
LA QUINTA RESTAURANTE

[WE RECOMMENDED ...]

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| 1. | TOMATE TARTAR WITH MOZZARELLA, PARMESAN FOAM AND FRIED ARUGULA (1, 3, 6, 7) | 15,00€ |
| 2. | COLD ZUCCHINI CANNELLONI STUFFED WITH SEAFOOD (2, 3, 4, 12, 14) | 15,00€ |
| 3. | GRILLED SCALLOP WITH GARLIC AND PARSLEY (12) | 3,70€ un. |
| 4. | STEAMED MUSSELS (LAUREL, PEPPER AND WHITE WINE) (2, 12, 14) | 12,00€ |
| 5. | COD FRITTERS (1, 3, 4, 7) | 13,00€ |
| 6. | GARLIC NORWAY LOBSTER (4, 14) | 15,00€ |
| 7. | MEATBALLS WITH CUTTLEFISH (1, 3, 4, 7, 12) | 15,00€ |
| 8. | JERKY BOMBS (1, 3, 7) | 2,50€ |

** 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)	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€
14. -Rabbit gyozas in red mojo with toasted sesame (1, 11, 14)	13,50€
15. -Beef steak tartar (egg yolk, fried capers and our dressing) (1, 3, 10, 14)	19,50€

From vegetable garden to dish

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

Our specialty: RICE *Price for person

18. -Rice broth with big shrimps (1, 4, 9, 12) (min. 2 pax)	20,00€
19. -Creamy octopus rice (1, 4, 7, 9, 12)	19,00€
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) (min. 2 pax)	19,00€
22. -Black rice with cuttlefish and artichokes (1, 2, 4, 7, 1, 12) (min. 2 pax)	19,00€
23. -Risotto with mushrooms and parmesan (7, 14)	19,00€
24. -Squid fideuá with aioli (1, 4, 7, 9, 12) (min. 2 pax)	19,00€

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

For meat lovers...

25. -Free-range chicken canelloni with mushrooms cream (1, 3, 7, 14)	15,00€
26. -Crispy goat meat lasagna (1, 7, 14)	16,00€
27. -Ribeye steak with its garnish	19,00€
28. -Pork sirloin with its garnish	18,00€
29. -Beef sirloin with its garnish	23,00€
30. -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

31. -Local fresh fish (seasonal) with sliced potatoes, Iberian ham and garlic sauce (4, 14)	23,50€
32. -Cod "encebollado" with potatoes and poached onion (4)	17,00€
33. -Tuna tataki with marinade, guacamole and soy caviar (4, 14)	18,20€
34. -Grilled squid with garlic and parsley (12)	15,00€
35. -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	
• Our seasonal dessert	7,50€

