

## VERMOUTH

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Dried anchovies from the Cantabrian Sea and extra virgin olive oil	10,00€
Fresh marinated anchovies in vinegar	4,00€
<i>Torre Real's</i> olives selection	3,00€
<i>Requetés</i> (mackerel in oil with roast pepper)	7,00€
Potato chips with pepper and lemon	4,00€
Spicy salted cod chips	5,00€

### OUR CANS FROM THE GALICIAN ESTUARY:

Cockles with paprika flavoured dressing <i>Espinaler</i>	20,00€
Mussels in pickling brine light marinade	5,00€
Confit razor clams in extra virgin olive oil	13,00€
Marinated sardines in olive oil	4,00€

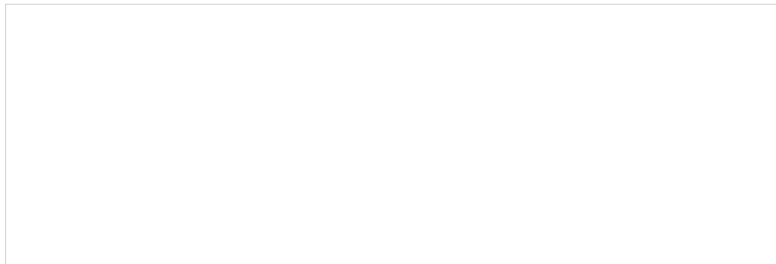
Tomato-rubbed crispy bread dressed with extra virgin olive oil <i>El Silencio</i>	3,00€
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## TO START

	1/2 PORTION	PORTION
Hand cut Iberian <i>acorn</i> ham	16,00€	26,00€
Loin of Iberian <i>acorn-fed</i> pork	10,00€	17,00€
Fresh oysters from Arcachon	14,00€ (6 un.)	26,00€ (12 un.)
Selection of dairy cheeses	7,00€	14,00€
Green salad and crudités	-	10,00€
Salad of leaves, apple, nuts and goat cheese and yoghurt	-	12,00€
Peppers an salted cod <i>esgarraet</i> salad	-	11,00€
Russian salad with crunchy breadsticks from Jerez	4,00€	9,00€
Roasted vegetables with marinated fresh anchovies in vinegar	-	10,00€
<i>Esqueixada</i> codfish and tomato salad	-	10,00€
Roast beef and parmigiano on flat bread	-	14,00€
Tuna and tomato tartare	-	13,00€
Traditional Ibai's terrine with onion confit	-	7,00€
Salted cod brandade with rocket salad	-	11,00€
Sardines and roasted vegetables on flat crispy bread	-	6,00€
Salmorejo cold soup, Jabugo ham and hard boiled egg	-	9,00€
<i>Patatas bravas</i>	-	5,00€
Potato <i>omelette</i>	-	6,00€
Chick peas fritters and traditional <i>romesco</i> sauce	-	9,00€
Potato and sausage <i>bombs</i> with spicy sauce	-	6,00€
Garlic-fried shrimp	-	19,00€
Iberian croquettes ham	6,00€ (3 un.)	11,00€ (6 un.)
<i>Estrellados</i> eggs with catalan sausage	-	12,00€
Fried duck egg with porcini and Parmigiano cheese	-	14,00€

## FROM THE FISH MARKET





## TODAY'S SPECIALS

		1/2 PORTION	PORTION
Monday	Lentils with ham and sausage	10,00€	18,00€
Tuesday	<i>Tagliatelle</i> with spinach, nuts and <i>l'Avi Ton</i> cheese	6,00€	12,00€
Wednesday	Our Fish and seafood soup	14,00€	24,00€
Thursday	Rabbit and ham rice	11,00€	19,00€
Friday	Baked salted cod	14,00€	24,00€
Saturday	Beans with clams	14,00€	26,00€
Sunday	Lobster <i>caldereta</i> style	-	29,00€

## MAIN COURSES

Baby squids in their ink	26,00€
Codfish in garlic	19,00€
Black rice	18,00€
Surf and turf of pork belly confit with shrimp	18,00€
Homemade marinated sardines	12,00€
Diced Galician beef filet with sauted mushrooms	26,00€
Marinated lamb brochette with humus	15,00€
Freerange chicken with porcini	24,00€
Confit and crispy suckling pig, ratatouille	30,00€
Traditional caneltonni with truffles	15,00€

## DESSERTS

Chocolate coulant, cinnamon ice cream	6,00€
Dairy yoghurt, passion fruit and honey	6,00€
Bread, olive oil and chocolate	6,00€
<i>Carajillo</i> Torres (cake with cocoa and Torres liquor, served with coffee ice cream)	6,00€
Lychee soup and coconut ice cream	6,00€
Thin apple tart, vanilla ice cream	6,00€
Chocolate truffles	6,00€
Traditional catalan burned custard with waffers	6,00€
Rice with milk	6,00€

bread and appetizer 2,20€ per person \_ **v.a.t. included**