
LA QUINTA RESTAURANTE

[WE RECOMMENDED ...]

- | | | |
|----|--|----------|
| 1. | SEAFOOD OMELETTE; EGG OMELETTE WITH SHRIMP OIL, CRISPY SEAFOOD AND GRATIN PRAWNS (1, 2, 3, 7, 8, 12) | 16,90€ |
| 2. | GRILLED SCALLOP WITH GARLIC AND PARSLEY (12) | 3,70€ un |
| 3. | STEAMED MUSSELS (LAUREL, PEPPER AND WHITE WINE) (2, 12, 14) | 12,00€ |
| 4. | COD FRITTERS (1, 3, 4, 7) | 15,00€ |
| 5. | GARLIC NORWAY LOBSTER (4, 14) | 15,00€ |
| 6. | GRILLED CHEESE WITH CHERRY TOMATOES CONFIT IN PALM HONEY (7, 8, 14) | 14,00€ |

** Bread service with homemade butters (1,50€ / person)

[IGIC INCLUDED]



TO SHARE...

1.-Bigeye tuna and avocado tartar with citrus (1, 4, 6)	15,00€
2. -"Papa brava" mille-feuilles (7)	9,50€
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)	14,00€
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. -Homemade jerky croquettes (1, 3, 7)	12,00€
14.-Fresh grilled octopus with its juice (7)	15,50€
15. -Rabbit gyozas in red mojo with toasted sesame (1, 11, 14)	13,50€
16. -Beef steak tartar (egg yolk, fried capers and our dressing) (1, 3, 10, 14)	19,50€

From vegetable garden to dish

17. -Special salad of "La Quinta" (7, 8, 14)	14,50€
18. - Roasted eggplant with chorizo, rocket and parmesan (7, 8)	13,50€
19. -Romaine lettuce hearts with crispy chicken and caesar sauce (1, 3, 4, 5, 7, 8, 14)	14,50€

Our specialty: RICE *Price for person

20. -Rice broth with big shrimps (1, 4, 9, 12) (min. 2 pax)	22,00€
21. -Creamy octopus rice (1, 4, 7, 9, 12)	21,00€
22. -Creamy red prawn rice (1, 2, 4, 9, 14)	21,00€
23. -"Señorito's rice" (calamari, monkfish and peeled prawns) (1, 4, 9, 12) (min. 2 pax)	21,00€
24. -Black rice with cuttlefish and artichokes (1, 2, 4, 7, 1, 12) (min. 2 pax)	21,00€
25. -Risotto with mushrooms and parmesan (7, 14)	21,00€
26. -Squid fideuá with aioli (1, 4, 7, 9, 12) (min. 2 pax)	21,00€

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

For meat lovers...

27. -Free-range chicken canelloni with mushrooms cream (1, 3, 7, 14)	15,00€
28. -Ribeye steak with its garnish (6)	19,00€
29. -Pork sirloin with its garnish (6)	18,00€
30. -Beef sirloin with its garnish (6)	23,00€
31. -Iberian pork with its garnish (6)	23,00€

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

**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)** 7,00€
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€
- **Our special banana (1, 3, 7, 8, 14)** 7,50€
Caramelized banana with vanilla mousse, banana cake, and vanilla ice cream

