



BOCARTE

TAPAS. ARROCES Y MARISCOS

WEEKEND MENU

STARTERS

- Mixed salad with goat's cheese, nuts, and honey vinaigrette
- Caesar salad with crispy chicken and croutons
- Broken eggs with shavings of Iberian ham
- Cordovan-style salmorejo with egg and ham shavings
- Homemade XL seafood cannelloni, marinera style
- Our Russian salad
- Steamed Galician mussels with garlic and parsley
- Homemade cod and llangueta fritters

MAINS

- Seafood paella (min. 2 people)
- "Caldoso" lobster rice (Suppl. 4€, min. 2 people)
- Oven-baked sea bass with "panadera" potatoes
- Marinera style Monkfish
- Grilled beef skirt steak with potatoes and Padrón peppers
- Fresh Andalusian-style fried anchovies with salad
- Fresh grilled cuttlefish with salad
- Desalted cod "a la llauna" (Suppl. 4€)
- Girona entrecôte 400g. with potatoes and Padrón peppers (Suppl. 4€)
- Bluefin tuna with soy and sesame (Suppl. 4€)

DESSERTS

- Seasonal fruit
- Homemade dessert
- Egg flan with cream
- Ice cream

28,00 €

GLASS OF WINE, BEER, SOFT DRINK OR WATER,
BREAD, DESSERT OR COFFEE,

BOOK YOUR TABLE:

T. 937 154 588

info@grupoangelita.com

www.grupoangelita.com/bocarte

ORDER YOUR

**HALF SEAGRAM'S
GIN AND TONIC**

To finish off a perfect menu



4,50€