Starters

	TAPAS	FULL PORTION
Toasted bread with tomato		3,95€
Gilda of anchovy		3,00€
Bomba from Barceloneta		4,95€
Patatas Bravas (Spicy Potatoes)		6,15€
Padrón Peppers		7,25€
"Ensaladilla" with Garlic Quail Egg		10,95€
Grilled Vegetables (Josper Style)		14,95€
Cantabrian Anchovies "4 fillets"		7,95€
Sliced Pork Cracklings with smoked oil		9,95€
Cod Fritters with Pil Pil Sauce		13,95€
Croquettes (Oxtail, Prawns, Baby Squid in Ink, Iberian Ham) – 4 pcs		9,95€
Fried Baby Squid	12,95€	17,95€
Andalusian-style Squids with Kimchi Mayo	12,95€	17,95€
Fried Eggs with Truffled Potatoes and Iberian Ham		15,95€
Iberian Ham	17,95€	25,95€
Garlic Prawns		17,95€
Grilled Scallops (4 pieces)		9,95€
Galician-style Octopus		20,95€
Shredded Cod with tomato and Olive Tapenade		15,95€

Salads

Barbastro Tomato with Tuna Belly, Onion and Olive Cream	14,95€
Lettuce Hearts from Tudela with Smoked Cod and Mustard-Honey Vinaigrette	14,95€
Burrata Salad with Roasted Cherry Tomatoes, Pumpkin Seeds and Tomato Jam	14,95€

Seafood

Bouziques Oysters (per piece)	3,95€
Steamed Mussels with Roasted Apple Alioli	12,95€
Clams "Marinera" Style	18,95€
Grilled Baby razor clams from Delta	17,95€
Sautéed baby Clams	17,95€
Grilled Scallops (8 pieces)	18,95€
Formentera-style Lobster (Fried with Potatoes and Fried Eggs)	52,00€
Grilled Lobster	45,00€
Grilled Red Prawns (Local)	12€/100 gr
Grilled crayfish (local)	12€/100gr

Soups

Gazpacho	9,95€
Traditional Cannelloni with Black Truffle	13,75€
Tagliatelle with seafood	18,95€
Fisherman's Soup	14,95€

Rice Dishes

Fisherman paella without shells and scallops	23,95€*
Vegetarian paella with Grilled Vegetable	18,95€*
Paella with roastbeef and mushrooms	18,95€*
Creamy Oxtail Rice	20,95€*
Fisherman paella	23,95€*
Paella with seafood and meat	24,95€*
Brothy Seafood Rice	24,95€*
Black Rice with Clams and Peeled Prawns	22,95€*
Cod & Vegetable Rice	20,95€*
Lobster Paella	36,95€*
Brothy Lobster Rice	36,95€*
Fideuà with Alioli and crayfish	19,95€*

(minimum 2 people, price is per person)

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

Fish

Grilled Sea Bass Donostiarra Style (with spicy oil)	21,95€
Monkfish Tail with Clams and Romesco Sauce	24,95€
Salt-baked Sea Bream (600g)	23,95€
Baked Turbot with Vegetables	24,95€
Fried Icelandic Cod with Alioli and Potatoes	25,95€
Josper-grilled Salmon with Spinach Sauce Gnocchi	20,95€
Mixed Grilled Fish	32,95€
Fisherman's Stew with mixed fish	32,95€
Grilled Squids with French Fries	18,95€

All fish can be grilled, baked, or served Donostiarra style.

Meats

Steak tartar of beef	18,95€
Stone-grilled Matured Beef Sirloin	24,95€
Grilled t-bone steak 450g Angus (40-Day Aged)	39,95€
Frisian Beef Burger (Cheddar Cheese, Pickles, Onion Rings, Brioche Bun)	16,95€

All meats are cooked over charcoal grill.

If you have any food allergies or intolerances, please consult our staff regarding preparation methods.

TAX INCLUDED

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Desserts

Dessert of the Week	**5,95€**
French Toast with nougat Ice Cream	**7,95€**
Lemon Pie	**6,50€**
Tiramisu	**6,95€**
Catalan Cream	**5,95€**
Honey & Fresh Cheese with Walnuts	**5,50€**
Chocolate Soufflé with Vanilla Ice Cream (Preparation: 8 min)	**7,50€**
Seasonal Fruit Millefeuille with Pastry Cream	**6,95€**
Assorted Ice Cream (Ask for Flavors)	**6,95€**
Irish Coffee	**7,75€**

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