare with anchovies in vinaigrette and guacamole (tartar)**

**Charcuterie platter (tabla)**

**Green peppers and ham (gernika)**

**Smoked cod, fried pepper and sesame (ahumado)**

**Leek and shrimp crepes with mushroom sauce (puerros)**

**Squid crepes with seafood cream (chipiron)**



- Squid in their ink (supplement € 2.30) (tinta)**
- Baked monkfish with fries (supplement € 2.50) (rape)**
- Baked mackerel with fries (chicharro)**
- Baked sea bass with fries (lubina)**
- Baked turbot with fries (supplement € 5.00) (rodaballo)**
- Cod with green peppers and potatoes (bacalao pv)**
- Beef chop with chips and red pepper (supplement € 5) (buey)**
- Peppers stuffed with crab (P.R.C)**
- Steak with chips and red pepper (entrecot)**
- Steak with foie gras sauce and chips (foie)**
- Steak with blue cheese and chips (roquefort)**
  
- Pork knuckle with chips (codillo)**
  
- Confit of duck on potato bed with mushroom sauce**
  
- lamb chops with mashed potato and green peppers(chuletillas)**
  
- Rib of pork bbq with chips (Costilla)**

**29€**

**Dessert, drink and bread included (Tax included)**