

SEAFOOD

SPANISH RESTAURANT

APPETIZER

Potato salad

Filled with creamy egg and mayo, it's super colorful, with the inclusion of peas, carrots, and roasted red peppers.

\$4.5

Olives

Different varieties of olives from the local area.

\$3.5

Salmorejo

The perfect appetizer for a hot day. With cured jam and egg.

\$6.5

Cheeseboard

Selected varieties of authentic cured cheese served with olive oil and bread peaks.

\$12.5

LOVE Seafood

STARTERS

Tomato bread

Served with slices of delicious Negra ham.

\$8.0

Garlic Prawns

A combination between prawns and bread, perfect for dipping bread in the sauce.

\$9.0

Squid

Served with crunchy batter.

\$10.5

SPECIAL MENU

Menu A

Olives + Sea bass + Rice Pudding + Drink.

\$25.5

Menu B

Potato salad + Bream + Egg Flan + Drink.

\$26.0

Menu C

Salmorejo + BBQ Octopus + Natillas + Drink.

\$23.7

DESSERTS

Egg Flan

Served with liquid caramel on top.

\$5.0

Rice Pudding

Known as arroz con leche, served with cinnamon sprinkled on top.

\$5.5

Natillas

Flavored with cinnamon and vanilla extract.

\$5.0

DRINKS

Wine

You can choose between red or white wine.

\$5.5

HOME

Bream

Delicious grilled sea bream accompanied by potatoes and cherry tomatoes.

Sea bass

Great baked sea bass, stuffed with rosemary and lemon.

Mackerel

Grilled mackerel fillets served with fresh salad.

BBQ octopus

Octopus cooked on the grill.

\$15.8

Scallops

Steamed in their own shell.

\$21.5

Clams

Served with garlic sauce and olive oil, with lots of fresh parsley.

\$18.0

Tuna stew

Cooked with potatoes and our touch of paprika.

\$13.0

