

## Premium canned items from a speciality co-operative in Huelva

Tiny sardines in olive oil 

Fried, lightly pickled mussels 

Cured cod's liver 

## Something cold to start...


Air dried acorn fed ham (50 g.)

A selection of cured fish 

(Tuna, salt cod, air dried tuna loin, hake roe, ling)

Grilled Sun dried octopus from Denia (price per 50g.) 

House pickled anchovies (price for 8)  

Salted anchovies (price per anchovy) 

Local tomatoes, with confit tuna loin 

5 varieties of local Valencian cheese 

Almeja De Carril (Unit) 

Galician oysters (price per oyster) 

'Guillardeau' oysters from La Rochelle (price per oyster) 

Valencian oysters (price per oyster) 

One of each of the above oysters 

Speciality small rock shrimp from Santa Pola in Alicante (price per 100g) 

Roasted speciality rock snails 

## Bread and appetizer Gluten free bread

Allergens:



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



MILK



NUTS



CELERY



MUSTARD



SESAME SEDES



SULFUR AND PHOSPHATE



LUPINES





MOLLUSCS

## Hot dishes to follow...

Clotxina small mussel 

Grilled Galician razor clams (price for 6 clams) 

Crispy, deep-fried sea anemone  

Grilled sea cucumber 



Grilled local baby squid (price for 6 squid) 

Local prawns boiled or grilled (price per 100g) 

Baby squids with Padron peppers  



Crispy battered and fried little fish (red mullet, lemon sole, fresh anchovy)  

Very large shrimp tails fried in garlic 

A croquette of Iberico air dried ham and parmesan (unit)  

'Savoury doughnut' of salt cod and pine nuts (Unit)  

Langoustines fried with spring onion 

A warm stew of ripe tomatoes, peppers and confit tuna  

Suckling pig ribs, with young garlic

Capellanets A La Brasa 

Grilled octopus with 'Parmentier' potatoes  

## To finish...

### Paellas cooked over wood fire

(price per person, minimum for 2 people)

"Senyoret" Paella (with peeled prawns)  

Black fideuá, squid ink and tiny squid   

Deep red Cardinal Prawns Paella  

Langoustine whith anemone paella  

Mediterraneas Lobster Paella  

Mediterranean Spiny Lobster Paella  

## Brothy rice



Rice, octopus and cepes 

Roast duck, wild oyster mushrooms, artichoke, and duck liver

Allergens:



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



MILK



NUTS



CELERY



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