

## ***Cold Starters and Seafood***

<i>1- Racó de la Vila House Salad</i>	<i>9,00</i>
<i>2-Foie Salad with Pine nut Vinaigrette</i>	<i>12,00</i>
<i>3- Goat cheese salad with raspberry vinaigrette</i>	<i>10,00</i>
<i>4- "Salmorejo" Cold Cream of Vegetables with Mozzarella and Ham Salt</i>	<i>9,00</i>
<i>5- White Asparagus "Cojonudos" D.O Navarra</i>	<i>14,00</i>
<i>6- Cod Salad Esqueixada with black Aragón olives</i>	<i>12,00</i>
<i>7-Cantabrian Sea Anchovies with Bonito Tuna Fillets</i>	<i>16,00</i>
<i>8- Local Vegetables "Escalibada" Timbale with Anchovies and Bonito Tuna Fillets</i>	<i>12,00</i>
<i>9- Iberian Ham of acorn D.O Dehesa Extremadura</i>	<i>24,00</i>
<i>10- Bellota Shoulder D.O Dehesa Extremadura</i>	<i>16,00</i>
<i>11- Iberian Acorn Pork Loin</i>	<i>14,00</i>
<i>12- Iberian sausage platter</i>	<i>16,00</i>
<i>13- Artisan local cheese platter</i>	<i>14,00</i>
<i>14- Melon with Iberian Ham Acorn D.O Dehesa Extremadura</i>	<i>12,00</i>
<i>15- Arcade Oysters (6 pieces)</i>	<i>16,00</i>
<i>16- Grilled or Marinera Galician Clams</i>	<i>19,00</i>
<i>17- Steamed or Marinera rock mussels</i>	<i>6,00</i>
<i>18- Grilled Galician Baby Scallops</i>	<i>16,00</i>

## ***Select and homegrown starters***

<i>19- Rock Fish Soup</i>	<i>14,00</i>
<i>20- Salt Cod Puff Balls</i>	<i>10,00</i>
<i>21- Assortmen of Croquettes Sampler (ham, ceps and Prawns)</i>	<i>12,00</i>
<i>22- Fried Beach Calamari Andaluza style</i>	<i>14,00</i>
<i>23- Galician octopus with cachelos (potatoes)</i>	<i>17,00</i>
<i>24- Red Prawns Casserole with Garlic Sauce</i>	<i>19,00</i>
<i>25- Macaroni Bolognese au gratin with cheese sauce</i>	<i>7,00</i>
<i>26- Cannelloni au Gratin with Parmesan cheese</i>	<i>10,00</i>
<i>27- Tagliatelle Sea and Mountain</i>	<i>11,00</i>
<i>28- Free Range eggs with Foie Gras</i>	<i>14,00</i>
<i>29- Sautéed fresh Peas with Beach Calamari</i>	<i>10,00</i>
<i>30- Morel Mushrooms filled with foie</i>	<i>18,00</i>
<i>31- Grilled Green Asparagus with Romesco Sauce</i>	<i>10,00</i>
<i>23- Sautéed Baby Broad Beans with Iberian Ham</i>	<i>9,00</i>
<i>33- Grilled Seasonal Vegetables with Romesco sauce</i>	<i>10,00</i>
<i>34- Padrón Peppers</i>	<i>6,00</i>

**VAT INCLUDED**

## **Our market fish and seafood**

35- Grilled or Catalana Blue Fin Tuna	18,00
36-Monkfish with Artichokes and Prawns au Gratin	22,00
37- Oven Baked Longline hake Trunk	14,00
38-Longline Hake Suprema wuth Sea Urchin Sauce	14,00
39- Coast sea Bass (Salted or Grilled)	21,00
40- Salt Cod Loin and Perfumed Garlic Confit	18,00
41-Beach Sea Bream (Salted or Grilled)	16,00
42- Oven Baked or Santurce Style Turbot	23,00
43- Grilled Beach Calamari	14,00
44- Grilled Lobster (1 piece)	32,00
45- Grilled Palamós Red Prawns	38,00

### ***Our rice dishes***

46- <i>Boiled Lobster Rice</i>	24,00
47- <i>Seafood and Fish Paella</i>	19,00
48- <i>Rice with Mushrooms and Quail</i>	16,00
49- <i>Seasonal Vegetable Paella</i>	16,00

### **Our selection of meats and poultry**

50- Rib eye (the Center of the Chop)	24,00
51- Sirloin Wads with P.X Reduction	16,00
52- Grilled or Season to taste Sirloin(green pepper, Roquefort, mushrooms)	22,00
53- Nebraska Angus Beef Hamburger with Cheddar Cheese	10,00
54- León ox Chop Steak to the Stone 1 kg	45,00
55- Grilled veal Strip Loin Steak	18,00
56- Ox Tail with Red Wine sauce	14,00
57- Grilled Aragón Suckling Lamb Ribs	12,00
58- Milanese Kid Goat Ribs	10,00
59- Wood-burning oven Shoulder kid Goat	21,00
60- Wood-burning oven Shoulder suckling Lamb	15,00
61-Wood-Burning Oven Leg Kid Goat	14,00
62- Wood-Burning Oven Roasted Pig Suckling	24,00
63- Duck confit with Pears and Pedro Ximénez reduction	12,00
64- Grilled or Catalana free-range Chicken	9,00
65-Fricandó Veal Stewed with Mushrooms	12,00
66-Pig Trotters Stewed Almonds	12,00

**VAT INCLUDED**