



STARTERS

steamed Mussels

Valencian Sauce with eel

Grilled little Sepia with Mery Sauce (ration)

Cantabrian anchovies with cheese a base is grated Tomato

Smoked sardine with a base of grated tomato and chilli peppe (unit)

Home made meat balls:

Cod, of Iberian Ham, of Bogavante, of Boletus

Tomato, pepper and salted tuna

Coated in batter and fried squids

Fried potato with a spicy tomato sauce and garlic mayonnaise

Coated in batter and fried little squids

Esgarraet

Roasted pepper, cod crumb, mojama and marinated olives

Tart from Esgarraet

Tartlet of roasted red peppe, cod crumb, mojama on a base of grated tomato accompanied by Cantabrian anchovies with cheese (4 units)

Scrambled Mushrooms and Foie

Five types of Boletus, young garlic, egg and grilled Foie

Scallop with Iberian Ham

Accompanied with steamed onion and a touch of onion marmalade (unit)

Grilled Goat Cheese with Homemade Marmalade

La Maison Camembert Cheese, Fried with Homemade Jam



ASSORTED

Small fried fish source Fried fish on a lettuce base

Various Frying Source

Small fried fish, 4 homemade meatballs, calamari, sprig and ajoaceite mortar.
(Meatballs: Cod, Bogavante, Boletus, Iberian Ham)

Iberian Ham and Cured Cheese

Spanish style cured ham PDO Guijuelo de Salamanca, Cured Cheese Extramuros

Cheese Board (4 Cheeses) Assortment of various cheeses by choice of Xoret

Grilled Vegetable Fountain

Eggplant, zucchini, onion, tomato, green asparagus, apple or (seasonal vegetables)

Assortment of smoked

Salmon and smoked cod, Anchovies from the Cantabric, Mojama, Tartaleta stuffed with Salpicón, Majadales cheese and Manchego cheese.

Ajoaceite

Bread and Grated Tomato