

Starters - Entrantes

SEAFOOD SOUP / SOPA DE MARISCO
£7,95

SOUP OF THE DAY / SOPA DEL DÍA
£6,95

GARLIC BREAD / PAN DE AJO
£3,95

CHEESY GARLIC BREAD / PAN DE AJO CON QUESO
£4,95

PRAWN PIL-PIL / GAMBAS PIL-PIL
£9,95

SQUID DUMPLINGS SERVED WITH A SEAFOOD CREAM /
ALBÓNDIGAS DE CHOCO CON CREMA FINA DE MARISCO
£10,95

IBERICO HAM CROQUETTES / CROQUETAS DE JAMÓN IBÉRICO
£8,50

TIGER PRAWN TAILS SAUTÉED IN WHISKY AND SERVED WITH POTATO AND BEETROOT PURÉE /
COLAS DE LANGOSTINOS TIGRE SALTEADAS AL WHISKY CON PURÉ DE PATATA Y REMOLACHA
£9,95

SCRAMBLED EGG WITH IBERICO HAM AND GREEN ASPARAGUS /
HUEVOS ROTOS CON JAMÓN IBÉRICO Y ESPARRAGOS VERDES
£9,95

OCTOPUS GALICIAN STYLE or LEMON FLAVOURED /
PULPO A LA GALLEGA o AL LIMÓN
£10,95

SEAFOOD GRATIN /
GRATINADO MIXTO DEL MAR
£12,95

Salads - Ensaladas

RUSSIAN SALAD SPANISH STYLE / ENSALADA RUSA
£7,95

VENTRESCA TUNA SALAD / ENSALADA MIXTA DE VENTRESCA DE ATÚN
£8,95

BEETROOT TARTAR / TÁRTAR DE REMOLACHA
(Vegetarian / Vegetariano)
£7,95

**GOAT'S CHEESE, SUNDRIED TOMATO AND GRILLED AUBERGINE SALAD /
ENSALADA DE QUESO DE CABRA, TOMATES SECOS Y BERENJENA A LA PLANCHA**
£9,95

OCTOPUS SALAD / ENSALADA DE PULPO
£11,95

NAVARRA SALAD
(Asparagus, boiled egg, tomato, piquillo peppers, ibérico ham, tuna and onion vinaigrette)
ENSALADA NAVARRA
(Espárragos, huevo cocido, tomate, pimientos del piquillo, jamón ibérico,
atún y vinagreta de cebolla)
£11,95

DUCK SALAD
(Duck, dry fruits and orange salad with a red berry vinaigrette)
ENSALADA DE PATO
(Pato con frutos secos, naranja y vinagreta de frutos rojos)
£9,95

Portions - Raciones

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FRESH ANCHOVIES / BOQUERONES	£6,00	£8,95
LEMON FLAVOURED ANCHOVIES / BOQUERONES AL LIMÓN	£6,50	£9,95
RED MULLET / SALMONETES	£6,95	£10,95
JOHN DORY (grilled, fried or battered) / GALLO (a la plancha, frito o rebozado)	£6,50	£9,95
KINGKLIP (grilled, fried or battered) / ROSADA (a la plancha, frita o rebozada)	£6,50	£9,95
FRIED KINGKLIP AND SEAFOOD ROLLS SERVED WITH COGNAC SAUCE / ROLLITOS DE ROSADA Y MARISCO FRITOS CON SALSA AL COGNAC	£6,50	£9,95
SQUID RINGS / CALAMARES	£6,50	£9,95
MARINATED ROCK SALMON / CAZÓN EN ADOBO	£6,00	£8,50
OCTOPUS GALICIAN STYLE or LEMON FLAVOURED / PULPO A LA GALLEGA o AL LIMÓN	£6,00	£10,95
SWORDFISH / PEZ ESPADA		£11,95
GRILLED SQUID/CHOCO A LA PLANCHA	£6,50	£9,95
PRAWN TAILS (fried or battered) / COLITAS DE GAMBAS (fritas o rebozadas)	£6,50	£11,95
GRILLED SHRIMPS / GAMBONES A LA PLANCHA	£6,50	£12,50
GRILLED WHITE PRAWNS / GAMBAS BLANCAS A LA PLANCHA	£6,95	£12,95
CLAMS with garlic or dry sherry / ALMEJAS al ajillo o al Tio Pepe		£9,50
SCARLET PRAWN / CARABINERO		£9,00 (pp)
BEEF FILLETS with black pepper sauce and chips / FILETITOS DE TERNERA a la pimienta con patatas fritas	£6,00	£10,95
LAMB CHOPS with mint sauce and chips / CHULETITAS DE CORDERO con salsa de menta y patatas fritas	£8,50	£14,95
ACORN FED IBERICO HAM / JAMÓN IBERICO DE BELLOTA		£14,95
MATURED SHEEP'S CHEESE / QUESO DE OVEJA CURADO		£12,00

