

embarcadero























N 43° 19' 59" O 3° 0' 43"

MENÚ


















Para picar...

| | | |
|---|---|---------|
| Paletilla ibérica con picos de Jerez |  | 17,00 € |
| Surtido de ibéricos (jamón, lomo, chorizo, salchichón y queso) |  | 18,00 € |
| Nachos con guacamole picante y salmón |   | 14,00 € |
| Gambas salteadas al ajillo |   | 16,00 € |
| Pulpo a la gallega con cachelos |   | 20,00 € |
| Salmón ahumado con su picadillo |   | 16,00 € |
| Anchoas de Santoña en salazón con aceite de oliva virgen |  | 16,00 € |
| Ensalada Cesar (lechuga, pollo, crutones, aceitunas, queso, cherries y salsa) |     | 16,00 € |
| Ensalada de aguacate, salmón y langostinos con aceite de nueces |    | 17,00 € |
| Ensaladilla rusa de la casa |    | 15,00 € |
| Tosta de jamón con pan tumaca |  | 12,00 € |
| Tosta de Roastbeef, cebolla, manzana, cheddar y salsa tartara |      | 14,00 € |
| Tosta de aguacate con tomate y crema de queso |   | 13,00 € |
| Nuestras croquetas de jamón |    | 13,00 € |
| Verduras en tempura con gyozas y soja |   | 14,00 € |
| Gyozas fritas con soja y salsa casera de vinagre de arroz |   | 15,00 € |
| Rabas de calamar |   | 13,00 € |
| Gambas orly |   | 13,00 € |
| Selección de fritos de la casa |     | 19,00 € |
| Calamares fritos con cebolla frita (Sábados, domingos y festivos) |   | 15,00 € |
| Pata de pulpo asada con patata rota y yema de huevo |   | 26,00 € |
| Sopa de pescados y mariscos |      | 18,00 € |

Platos...

| | | |
|---|---|---------|
| Huevos fritos con panaderas y setas de temporada |  | 15,00 € |
| Huevos rotos, con panaderas, jamón y gulas |    | 16,00 € |
| Sandwich de cordero con piperrada y mahonesa de mostaza |     | 15,00 € |
| Sandwich Embarcadero (lechuga, tomate, mayonesa, pollo, queso, bacón y huevo frito) |    | 14,00 € |
| Sandwich Ercilla (jamón York, queso, lechuga, tomate, espárrago, bacón, tortilla y salsa picante) |    | 14,00 € |
| Hamburguesa Embarcadero (ternera 100%, mayonesa, lechuga, tomate, queso cebolla y huevo) |     | 16,00 € |
| Bokata de pollo, lechuga, tomate, cebolla confitada, queso cheddar y salsa chili |   | 15,00 € |
| Verduras naturales salteadas con jamón | | 17,00 € |
| Pepito de ternera, cebolla caramelizada, mozzarella y dulce de piquillos |   | 16,00 € |

Pescados y Carnes...

| | | |
|--|---|---------|
| Bacalao al gusto pil-pil o vizcaína |    | 25,00 € |
| Merluza a la plancha o rebozada |     | 25,00 € |
| Txipirones estofados en su tinta con arroz cremoso |   | 24,50 € |
| Duo de merluza frita y txipirones en su tinta |    | 24,50 € |
| Lubina asada, arroz cremoso de espárragos y caramelo de gambas |    | 28,00 € |
| Kokotxas de merluza al en salsa verde (pil-pil) |  | 29,00 € |
| Solomillo a la plancha con patatas fritas y pimientos | | 26,00 € |
| Rabo de vaca guisado y deshuesado con chips de boniato |  | 24,00 € |
| Láminas de txuleta deshuesada a la plancha con pimientos y patatas | | 31,00 € |



CRUSTÁCEOS



CONTIENE
GLÚTEN



HUEVOS



PESCA DO



SOJA



LÁCTEOS



FRUTOS
DE CÁSCARA



DIÓXIDO DE AZUFRE
Y SULFITOS



MOLUSCOS



MOSTAZA

*** Cada uno de los platos tiene un incremento de 1,00 € en Terraza

embarcadero

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POSTRES

| | | |
|---|--|---------|
| Tarta casera de queso Idiazabal al momento con sorbete de frutos rojos (15 minutos) | | 9,00 € |
| Tatin de manzana templada con dulce de leche | | 9,00 € |
| Coulant de chocolate casero (15 minutos) | | 9,00 € |
| Torrija caramelizada, crema de almendra y vainilla | | 9,00 € |
| Cuajada de leche de Oveja con miel | | 7,00 € |
| Borracho de mango y crema tropical | | 9,00 € |
| Pastel de calabaza y castaña cremosa con velo de chocolate | | 9,00 € |
| Helados y sorbetes variados (consultar) | | 7,00 € |
| Tabla de quesos (Idiazabal, manchego, azul, cabra...) | | 16,00 € |



