



SUGERENCIAS VERANIEGAS



SUMMER OFF-MENU SPECIAL DISHES

4,40	OSTRA al natural (ud.) (3)*	Fresh oyster (unit)
11,80	PULPITOS a la ANDALUZA con ajillo (1. 3)*	Battered and fried baby octopus in garlic oil
11,20	COCA de ACEITE con berenjena a la llama, queso de cabra, higos y foie rallado (1. 14)*	Olive oil flat bread with flame- grilled aubergine, goat's cheese, figs and grated foie-gras
11,40	HUEVOS FRITOS, gambón y sobrasada ibérica (2. 5. 13)*	Fried eggs, red shrimp and Iberian pork sobrasada
16,30	BERBERECHOS con beurre blanc y huevas de mujol (5)*	Cockles with beurre blanc and mullet eggs

PRINCIPAL MAIN COURSE

23,30	ARROZ de BOGAVANTE, ALCACHOFA y TRUFA (1. 2. 3. 4. 13. 14)* <i>Precio por persona. Mínimo para 2 personas.</i>	Lobster rice with artichoke and truffle <i>Price per person. At least for 2 people.</i>
-------	---	---

*ALÉRGENOS / Allergens

- | | | | | |
|-----------------------|----------------------------|------------------------|-----------------------------|---------------------|
| 1. Gluten | 2. Crustáceos / Crustacean | 3. Moluscos / Molluscs | 4. Pescado / Fish | 5. Huevo / Egg |
| 6. Altramuces / Lupin | 7. Mostaza / Mustard | 8. Cacahuete / Peanuts | 9. Frutos de cáscara / Nuts | |
| 10. Soja / Soy | 11. Sésamo / Sesame | 12. Apio / Celery | 13. Sulfitos / Sulphites | 14. Lácteos / Dairy |