

OUR MENU





APPETIZERS

Our Vermouth (Marinated anchovies in vinegar, piparras, pickled mussels and homemade chips)	18€
Gildas	5€/u.
López Anchovies	5€/u.
Toast with smoked butter and López anchovy	8€/u.
Toast with roasted red pepper, cured egg yolk and bluefin tuna	9€/u.
Toast with smoked butter and caviar (5g)	18€/u.
Osetra caviar tin (30g), charcoal-grilled bread and butter	115€
Oysters:	
• Natural	7€/u.
• With leche de tigre	9€/u.
• With ponzu sauce	9€/u.
• With caviar	15€/u.
Cod fritters	3,50€/u.
Charcoal-grilled country bread with tomato	6€



COLD DISHES

Tomatoes dressed with basil oil, fennel and piparra	23€
Green salad	18€
Russian salad:	
With bluefin tuna	29€
With white shrimp	35€
With white shrimp and caviar	65€
Joselito ham	38€
Roasted peppers	18€
Pickled bluefin tuna	22€
Catch of the day ceviche	28€
Bluefin tuna, salmorejo and smoked mayonnaise	25€
Grilled vegetables with avocado leche de tigre	25€



HOT DISHES

Grilled baby gem lettuce, López anchovies and Caesar sauce	20€
Almadraba tuna chop	37€
Red shrimp with fried eggs and potatoes	48€
Line-caught squid with anticuchera sauce	42€

MARKET SELECTION

Clams in green sauce	30€
Sautéed tellinas with Fino wine	27€
“Bouchot” mussels with herb butter	23€
Grilled razor clams	28€
Cockles with Fino wine	25€
Grilled red shrimp	22€/100 gr



GRILL & TRADITION

Grilled Iberian pork secreto	36€
Cachena beef chop (Discarlux)	12€/100gr
National lobster:	
• Grilled	13€/100gr
• With fried eggs and potatoes	13€/100gr
Spiny lobster:	
• Grilled	19€/100gr
• With fried eggs and potatoes	19€/100gr
• Stewed (caldereta)	19€/100gr
Grilled fresh fish	12,5€/100gr
Grilled fresh fish from Formentera	14€/100gr

SIDES

Grilled bimi	9€
French fries	9€
Roasted red pepper	9€
Dressed baby gem lettuce	9€
Padrón peppers	9€



RICE DISHES (minimum 2 people - price per person)
(All rice dishes can be prepared with fideuá-style noodles)

“Ciego” rice (senyoret style)	34€
Black rice with squid, young garlic and citrus aioli	34€
Rice with Angus short rib, bimi and mushrooms	34€
A banda rice with:	
• Bluefin tuna parpatana	40€
• Carabinero prawn	48€
• Red shrimp	On request
• National lobster	On request
• Spiny lobster	On request

DESSERTS

Lemon Pie	12€
Milk and cookies	10€
Flan	10€
Tarte Tatin	14€
Spanish-style French toast (torrija)	14€
Creamy cheesecake	14€

Bread and aioli 3€/p.p | Olives 2.50€

ALLERGEN MENU



In accordance with Regulation (EU) No 1169/2011, we inform you of the potential allergens present in our dishes. If you have any allergy or intolerance, please inform our staff before placing your order.

Allergen Legend

- Fish
- Crustaceans
- Mollusks
- Gluten
- Dairy
- Eggs
- Nuts
- Soy
- Celery
- Mustard
- Sesame
- Sulphites

APPETIZERS

Vermouth
Gildas
Anchovies
Caviar Toast
Caviar Tin
Oysters

- Natural
- Tiger's Milk
- Ponzu
- With Caviar

Cod Fritters
Charcoal-Grilled Bread

COLD DISHES

Green Salad

Russian Salad:

- With Bluefin Tuna
- With White Prawn
- With Prawn and Caviar

Pickled Tuna

Ceviche

Tuna & Salmorejo

HOT DISHES

Grilled Little Gem Lettuce
Tuna Chop
Grilled Vegetables
Anticucho-Style Squid

MARKET SPECIALTIES

Clams in Green Sauce
Tellinas
Bouchot Mussels
Razor Clams
Cockles
Grilled Prawns
Prawns with Fried Eggs

GRILL UND TRADITION

Hummer:

- Gegrillt
- Gebacken
- Mit Reis
- Eintopf

Rote Languste:

- Gegrillt
- Gebacken
- Mit Reis
- Eintopf

Gegrillter Fisch

SIDES

Marinated Little Gem Lettuce

RICES

"Senyoret"
Black Rice with Squid
With Angus Rib
A Banda (shared)

DESSERTS

Lemon Pie
Milk & Cookies
Flan
Tatin
French Toast (Torrija)
Cheesecake

EXTRAS

Bread with Garlic Aioli
Olives