
LA QUINTA RESTAURANTE

[WE RECOMMENDED ...]

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| 1. | BEEF STEAK TARTAR (EGG YOLK, FRIED CAPERS AND OUR DRESSING) (1, 3, 10, 14) | 18,50€ |
| 2. | GRILLED SCALLOP WITH GARLIC AND PARSLEY (12) | 3,50€ un. |
| 3. | STEAMED MUSSELS (LAUREL, PEPPER AND WHITE WINE) (2, 12, 14) | 12,00€ |
| 4. | RABBIT GYOZAS IN RED MOJO WITH TOASTED SESAME (1, 11, 14) | 12,80€ |
| 5. | COD FRITTERS (1, 3, 4) | 12,00€ |
| 6. | GARLIC NORWAY LOBSTER (4, 14) | 15,00€ |
| 7. | MEATBALLS WITH CUTTLEFISH (1, 3, 4, 7, 12) | 15,00€ |

** Bread service with homemade butters (1,30€ / person)

[IGIC INCLUDED]



TO SHARE...

1.-Bigeye tuna and avocado tartar with citrus (1, 4, 6)	14,50€
2. -"Papa brava" mille-feuilles (7)	9,00€
3.-Canarian black potatoe salad with bonito (1, 3, 4, 14)	10,50€
4.-Iberian ham(120gr.) with glass bread with tomato (1)	19,00€
5.-Assortment of cheeses with glass bread (1, 7, 8)	16,00€
6.-Garlic prawns (4, 14)	15,00€
7.-Spanish style broken eggs with papas and Iberic ham (3)	13,00€
8.-Andalusian style calamari (1, 7, 12)	15,00€
9.-Homemade Iberian ham croquettes (1, 3, 7)	10,00€
10.-Homemade "majorero cheese" croquettes with sweet guava (1, 3, 7)	10,00€
11.-Homemade cuttlefish croquettes with alioli (1, 2, 3, 4, 7, 9, 12)	10,00€
12. -Homemade mushrooms croquettes (1, 3, 7)	10,00€
13. -Fresh grilled octopus with its juice (7)	15,50€

From vegetable garden to dish

14. -Special salad of "La Quinta" (7, 8, 14)	13,00€
15. -Romaine lettuce hearts with crispy chicken and caesar sauce (1,3,4,5,7,8,14)	12,50€

Our specialty: RICE *Price for person

16. -Rice broth with big shrimps (1, 4, 9, 12) <i>(min. 2 pax)</i>	19,00€
17. -Lobster soupy rice (1, 4, 9, 12) <i>-subject to availability - (min. 2 pax)</i>	28,00€
18. -Lobster rice (1, 4, 9, 12) <i>-subject to availability - (min. 2 pax)</i>	28,00€
19. -Creamy octopus rice (1, 4, 7, 9, 12)	18,00€
20. -Creamy red prawn rice(1, 2, 4, 9, 14)	19,00€
21. -"Señorito's rice" (calamari, monkfish and peeled prawns) (1, 4, 9, 12) <i>(min. 2 pax)</i>	18,00€
22. -Black rice with cuttlefish and artichokes (1, 2, 4, 7, 1, 12) <i>(min. 2 pax)</i>	18,00€
23. -Risotto with mushrooms and parmesan (7, 14)	18,00€
24. -Goat meat rice with spicy aioli (7, 14)	18,00€
25. -Squid fideuá with aioli (1, 4, 7, 9, 12) <i>(min. 2 pax)</i>	18,00€

*The rice is makes at the moment, and it takes 20 minutes

For meat lovers...

26. -Free-range chicken canelloni with mushrooms cream (1, 3, 7, 14)	15,00€
27. -Crispy goat meat lasagna (1, 7, 14)	16,00€
28. -Ribeye steak with its garnish	18,50€
29. -Pork sirloin with its garnish	17,60€
30. -Beef sirloin with its garnish	22,00€
31. -Iberian pork with its garnish	23,00€

*Extra sauces (suppl. 2,15€): *Green pepper sauce (7) *Mushroom sauce (7) *"Oporto" sauce (14)

**All meats are accompanied by grilled potatoes and candied piquillo peppers*

Direct from the sea

32. -Local fresh fish (seasonal) with sliced potatoes, Iberian ham and garlic sauce (4, 14)	23,50€
33. -Cod "encebollado" with potatoes and poached onion (4)	17,00€
34. -Tuna tataki with marinade, guacamole and soy caviar (4, 14)	18,20€
35. -Grilled squid with garlic and parsley (12)	15,00€
36. -Seafood soup (1, 4, 9, 12)	15,00€

Sweet moment

- **Baba rum with ice cream (1, 3, 7, 14)** 7,50€
Fluffy French sponge cake soaked with sugared rum and creamy ice cream
- **Catalan cream (3, 7)** 6,50€
Liquid caramel interior, strawberries, caramel ice cream and burnt catalan cream foam
- **Smoked cheesecake (3, 7)** 7,00€
- **"Polvito Uruguayo" to lick your fingers (1, 3, 7, 8)** 7,00€
- **Aromatic explosion of citrus (3, 7)** 6,50€
Orange cream with sweet pesto, citrus, crunchy meringue and lemon sorbet ice cream

