STARTERS

Crispy bread with tomato 🧔	5,95€
Crispy bread with caramelized onion and anchovies 🖸 🚭 🤣	7,95€
Crispy bread with gratin goat cheese and caramelized onion 🛈 🤣	8,50€
Iberian ham croquettes (4psc) 🤣 🔇	7,95€
Iberian ham with crispy bread with tomato and oil 🤣	17,95€
¹ /2 Iberian ham with crispy bread with tomato and oil	11,95€
Andalusian-style fried squid 🚭 🕜 🤌	15,95€
Octopus ``A FEIRA´´ with potato cream 🗐	18,50€
Scrambled eggs with straw potatoes and Iberian ham 📀	12,95€
Padron pepper with maldon salt	6,95€
Grilled vegetables with romesco sauce 🔍	7,95€
Russian salad 🥬 🛈 😂	6,95€
Patatas bravas with our sauce and alioli O	6,95€
Garlic prawns with spicy paprika and chillies 🛇	14,50€
Grilled prawns 🛇	15,50€
Galician mussels (steamed or marinera style) 🥯	12,95€
SALADS	
Green salad with feta cheese 🥝 🛈 回 😂	7,95€

Garden salad6,95€Goat cheese salad with honey, mustard, nuts and balsamic vinegar from Modena0 Smoked salmon and King prawn salad with dill oil and red fruit balsamic <a> @ 12,95€

<u>RICE</u>
Paella / Black rice paella / Fideuá 🛇 🕙 🧶
Rice with Lobster (min. 2 p.) 🚭 😂 🧐 🤌
<u>MEAT</u>
Beef tenderloin
Asturian "Cachopo" stuffed with ham and ch
Grilled beef steak with fries (300g)
Grilled sausage with French fries and padror
Duck confit with reacted nincounts with you

Beef tenderloin	18,95€
Asturian "Cachopo" stuffed with ham and cheese O ⊘	16,95€
Grilled beef steak with fries (300g)	17,95€
Grilled sausage with French fries and padron peppers 🕹	11,95€
Duck confit with roasted pineapple with run and red fruit sauce 🕹	16,95€
Pork ribs with barbecue sauce 🤌 🖸 🥹	16,95€
Lamb ribs with roasted potatoes 🤌	18,95€
Grilled skirt steak with fries 🤣	17,95€
Grilled Iberian pork with roasted vegetables	15,95€
Stone grilled beef steak 800g (min. 2p)	25,95€

<u>FISH</u>

	An ANY A
Grilled sea bream/sea bass with garnish 🗢	<mark>14,95€</mark>
Fish and seafood soup with nuts and saffron 🛇 回	17,95€
Grilled octopus leg on creamy sweet potato and pumpkin 🛇 🧔	20,95€
Grilled salmon with grilled vegetables 📀	17,95€
Grilles Lobster with marinera sauce and roasted vegetables 😂	29€

17,50€

27,95€

DESSERT



<u>RED WINE</u>

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Cap de Ruc D.O. Montsant	16,95€	
Protos Roble D.O. Ribera del Duero	19€	
Montelciego D.O. Rioja	15€	
Cune Crianza D.O. Rioja	16,50€	
Monólogo Crianza D.O. Rioja	17€	19
5 5 5 5 5		
	ROSÉ	
Lambrusco rosado Negrini	15€	
Homenaje D.O. Navarra	14,50	
Mateus Rosé de Aguja	15€	
	WHITE WINE	
> > > > > > > >		
Cuatro Rayas	15€	
Verdejo <mark>D.O. R</mark> ueda		
Castell de Raimat	17€	
D.O. Costers del Segre		
Bicos D.O. Rias Baixas	1 <mark>6,95</mark> €	
Blanc Pescador de Aguja	14,50€	
	<u>CHAMPAGNE</u>	
> > > > > > >		
Juve Camps Brut	22,50€	Glass of champagne
Anna Codorniu	22€	Glass of wine

4,50€

3,95€