

Tapas & STARTERS

	TAPA	RATION
Toasted bread with tomato.		3,95
Gilda (olive, anchovy and piparra skewer)		3,00
Bomba from Barceloneta.		4,95
Spicy hot potatoes "patatas bravas".		6,15
Fried piparras.		7,95
Cold vegetables salad with mayonnaise, tuna and smoked salmon.		8,95
Baked vegetables assorted		14,95
Anchovies from Cantabric sea " 4 filets".		7,95
Sliced pork rinds from Cadiz with lemon.	5,95	9,95
Cod fritters with pil pil sauce.		13,95
Croquettes (oxtail, shrimps and black squids) 3 uds.		7,50
Anchovies in vinegar.		10,95
Fried baby squids.	12,95	17,95
Fried calamari with kimchi mayonnaise.	12,95	17,95
Fried eggs with fries, Iberian ham and black truffle.		15,95
Iberian ham (Tapa 60gr.) (Ration 100gr)	14,95	24,95
Assorted of cheese		19,95
<i>Pajonales semi curado Gran Canaria (goat)</i>		
<i>La Gàrgola pasta blanda Solsona-Catalunya (sheep)</i>		
<i>Fyrtarnsost curado Dinamarca (cow)</i>		
Boiling oil praws "gambas al ajillo"		17,95
Duo of carpaccios (cod and salmon) with olive vinagrette and coriander mayonnaise.		16,95

SALADS

Barbastro tomato with belly, onion and olives.	14,95
Live lettuce salad (lettuce, tomato and onion).	15,95
Burrata salad with baked baby tomatoes and pistachios.	14,95

Seafood

French oysters from Bouziques (1 piece).	3,95
Steamed mussels with candied apple mayonnaise.	12,95
Fisherman sauce clams.	18,95
Grilled razor clams from " El Delta"	17,90
Sauteed baby clams "tallarinas."	17,95
Formentera-style lobster. (fried with fried eggs and fries)	S/M
Grilled lobster	S/M
Grilled fresh shrimp .	S/M
Grilled fresh crayfish.	S/M
"Espardeñas"	S/M
Steamed Galician cockles.	19,95

Soups & PASTA

Traditional cannelloni with black truffle.	13,75
Tagliatelle marinera.	17,95
Fisherman soup.	14,95

PAELLAS & Noodles

*Mushrooms paella.	17,95
*Vegetables paella.	18,95
*Josper roast beef paella.	18,95
*Creamy rice with beef cheek.	20,95
*Fisherman style paella.	23,95
*Paella with seafood and meat.	24,95
*Fisherman style brothy rice.	24,95
*Black rice with clams and shrimps .	22,95
*Rice with cod and vegetables.	20,95
*Lobster paella.	S/M
*Brothy rice with lobster.	S/M
*Noodles paella with crayfish.	19,95

*Cooking is for at least 2 people, the price is per person.

*All our paellas are made with high quality rice from the Ebro Delta.

FISH

Grilled sea bass with spicy oil .	21,95
Galician monkfish with romesco sauce.	24,95
Sea bream cooked in salt.	22,95
Baked turbot with vegetables.	24,95
Baked Iceland cod with garlic mayonnaise.	24,95
Grilled fish assorted.	32,95
Fish assorted stew with mussels.	32,95
Grilled Corvina with garlic oil.	22,95
Grilled squids with fries .	18,95

All fish can be baked or Donostiarra style

Grilled Meats

Beef picaña steak tartar.	18,95
Stone-Grilled sirloin with garnish.	24,95
Grilled t-bone steak Angus (650gr-more 40days of maduration).	43,95
Burger sandwich with cheedar cheese, onion rings and brioche bread	16,95
Grilled High loin of Wagyu A5 Kagoshima Japanese (200gr) .	75,95

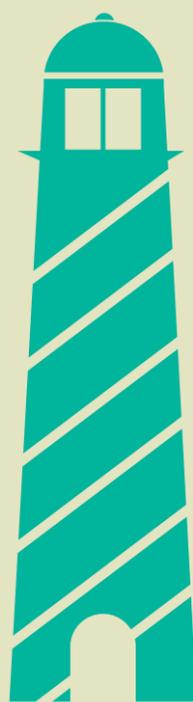
Our meats are made on charcoal grill

If you are allergic or intolerant to any food,
We ask that you consult staff about the processes of
preparation of different dishes.

VAT INCLUDED

Desserts

Dessert of the week	5,95
"Torrija" with Angelo cinnamon ice cream	7,95
Our "dulce de leche" custard	6,50
Lemon pie	6,50
Tiramisú	6,95
Crema Catalana	5,50
Cottage cheese with honey and nuts.	5,50
Chocolate soufflé with vanilla Angelo ice cream	7,50
Pastry cream millefeuille with seasonal fruit	6,95
Angelo gourmet ice creams	6,95
<i>Werther´s original caramel</i>	
<i>Vineyard peach</i>	
<i>Lemon and basil</i>	
<i>Pistachio</i>	



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