CRUSTÁCEOS



CONTIENE
GLUTEN



HUEVOS



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SO JA



LÁCTEOS



FRU TO S
DE CÁSCARA



E-X
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MENU


















Appetizers

| | | |
|---|---|---------|
| Finest Iberian cured ham with Jerez biscuits |  | 17,00 € |
| Iberian cured meats selection (Ham, pork loin, chorizo sausage and cheese) |   | 18,00 € |
| Nachos with spicy guacamole and smoked salmon |   | 14,00 € |
| Sauteed prawns in garlic sauce |    | 16,00 € |
| Octopus cooked Galician style with potatoes |  | 20,00 € |
| Smoked salmon with garnish |   | 16,00 € |
| Salted anchovies in virgin olive oil from Santoña |  | 16,00 € |
| Caesar salad (lettuce, chicken, bread croutons, cheese, olives and cherries tomatoes) |     | 16,00 € |
| Salad with avocado, salmon, shrimps and nut's oil |     | 17,00 € |
| Home-made "Russian salad" |    | 15,00 € |
| Rustic bread slice with crushed tomatoes and cured Iberian ham |  | 12,00 € |
| Roast beef rustic bread toast with onions, apples, cheddar, and tartar sauce |     | 14,00 € |
| Rustic bread slice with avocado, tomato and cheese cream |   | 13,00 € |
| Iberian cured ham croquettes |    | 13,00 € |
| Tempura style cooked vegetables with gyozas and soy sauce |    | 14,00 € |
| Fried gyozas with soy sauce and rice vinegar sauce |   | 15,00 € |
| Battered squid rings (Rabas) |   | 13,00 € |
| Shrimps Orly style |   | 13,00 € |
| Embarcadero fried food delicacies |     | 19,00 € |
| Fried squid rings with onions (Only Saturdays, Sundays and public holidays) |   | 15,00 € |
| Roasted octopus' leg with potatoes and egg yolk |   | 26,00 € |
| Fish soup with fresh seafood |      | 18,00 € |

Combined dishes

| | | |
|--|---|---------|
| Fried eggs with potatoes and seasonal wild mushroom's |  | 15,00 € |
| Fried eggs, Iberian ham, potatoes and gluttons |    | 16,00 € |
| Lamb sandwich with peppers sauce and mustard mayonnaise |     | 15,00 € |
| Embarcadero sandwich (lettuce, tomato, chicken, cheese, bacon, fried egg and mayo) |    | 14,00 € |
| Ercilla sandwich (ham, cheese, lettuce, asparagus, omelette bacon and spicy sauce) |    | 14,00 € |
| Embarcadero burger 100% beef (mayo, lettuce, tomato, cheese, egg and onions) |     | 16,00 € |
| Chicken sandwich (lettuce, tomato, onions, Cheddar cheese and spicy sauce) |   | 15,00 € |
| Fresh vegetables sauteed with cured ham | | 17,00 € |
| Steak sandwich with caramelized onions, mozzarella, and sweet peppers |   | 16,00 € |

Fish and Meat

| | | |
|--|---|---------|
| Cod cooked in pil-pil sauce or Vizcaina sauce (traditional Basque recipes) |    | 25,00 € |
| Grilled hake or battered |     | 25,00 € |
| Squid stew in its own ink sauce and creamy rice |   | 24,50 € |
| Fried hake and squid cooked in its own ink sauce |    | 24,50 € |
| Roasted sea bass, asparagus creamy rice and prawns' candy |    | 28,00 € |
| Hake cheeks (Kokotxas) with green vegetables sauce (or pil-pil sauce) |  | 29,00 € |
| Grilled sirloin with roasted peppers and potatoes | | 26,00 € |
| Stewed boneless beef tail with sweet potato chips |  | 24,00 € |
| Grilled boneless chops slices with peppers and potatoes | | 31,00 € |



CRUSTACEAN



GLUTEN



EGG



FISH



SOY



MILK



PEEL



SULPHITES



MOLLUSKS



MUSTARD

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DESSERTS

| | |
|---|---------|
| Idiazabal cheese homemade cake with red fruits sorbet (Please allow 15 minutes)     | 9,00 € |
| Warm apple tatin with caramel (Dulce de leche)     | 9,00 € |
| Warm chocolate coulant (Please allow 15 minutes)    | 9,00 € |
| Caramelized French toast (Torrija) with almond cream and vanilla      | 9,00 € |
| Sheep's milk curd with honey (Traditional Basque dessert)  | 7,00 € |
| Sponge caked soaked in syrup with mango and tropical cream      | 9,00 € |
| Pumpkin and creamy chestnut cake with a chocolate touch    | 9,00 € |
| Assorted ice creams and sorbets | 7,00 € |
| Cheese board (Idiazabal, Manchego, blue, goat...)   | 16,00 € |



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EGG



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