

SOME OF OUR STARTERS

<div><div></div><div></div><div></div></div>		
Salad with prawns <div><div></div><div></div></div> <i>from Huelva</i>	7,50€	12,00€
Octopus salad <i>{Galician style}</i> <div><div></div><div></div></div>	8,50€	15,00€
Tomato dressing & frigate mackerel <div><div></div><div></div></div>	8,50€	15,00€
Potatoes dressing and frigate mackerel <div><div></div><div></div></div>	7,00€	10,50€
Roast peppers with king prawns <div><div></div></div>		15,00€
Tuna tataki <div><div></div><div></div></div> <i>with soya mayonnaise</i>		18,00€
Red tuna in marinade <div><div></div></div>		15,50€
Córdoba-style salmorejo <div><div></div><div></div></div>	5,00€//Und.	
Cheese board <div><div></div></div>	8,50€	15,00€
Prawns of Huelva/King prawns of San Lúcar <div><div></div></div>		s/m

FRIED FOOD & MORE

Shrimp pancakes <i>{Depending on stock}</i> <div><div></div><div></div></div>	5,00€//Und.	
Home-made croquettes Gourmet <div><div></div><div></div></div>	9,00€	14,50€
Fresh fish <div><div></div><div></div></div> <i>{depending on market availability // red mullet, wedge soles, anchovies, small hake...}</i>	s/m	s/m
Sanlucar-style ratatouille <div><div></div><div></div><div></div><div></div></div>	8,00€	15,50€
Scrambled eggs with ham <div><div></div></div>		15,50€
Market artichokes <div><div></div><div></div></div> <i>With palo cortao, prawns and ham</i>		19,50€
Grilled vegetables		12,00€
Garlic big prawn with egg <div><div></div><div></div></div>		23,00€

SCRAMBLED EGGS

With asparagus, prawns and ham <div><div></div><div></div></div>		18,00€
House special <div><div></div><div></div></div> <i>{courgette, garlic sprouts and prawns}</i>		19,00€

PAELLA

(100 gr. person)

FISH AND SEAFOOD <div><div></div><div></div><div></div></div>	
Abanda <i>{plain rice cooked in fish stock}</i> <div><div></div><div></div></div>	16,50€
Abanda with garlic and paprika <i>{allipebrat}</i> <div><div></div><div></div></div>	17,00€
Abanda <i>{with garlic sprouts and socarrat}</i> <div><div></div><div></div></div>	17,50€
Red abanda <div><div></div><div></div><div></div></div> <i>{with scarlet prawns, sea urchins and palo cortao sherry}</i>	19,00€
Black rice with prawns and mussels <i>{no shells}</i> <div><div></div><div></div><div></div></div>	19,00€
Black rice with seafood <div><div></div><div></div><div></div></div>	29,00€
Black rice with scarlet prawns <div><div></div><div></div><div></div></div>	31,00€
Senyoret <i>{Gentleman rice with shelled seafood}</i> <div><div></div><div></div><div></div></div>	19,00€
Senyoret <i>{with artichokes and asparagus}</i> <div><div></div><div></div><div></div></div>	20,00€
Scarlet prawnss <div><div></div></div>	31,00€
Scarlet prawns and octopus <i>{Galician style}</i> <div><div></div><div></div></div>	34,00€
Seafood <div><div></div><div></div><div></div></div>	29,00€
Lobster <div><div></div></div>	34,00€
Cod and cauliflower <div><div></div></div>	19,50€
Garlic prawns and egg <div><div></div><div></div></div>	21,00€
Mixed Paella <div><div></div><div></div></div>	24,00€
Galician Lobster <i>{in season and preorder only}</i> <div><div></div></div>	47,00€

VEGETABLES AND/OR MEAT

Seasonal vegetables <i>{depends on the market}</i>	19,00€
Seasonal vegetables and chicken	22,00€
Seasonal vegetables and pork ribs	24,00€
Valencian paella <i>{preorder only}</i>	26,00€
Iberian paella <i>{preorder only}</i>	26,00€
Porcini mushrooms and duck paté	29,00€
Paella with wok-fried vegetables, prawns and chicken <div><div></div></div>	23,00€
Cuban paella with pork ribs <i>{with bacon, eggs and tomato sauce}</i>	23,00€

CREAMY RICE

(100 gr. person)

FISH AND SEAFOOD <div><div></div><div></div><div></div></div>	
San Lúcar style <i>{Monkfish, squid, clams, king prawns and manzanilla sherry}</i> <div><div></div><div></div><div></div></div>	23,00€
Lobster <i>{palo cortao sherry}</i> <div><div></div><div></div><div></div></div>	34,00€
Scarlet prawns and sea urchins <i>{palo cortao sherry}</i> <div><div></div><div></div><div></div></div>	31,00€
Thick noodles with clams and king prawns <div><div></div><div></div><div></div></div>	23,00€
Galician Lobster <i>{in season and preorder only}</i> <div><div></div></div>	47,00€

CREAMY RICE WITH MEAT

(Preorder only)

Oxtail with amontillado sherry	25,00€
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DRY FIDEUA (NOODLES)

(fine noodles nº0 or 4)

Senyoret <i>{Gentleman rice with shelled seafood}</i> <div><div></div><div></div><div></div><div></div></div>	18,00€
Red with king prawns <div><div></div><div></div><div></div></div>	31,00€

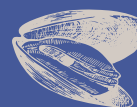


ASK FOR OUR STEWS
AND SUGGESTIONS OF THE DAY

BEERS & SOFT DRINKS

Caña cerveza	1,80€
Large glass	2,50€
Shandy <i>{Radler}</i>	2,10€
Alcohol-free	2,10€
Summer red wine and fizzy drinks	2,10€
Non-carbonated drinks	2,20€
Fizzy drinks	2,00€
Vilas del Turbón mineral water	2,00€
Sparkling water	2,00€

Welcome ...
Choose and enjoy x
Patience,
your rice is being
exclusively prepared
for You



criaito



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITES

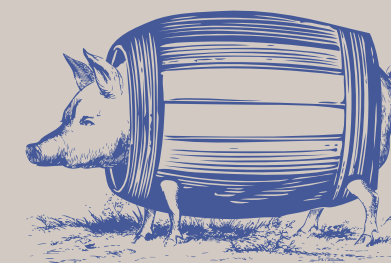


LUPIN



MOLLUSCS

Arrocería



criaito

Triana

RICE & STEWS

David Hidalgo Otaolauruchi