































STARTERS

Garden tomato, belly, onion and tapenade	  	11,50€
Salad with goat cheese, nuts and quince	  	12,50€
Cantabrian cod shavings with ham	 	18,00€
Homemade cannelloni	   	11,50€
Macaroni Bolognese	 	10,00€
Endive, romesco and cod salad	     	12,50€
Fish soup	     	11,50€

GREEN DISHES

Green salad		10,50€
Sautéed vegetables in the wok with sesame and soy	  	11,50€
Grilled vegetables		11,50€

TO SHARE

Grilled sardines		11,50€
Grilled baby squid	   	14,50€
Little squid andalusian style	   	15,50€
Squid rings	   	12,00€
Rock mussels with salt		11,00€
Cuttlefish cut with warm "allioli"	 	12,00€
Aphia with crashed eggs	   	16,00€
Our potatoes bravas	 	10,50€
Red prawn with salt		25,00€
Sea snails to "la llauna"	     	16,50€
Coquinas with green sauce	  	16,50€
Clams a la marinera	       	20,50€
Oysters		5,00€/u



gluten



crustaceans



egg



fish



peanut



soy



dairy



nuts



celery



mustard



sesame



sulfites



mollusks





















































lupin



RICE

(minimum 2 persons.)
(max. 2 types of rice/noodles per table)

Rice with "calçots", galleys and artichokes	     	17,00€
Seafood paella "La Sardineta"	     	17,50€
Crab mellow rice	     	18,00€
Monkfish with seaweed	     	21,50€
Lobster soupy rice	     	26,00€
Fideua	     	16,00€
Vegetable rice		17,00€
Rice of the gentleman	     	20,50€
Black rice with cuttlefish	     	17,00€
Mountain Rice	  	19,50€

FROM SEA

Grilled sole	  	27,00€
Sea bass in salt, 2 pers.	  	48,00€
Baked "skewer" hake	  	25,50€
Grilled wild turbot	  	32,50€
Grilled northern cod	  	22,00€
Rock octopus leg + than 350g	   	28,00€
Grilled monkfish	  	24,00€
Balfegó tuna tataki	 	29,00€
Balfegó tuna tartare	  	24,00€

MEATS

Sirloin with foie		25,00€
Lamb chops		19,00€
Iberian secret with chimichurri		24,50€
Matured cow tataki	       	23,00€
Homemade Chicken Nuggets	 	13,50€

