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## Starters

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Finest Iberian cured ham from Extremadura	25€
Prawns from Huelva grilled or boiled ( 12 units)	25€
Grilled Shrimps (6 units)	24€
Roasted octopus leg with potatoes and yolk	25€
Season mushrooms ragout with foie and iberian ham shavings	19€
Cream of truffled potatoes with poached egg, slices of black truffle and salted artichokes	19€
Grilled lobster tail with seafood rice	28€
Confit potato and spider crab with clams and shrimps in chive sauce	19€
Homemade soup of fish and seafood	18€
Tuna tataki with tomato and ginger tartare	22€
Tuna belly with dressed tomato and anchovies from Cantabria	18€
Lobster salad with mango and avocado	27€
Foie, figs cream and onion jam	18€
Embarcadero fried food delicacies	19€

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## Fish

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Confit cod cooked in Pil pil sauce or Vizcaina sauce	23€
Battered hake with roasted peppers	23€
Hake "Kokotxas" (Hake cheeks) in green vegetable sauce	26€
Stewed squid in it's ink with creamy rice	24€
Grilled sea bass with natural vegetables	28€
Monkfish medallions with lobster and shrimps sauce	27€

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## Meat

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Grilled sirloin and foie with mushrooms sauce	26€
Grilled entrecote (300 gr) with smoked scales of salt	22€
Stewed cow tail with confit pumpkin	21€
Deer loin with berries and rosemary sauteed boletus	24€
Roasted duck breast in it's juice with grilled pineapple and gooseberries	23€