

To start and share

Traditional "Pica Pica" La Mar de Santa; Breaded deep-fried squid, salt cod cubes, salmon and green garlic croquettes and squid rings 26€	26 €
Hummus, small vegetables and Papadam garden	14 €
Mussels: steamed or Fishermen style	13 €
Knife-sliced Acorn-fed iberian ham (95 gr.)	27 €
Scallop with foie and mango	12 €
Burrata with tomato and pesto	22 €
Grilled local fish assortment	28 €
Tuna tartar with pear	18 €
Beef carpaccio, pine nuts, Idizábal cheese cloud with truffle oil	16 €
Gazpacho (Tomato and vegetables cold soup)	14 €
Rigatoni with chipotle sauce, wild asparagus, snow peas, mushrooms, cashews and peas	18 €
Canned tomato and tuna belly salad	17 €
Tomato bread	2,2 €
Sliced bread & all I oli sauce	2,2 €

Rice dishes and seafood and fish stews (min. 2 people/ price for person)

Black rice (Paella with squid ink)	24 €
Rice "a banda" (rice cooked in fish broth with diced cuttlefish)	24 €
Lobster Paella	46 €
Vegetable Paella	21 €
Mixed Paella (meat & fish)	27 €
Fish and seafood Paella	32 €

Meat

Surf & Turf: Sirloin beef steak, shrimp and its sauce	38 €
Breaded in Panko and deep fried chicken breast with Romesco sauce	19 €
Galizian beef Sirloin Steak	36 €
Iberian pork "Secreto" (a juicy and tasty Iberian pork cut typical from southern Spain)	24 €

Our classic Lunch (13:00-16:00)

Cesar Salad	16 €
Veal burger	16 €
Vegan burger, guacamole, lettuce and tomato	16 €
Club sandwich	16 €
Nachos 'Tio Pedro'	13 €
Selection of artisan pizzas	18 €
Barbecue chicken wings	11 €

Fresh fish

"A Banda" rice (cooked in fish broth with diced cuttlefish)	37 €
Black cod	36 €
Grilled lobster	60 €
Fried eggs with French fries and lobster	62 €
Mediterranean red tuna	35 €
Local fish of the day, baked or grilled	SM €
Grilled local fish assortment	SM €

Desserts

Classic Tiramisu	8 €
Pure chocolate half-sphere with hazelnut	9 €
Strawberry mousse with meringue	8 €
Lemon sorbet	7 €
Fruit salad	7 €