

## REGULAR DISHES

<b>FIRST COURSES</b>	Euros
Shrimp with fried egg and foie	14,00
Shaving of iberian ham on tomato toasted bread	16,00
Grilled octopus with potatoes	15,00
Cantabrian anchovy fillets on toast	25,00
House salad	10,00
Garlic shrimp casserole	14,00
Scallops with foie gras and apple	19,00
Sautéed vegetables and prawns	14,00
Smoked salmon salad with goat cheese	12,00

### **ALL SEAFOOD**

Grilled shrimp (1/2 dozen)	30,00
Grilled prawns (1/2 dozen)	28,00
Grilled prawns (1/2 dozen)	18,00
Spanish lobster	(price/kg) 55,00
Canadian Lobster	(price/kg) 35,00
Clam lane (1/2 dozen)	s/m
Large oysters with ice (unit price)	3,50
Oysters with ice (1/2 dotzena)	15,00
Steamed mussels	10,00
Steamed cockles	12,00

### **RICE AND SEAFOOD**

Fideua (minimum 2 people)	12,00
La Piranya risotto	13,00
Soupy rice (minimum 2 people)	15,00
Soupy rice with lobster (minimum 2 people)	25,00
Paella a la marinera (minimum 2 people)	15,00
Paella a la marinera with lobster (minimum 2 people)	25,00
Mariscada (minimum 2 people)	30,00
Mariscada wirh lobster (minimum 2 people)	40,00

## DISHES OF THE MONTH

### FISH SLICE

Filet of sea bream	23,00
Prawns with chickpeas	18,00
Monkfish with clams	18,00
Trunk of hake Donosti	15,00
Grilled seabass with vegetables	24,00
Sant Pere with foie	23,00
Grilled fish	25,00
Sole in dry Martini sauce	24,00
Filet of turbot with crayfish	23,00
Zarzuela fish	25,00
Filet steak	17,00

\* all of the above fish can be baked or grilled on request

### DESSERTS

Dessert of the day	5,00
Homemade cheesecake	5,00
Orange to orange	4,00
Chocolate coulant	5,00
Seasonal fruit salad	4,00
Assortment of ice cream	5,00
Orange juice with vanilla ice cream	5,00
Cheese board	6,00

### GENEROSOS AND PORTOS

Kuhri of peach	2,80
Kuhri of apple	2,80
Château Beaulon 10 anys Or/Ruby	2,50
Pedro Ximenez	3,50
Porto Fontseca'83 vintage	20,00

7% TAX INCLUDED