Fish - Pescado

SWORDFISH MILLEFEUILLE WITH GRILLED VEGETABLES AND SHERRY SAUCE /
TIMBAL DE PEZ ESPADA CON VERDURAS A LA PLANCHA Y SALSA DE JEREZ
£16,95

OVEN BAKED SALMON FILLET WITH A BASIL PESTO CRUST /
FILETE DE SALMÓN AL HORNO CON COSTRA DE ALBAHACA
£16,95

FILLET OF JOHN DORY WITH A PERNOD AND SHRIMP SAUCE /
FILETE DE GALLO CON SALSA DE PERNOD Y LANGOSTINOS
£16,95

JOHN DORY AU GRATIN WITH FRESH SPINACH /
GALLO GRATINADO CON ESPINACAS
£16,95

FRIED FISH PLATTER
(fried anchovies, squid rings, john dory, king prawn tail, rock salmon, chips) /
FRITURA DE PESCADO
(boquerones, calamares, gallo, colitas de gambón, cazón y patatas fritas)
£14,95

GRILLED FISH PLATTER
(John Dory, baby squid, king prawn, salmon, cod, tuna, catch of the day) /
PARILLADA DE PESCADO
(Gallo, choco, gambón, salmón, bacalao, atún, pescado del día)
£16,95

STEWED SQUID STUFFED WITH SEAFOOD AND SERVED WITH ALMOND SAUCE /
CALAMAR RELLENO DE MARISCO, ESTOFADO EN SALSA DE ALMENDRAS
£16,95

CATCH OF THE DAY GRILLED AND SERVED WITH WILD MUSHROOM
CREAM AND SAUTÉED ASPARAGUS /
PESCADO DEL DÍA A LA PLANCHA CON CREMA DE HONGOS Y
ESPÁRRAGOS SALTEADOS
£18,95

Meat - Carne

FILLET STEAK / SOLOMILLO DE TERNERA

£19,95

TOURNEDOS ROSSINI

Medallions of beef fillet with foie gras and truffles /
Medallones de solomillo de ternera con foie gras y trufa

£21,95

GRILLED NEW ZEALAND LAMB CHOPS WITH A HONEY AND MINT SAUCE /
CHULETITAS DE CORDERO DE NUEVA ZELANDA A LA PLANCHA CON SALSA DE MIEL Y MENTA

£18,95

ROASTED LAMB SHANK WITH RED WINE AND ROSEMARY REDUCTION SERVED WITH
GRAIN MUSTARD MASHED POTATOES /
CODILLO DE CORDERO AL HORNO CON REDUCCIÓN DE VINO TINTO Y ROMERO, SERVIDO
CON PURÉ A LA MOSTAZA

£15,95

BEEF FILLET STROGANOFF SERVED WITH WILD RICE /
SOLOMILLO STROGANOFF SERVIDO CON ARROZ SALVAJE

£17,95

IBERICO PORK FILLET WITH PEDRO JIMENEZ SHERRY REDUCTION AND APPLE SAUCE /
SOLOMILLO DE CERDO IBÉRICO CON REDUCCIÓN DE PEDRO JIMÉNEZ Y PURÉ DE MANZANA

£15,95

Pasta & Rice - Pasta y Arroz

MIXED PAELLA / PAELLA MIXTA

£10,95 pp

SEAFOOD PAELLA / PAELLA DE MARISCO

£11,95 pp

BLACK INK PAELLA / PAELLA NEGRA

£11,95

MEAT PAELLA (Chicken, Beef or Pork) /
PAELLA DE CARNE (Pollo, Ternera o Cerdo)

11,95

SAFFRON RISOTTO WITH GRILLED ASPARAGUS, PRAWN & GRILLED JOHN DORY /
RISOTTO AL AZAFRÁN CON ESPÁRRAGOS, GAMBAS Y GALLO A LA PLANCHA

£15,95

SAFFRON RISOTTO WITH SCARLET PRAWN /
RISOTTO AL AZAFRÁN CON CARABINERO

£21,95

RISOTTO WITH WILD MUSHROOMS AND CRISPY PORK STRIPS /
RISOTTO DE HONGOS CON CRUJIENTE DE ABANICO IBÉRICO

£11,95

CREAMY SEAFOOD RISOTTO "THE OCEAN" STYLE /
RISOTTO CREMOSO DE MARISCO ESTILO "THE OCEAN"

£13,95

SEAFOOD SPAGHETTI / SPAGHETTI CON MARISCO

£11,95

PENNE AL PESTO / MACARRONES AL PESTO
(Vegetarian / Vegetariano)

£9,95

STIR-FRY TAGLIATELLE WITH COURGETTE, CARROT AND CARMELIZED ONION /
TAGLIATELLE SALTEADAS CON CALABACÍN, ZANAHORIAS Y CEBOLLA CARMELIZADA

(Vegetarian / Vegetariano)

£9,95