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SPANISH SPECIAL  
A LA CARTE  
November

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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

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## 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  
roast rack of lamb Segovia style

Chuletón de Angus Buey 30  
grilled rib steak with marrow sauce

Perdiz Con Foie 37  
quail with foie gras

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## DESSERT TROLLEY

12 per piece

