

TO SHARE

<i>Cuttlefish croquettes (2 u.)</i>	6€
<i>Anchovies from Santoña</i>	14€
<i>Russian salad with confited tuna</i>	9€
<i>Our "Gilda" (2 un.)</i>	6€
<i>Hand carved Iberian cured ham</i>	14€
<i>Rustic bread with tomato and Royal olive oil</i>	4€
<i>Tomato tartar</i>	13€
<i>Crunchy soft shell crab, prawn mayonnaise</i>	14€

FROM OUR SEAFOOD BAR

<i>The smoked Oyster</i>	7€
<i>Oyster Fine de Claire n° 2 (3 un.)</i>	18€
<i>Oyster Fine de Claire n° 3 (3 un.)</i>	15€
<i>Prawn carpaccio</i>	18€
<i>Caviar oscietra prestige (30 gr.)</i>	90€
<i>Sushi moriwase (18 un.)</i>	32€
<i>Sashimi moriwase (12 un.)</i>	30€
<i>Ask our team for the dishes of the day...</i>	

STARTERS

<i>Fresh green soup, avocado, salmon roe and coriander</i>	10€
<i>Cold almond soup, black garlic, green almond and muscatel</i>	12€
<i>Burrata cheese from Puglia, organic assorted tomatoes</i>	18€
<i>Fennel salad, kale and pomegranate</i>	13€
<i>Seaweed salad</i>	10€
<i>Tomatos from Pau's garden</i>	11€
<i>Spider crab salad with apple, mango, avocado, fennel and shallot</i>	18€
<i>Red mullet ceviche</i>	15€
<i>Clams from Galicia casserole</i>	28€
<i>Grilled octopus with Scarlet shrimp foam</i>	19€

FISH

<i>Grilled Bluefin Tuna with sea nettle jellyfish and tomato noisette</i>	26€
<i>Wild fish from market with celery and seasonal vegetables</i>	28€
<i>Wild turbot meunière with barnacle and potato</i>	34€
<i>Ray fish stew 'Suquet' with plankton gnocchi and clams</i>	24€
<i>Grilled Wild fish of the day</i>	S.M

RICE AND PASTA

<i>'Parellada' rice - Min. 2p</i>	26€/p
<i>Black rice with squids - Min. 2p</i>	24€/p
<i>Soggy rice of lobster</i>	39€
<i>Fresh homemade pasta bouillabaisse with mussels</i>	24€
<i>Fresh homemade pasta, broccoli, dried tomatoes and boutargue</i>	16€

MEAT

<i>Beef Wellington, potato parmentier and demi glace</i>	28€
<i>Boeuf Entrecôte 'Rubia gallega' bred, marrow foam and rustic potatoes</i>	32€
<i>Duck Bigarade with apple</i>	24€

DESSERTS

<i>Cheesecake with passionfruit</i>	12€
<i>Chocolate passion and basil</i>	9€
<i>Coconut bowl</i>	14€
<i>Raspberry and pomegranate Magnum gelato</i>	9€
<i>Lime pie</i>	8€
<i>Assorted of national artisan cheeses</i>	18€
<i>Artisanal ice cream of the day</i>	6€
<i>Seasonal fruits</i>	7€

*Please ask your server if you require any information regarding allergies or intolerances.
This establishment implemented the Royal Decree 1420/2006, from 1st of december, about
the prevention of anisakis parasitism from fishing products*