












CAVIARS...

















Caviar Baeri Grand Cru (10gr) Uruguay	26,00 €
Caviar Baeri Grand Cru (30gr) Uruguay	52,00 €
Caviar Baeri (30gr) Francia	56,00 €
Caviar Beluga (30gr)	130,00 €

STARTERS...










Foie nougat with hazelnut praline	  8,00 €
Grilled bay squid	 17,00 €
Grilled goat cheese with caramelised tomato	 14,00 €
Andalusian squid rings	 17,00 €
“De La Vera” style potatoes with pure iberian ham	 22,00 €
Grilled seasonal vegetables	14,00 €
Deep-fried baby squid	 18,00 €
Red prawns from the bay (aprox100 gr)	 15,00 €
Boiled prawns from Santa Pola's bay (aprox. 100 gr)	 10,00 €
Clams “a la marinera”	  22,00 €
Baby squid with young garlic	 18,00 €
Pure iberian bellota Ham (aprox. 85gr)	28,00 €
Cheese platter	 20,00 €
Boletus Croquettes (unid)	  3,00 €
Steamed mussels	 10,00 €
Stuffed piquillo pepper with prawns and ginger (unid)	     3,00 €

Asparagus topped with grilled gorgonzola cheese	 14,00 €
Red tuna tataki with wasabi mayonnaise	  17,00 €
Balfegó red tuna Saku style	    19,00 €
Sea food salad	     6,00 €
Pan-seared scallops with Japanese wok vegetables	  16,00 €
Roasted octopus (aprox. 300gr)	28,00 €
“Zamburiñas” scallops with honey mayonnaise	  4,00 €
Cup of tempura-fried vegetables	10,00 €
Sea anemone with asparagus sauce	   20,00 €
Carpaccio of Iberian pork	 19,00 €
Super-giant ria cockles (100 gr)	 9,00 €
Diced macerated red tuna	   10,00 €

SALADS...















Special salad with tuna belly and carrots	 10,00 €
Frontón salad with cocktail or mustard dressing	   12,00 €
Warm salad with squid and prawns	   20,00 €
Lobster salad	    24,00 €
Avocado salad with crab and shrimp	  12,00 €
Burrata salad with tomato confit, capers and mix of strawberries and mountain herbs dressing	 14,00 €
High quality tomatoes with garlic and dry cod	 8,00 €
Dry Salted fish salad with onion and “mollitas de coca”	 19,00 €

OUR RICE...*





Mixed paella with shellfish and chicken	  	11,00€
Rice with Rabbit and rosemary snails		12,00 €
Rice with monkfish and clams	  	19,00 €
Rice with baby squid and young garlic	 	12,00 €
Fish fideuá (with noodles instead of rice)	  	14,00 €
Rice with cuttlefish and prawns	  	13,00 €
Rice with lobster	 	22,00 €
Rice with vegetables		10,50 €
Senyoret rice		17,00 €

* All rices should be pre-ordered
(2 persons minimum)


























FROM THE SEA...

Balfegó red tuna tartare with avocado	    	25,00 €
Roasted cantabrian monkfish tail and cava sauce		25,00 €
Red prawn cream with lobster crunch ravioli	    	14,00 €
Sole from the bay	(according to market price)	
Hake "en papillote"		20,00 €
Seasonal fish ceviche (ask our staff)	 (according to market price)	
"El barquero" Cod "a la Vizcaína"		22,00 €

FROM THE LAND...

Don Manuel		10,00 €
Duck magret with honey caramelized apple		23,00 €
Iberian pork tenderloin with pure Iberian ham and Jijona nougat sauce	 	28,00 €
Beef loin from Pedroches Valley		16,00 €
Grilled beef sirloin		19,00 €
Beef chop from Pedroches Valley		40,00 €/Kg.
Iberian pluma from Pedroches Valley		17,00 €
Pig's trotter with chickpeas		14,00 €
Oxtail in Reserva red wine sauce		24,00 €
Duck confit with apple in orange juice		22,00 €
To improve your meat Green peppercorn sauce, roquefort sauce or mustard Dijon sauce		3,00 €

A SWEET ENDING...

Sinful chocolate cake	  	6,00 €
Apple puff pastry with mantecado ice cream	   	6,50 €
Almond cake with pumpkin jam and a hint of liquor	  	5,00 €
Bernia lemon pie	 	5,00 €
Cream "torrija" with toasted caramel	   	6,50 €
Sheep's milk cheese ice cream with red fruit coulis	 	5,00 €
An apple and banana with plums	 	7,00 €
Cream strudel	    	4,50 €

ALLERGENS

Ask our STAFF if you have any allergy or intolerance.

Ask our STAFF for the wine list and the recommendations of the day.

* All prices include VAT



Gluten
Gluten



Crustáceo
Crustacean



Huevos
Eggs



Pescado
Fish



Cacahuetes
Peanuts



Lácteos
Milk



Frutos de cáscara
Nuts



Apio
Celery



Mostaza
Mustard



Granos de sésamo
Sesame



Molusco
Mollusc



Soja
Soy