

## COLD STARTERS

Terrine of duck foie, raisin's bread and tomato jam	19
Russian style salad with octopus on "Causa limeña"	11
Steak tartar of Galician beef tenderloin over potato waffles	19
Mixed board of Ibericos and local cheese	20
Local red tuna tartar over "Ajoblanco" soup with Wakame seaweed and sesame salad	19
"Salmorejo" of cherries and canary tomato with fresh cheese powder and anchovies	9

## WARM STARTERS

Variety of homemade croquettes	9
Farmyard ecological egg cooked at low temperature, accompanies by wild mushrooms and mellow pork jowl	12
American style fried chicken wings with vegetable "cruditês" and blue cheese sauce	11
Mussels in "kimchee" sauce with crispy rice noodles	13
Steamed Bao Bread filled with tempura of soft-shell crab, red mojo sauce, coriander mayonnaise and pickles	17
"Melvin's" Fish and Chips with tartara sauce	16

Selection of bread, butter and appetizer	3
--	---

Prices in €, Vat Included

## SALADS

Lettuce hearts with pickled tuna at home, "Almogrote" and Cesar sauce	14
Pink tomato salad with dressing, "mozzarella trezzini" and anchovies in olive oil	14

## RICES AND "ROSSEJAT"

Seafood "paella "señoret" style	26	Rice Casserole with big red prawn	29
"Countryside" rice with Iberian pork prey	19	Rice whit mushrooms and duck	22
Rice with our farmer vegetable	16	Rice with chicken and crayfish	22
Black rice with calamari and crayfish	24	Seafood "Rossejat"	22

All "paella", rices and "Rossejats" include variety of ali-oli sauces

Prices in €, Vat Included

## FISHES

Canarian local fish whit creamy fennel and pickled vegetables	24
Portion of charbroiled fish	29
Charbroiled fish to share (Our staff will inform you of daily best options)	65 /kg

## MEATS

Charbroiled chicken supreme over vichyssoise and vegetable chips	15
Rib eye Galician cow 45 Dry Aged	68 /kg
Oxtail "Royale", parnship cream and pear in ginger	20
Lamb terrine, bones of fresh pasta with herbs duxelle and truffled celery puree	19
Pork knuckle cooked during 45 hours at low temperature accompanies by apricot compote and Sauerkraut	19

If you wish any other garnishing or sauce, please ask our *staff*

Prices in €, Vat Included

## DESSERTS

Our version of “Gâteau Basque” with apple ice cream	7
Melting cheesecake, honey ice cream and strawberry jam	7
“Chocolatísimo”	8
“Caipirinha” melon chunks, lemon peel ice cream and yoghurt soup	7
Puff pastry “Mille-feuille” filled with Russian cream, strawberries and vanilla ice cream	7
Coffees, teas and infusions	4

If you have any special needs or allergies, please do not hesitate to inform our staff.  
They will be willing to help you with your choice