



SPANISH SPECIAL
A LA CARTE
November

PRIMEROS PLATOS – APPETISER

Cold Tapas Plate 25
octopus, iberico ham, vegetable salad, salpicón seafood
salad

Langosta Ensalada 18.80
seafood lobster salad presented on ice with salmon roe

Jamón Ibérico Bellota con Tartar de Tomate 23
iberico ham with tomato tartar, parmesan tuile

Caldereta de Pescados y Mariscos 16.80
seafood and fish soup

Foie a la Sartén con la Piel de Cochinillo 21
foie gras with suckling pig skin, onion marmalade, jerez
sherry sauce

Arroz Meloso con Vieiras y Calamares 16
saffron rice with sea scallops, calamari and clams

Croqueta de Cangrejo y Bogavante 13.80
crab croquettes with lobster sauce, salmon caviar

Pulpo a la Gallega 14
octopus with potatoes

PLATOS PRINCIPALES – MAIN COURSE

Arroz Marinero Paella 23.80
sailor's rice with seafood and fish

Arroz Negro con Chipirones Paella 29
bay squid black rice with prawns

Zarzuela de Mariscos 27
seafood operetta with shellfish sauce

Cochinillo al Horno 32
Spanish roast suckling pig

Chuletas de Cordero 32
lamb loin Segovia style

Chuletón de Angus Buey 30
grilled rib steak with marrow sauce

Perdiz Con Foie 37
quail with foie gras

DESSERT TROLLEY

12 per piece

