



























embarcadero
















N 43° 19' 59" O 3° 0' 43"

MENU






Starters

| | | |
|--|--|---------|
| Finest Iberian cured ham "Montaraz" with toasted bread and fresh tomato |  | 34,00 € |
| Prawns from Huelva, grilled or boiled |   | 32,00 € |
| Salad with seasoned tomato, tuna loin, anchovies and peppers vinaigrette |  | 25,00 € |
| Lobster salad with mango and avocado |    | 39,00 € |
| Anchovies premium with tomato caviar and peppers mayonnaise |   | 27,00 € |
| Sirloin carpaccio, Idiazabal cheese, citrus mayonnaise, Rosemary oil and pine nuts |    | 27,00 € |
| Roasted octopus leg with potatoes and egg yolk |   | 32,00 € |
| Sautéed sweetbreads and mushrooms with poached egg |   | 26,00 € |
| Lobster (Tempura style) truffled green beans, fried eggs and ponzu sauce emulsion |      | 39,00 € |
| Pan-fried Clams with white wine (Txakoli) sauce |   | 38,00 € |
| Embarcadero fried delicacies |     | 25,00 € |

Fish

| | | |
|--|---|-------------------|
| Hake cheeks (Kokotxas) with pil pil sauce and spider crab stew |    | 36,00 € |
| Squid stew in its own ink sauce with white rice |    | 27,00 € |
| Fried hake and squid in its own ink sauce |     | 30,00 € |
| Charcoal grilled cod with pil pil sauce and peppers sauce |  | 30,00 € |
| Grilled sea bass, caramelized onions and creamy red style shrimp's sauce |    | 36,00 € |
| Grilled monkfish with garlic and parsley sauce (2 people) |  | 36,00 € (portion) |

Meat

| | | |
|--|--|---------|
| Charcoal grilled entrecôte with peppers and potatoes | | 31,00 € |
| Charcoal grilled lamb cutlets with salad | | 33,00 € |
| Charcoal grilled venison loin with roasted chestnuts purée |    | 29,00 € |
| Grilled beef tenderloin with red peppers and potatoes | | 34,00 € |
| Grilled corn-fed Iberian meat with sweet wine reduction and comfited mushrooms |   | 29,00 € |



CRUSTACEAN



GLUTEN



EGG



FISH



SOY



MILK



PEEL



SULPHITES



MOLLUSCS



MUSTARD



SESAME SEEDS



PEANUTS



CELERY