



BOCARTE

TAPAS, ARROGES Y MARISCOS

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
- Warm leek cream with croutons
- Wok-fried noodles with chicken and sautéed vegetables in soy sauce
- Cordovan-style salmorejo with egg and ham shavings
- Our Russian salad
- Homemade XL seafood cannelloni with marinera sauce
- Steamed Galician mussels with garlic and parsley
- Cod and llangueta fritters

MAINS

- Oven-baked sea bass 300g, with "panadera" potatoes
- Marinera style Monkfish tail
- Pork tenderloin with green peppercorn sauce
- Neapolitan style Veal milanese with potatoes
- Grilled beef skirt steak with potatoes and Padrón peppers
- Beef burger with potatoes and fried egg
- Fresh Andalusian-style fried anchovies with salad
- Desalted cod "a la llauna" (Supp. 5€)
- Fresh grilled cuttlefish with salad (Supp. 4€)
- Girona entrecôte 400g. with potatoes and Padrón peppers (Supp. 6€)
- Bluefin tuna with soy and sesame (Supp. 4€)



Monday to Wednesday min. 2 people

- Seafood paella
- Seafood fideuá
- Creamy rice with Delta crab

Thursday and Friday min. 2 people

- "Caldoso" lobster rice (suppl. 4 €)

A MAXIMUM OF 2 DIFFERENT RICE DISHES PER TABLE

DESSERTS

- Seasonal fruit
- Creamy yoghurt with red berry coulis
- Homemade dessert
- Egg flan with cream
- Ice cream

14,95 €



ORDER YOUR
HALF SEAGRAM'S
 GIN AND TONIC

4,50€

To finish off a perfect menu

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