



Shellfish Marisco



Grilled Galician razor clams (6 un)	21,50
Navajas a la plancha (6 un)	
Galician live oysters	4,85/un.
Ostras gallegas vivas	
Grilled Blanes prawns (big size)(250g).....	42,00
Gambas grandes de Blanes a la plancha (250 gr)	
Grilled lobster (part 1/2 kilo).....	45,00
Bogavante a la plancha (pieza de 1/2 kilo)	
“Zamburiñas” Grilled scallops (4 un)	19,00
Zamburiñas a la plancha (4 un)	
Dublin bay prawns.....	38,00
Cigalas de Blanes abiertas a la plancha	

Rice and pasta Arroces y pastas

Minimum 2 persons
Price per person

Broth rice with lobster	29,50
Arroz caldoso de bogavante	
Black rice with cuttlefish and king prawns	23,50
Arroz negro con sepia y gambas gratinado con all i oli verde	
Seafood paella.....	23,50
Paella de pescado y marisco	
Fideuá (noodle paella) with cuttlefish and clams	23,50
Fideuá con sepia y almejas gratinada con all i oli	
Paella del señorito – “The Gentleman’s paella” (fish & seafood with all bones & shells removed).....	25,00
Paella del Señorito (todo pelado)	

Appetizer and bread € 2,00 - 10 % VAT included





Appetizers

Para picar



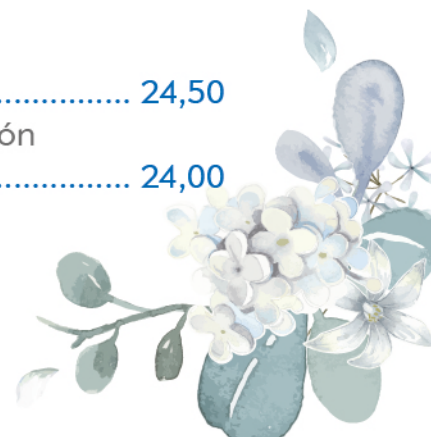
	Ration
Iberian acorn-fed ham	25,50
Jamón ibérico de bellota	
Andalusian or romana style Squid	19,00
Calamares a la romana o a la andaluza	
Chicken and ham croquettes (Un.)	2,25
Croquetas de pollo y jamón	
Cod fritters (Un.) Buñuelos de bacalao	2,50
Galician octopus Pulpo a la gallega	24,50
Galician clams fisherman's style, steamed or sautéed with garlic and parsley	27,50
Almejas gallegas al gusto (plancha, marinera o salteadas)	
Homemade Anchovies from L'Escala (6 fil)	17,50
Anchoas de L'Escala artesanas	
Steamed or Fisherman's style mussels	13,50
Mejillones marinera o vapor	
Fried baby squid with fried eggs, crunchy Iberian ham strips and parmesan cheese	19,50
Chipirones con huevos estrellados, crujiente de jamón ibérico y parmesano	

Starters

Entrantes

Garden salad Ensalada de la huerta	13,90
Seasonal tomato with white tuna and spring onion	14,80
Tomate de temporada con ventresca de bonito y cebolla tierna	
Warm goats cheese salad with nuts and quince with honey vinaigrette dressing	15,50
Ensalada tibia de queso de cabra, frutos secos, membrillo y vinagreta de miel	
Grilled seasonal vegetables with Romesco sauce	14,00
Parrillada de verduras de temporada con salsa Romesco	
Seafood soup Sopa de pescado y marisco	16,50
Andalusian gazpacho (cold vegetable soup) (seasonal)	
Salad with foie gras, duck ham, toasted pine nuts in a modena and basil vinaigrette	16,70
Ensalada de foie, jamón de pato, piñones tostados con vinagreta de Módena y albahaca	
Roasted octopus with potato parmentier and paprika oil	24,50
Pulpo a la brasa con parmentier de patata y aceite de pimentón	
Red tuna tartar with avocado and tomato	24,00
Tartar de atún rojo con aguacate y tomate	

Appetizer and bread € 2,00 - 10 % VAT included





Fish

Pescado



Grilled seafood and fish platter	Price per person 70,00
Parrillada de pescado y marisco a la plancha	
Shellfish platter + 1/2 lobster	Price per person 80,00
Mariscada con medio bogavante	
Grilled sole or meunière.....	29,50
Lenguado a la plancha o Meunière	
Red tuna Tataki with avocado mousse and Teriyaky sauce	25,00
Tataki de atún rojo con mousse de aguacate y salsa Teriyaki	
Grilled Monkfish with sautéed vegetables	28,50
Rape a la plancha con salteado de verduras	
Cod gratin with garlic	25,50
Bacalao gratinado con muselina de ajos sobre cama de espinacas	
Grilled Gilt-head bream or bass baked, grilled,	
Donosti style or salt crusted (whole piece 1,200 kg)	65,00
Dorada o lubina plancha, horno, Donosti o a la sal(1,200 kg)	
Turbot roasted, baked or Donosti style (whole piece 1,200kg)	75,00
Rodaballo a la brasa, horno o Donosti (1,200 kg)	
Zarzuela seafood	
(monkfish, hake, shrimp, crayfish, clams and mussels)	48,00
Zarzuela de pescado y marisco	
(rape, merluza, gamba, cigala, almejas y mejillones)	
Casserole of monkfish with potato, clams and prawns	35,00
Suquet de rape con patata rota, almejas y gambas	

All dishes are served with garnish - Appetizer and bread € 2,00
10 % VAT included





Meat Carnes

'Pluma' special tender cut of Iberian acorn-fed roasted pork and Padron peppers	25,50
Pluma de cerdo ibérico de bellota a la brasa con patata panadera y pimiento de Padrón	
Oxtail stew Cordoba style	22,00
Rabo de Toro estofado a la Cordobesa	
Charcoal grilled lamb ribs	24,50
Costillas de cordero a la brasa	

Galician Beef D.O.

Fillet of beef grilled with pepper sauce or Roquefort sauce	28,70
Solomillo de ternera al gusto (brasa, pimienta, roquefort)	
Entrecôte steak 1/2 kg with pepper sauce or Roquefort sauce	25,50
Entrecot de ternera 1/2 kg al gusto (brasa, pimienta, roquefort)	
Steak tartar of beef fillet (finely chopped mince)	24,50
Steak Tartar de solomillo de ternera (picado a cuchillo)	

All dishes are served with garnish - Appetizer and bread € 2,00
10 % VAT included

