

## STARTERS...

\*HALF PORTION.

House gilda with crystal bread . . . . .	4
Santoña anchovies on crystal bread (3). 8	
Crispy calamar with chipotle mayo . . . . .	
.....*11 / 20	
Homemade assorted croquettes . *9 / 16	
Fresh steamed mussels . . . . . *10 / 18	
Grilled octopus with creamy mashed potato and pickled vegetables . . . . .	23

Glazed grilled eggplant. . . . .	15
Grilled scallops with lime and ginger. . . .	24
Acorn-fed Iberian pork shoulder . . . . .	26
Beef tartare with grated foie gras. . . . .	35
Tuna belly carpaccio with semi-dried tomatoes . . . . .	26
Bread, olives and aioli (per person) . . . .	2,5

Thinly sliced zucchini with feta cheese and nut vinaigrette. . . . .	17
Seasoned buffalo stracciatella with artichokes and pesto. . . . .	18
Dressed tomatoes with tuna belly and pickles . . . . .	15

## OUR PAELLAS ... [MIN 2 PERSONS - PRICE/PERSON]

Las Olas meat paella . . . . .	23
"Señorito" paella with prawns, cuttlefish, langoustines, mussels and scallops. . . . .	24
Fishermen's brothy rice . . . . .	21
Black rice with baby squid, artichokes and aioli . . . . .	22
Dry rice with seasonal vegetables . . . . .	22
Dry rice with coquelet chicken, cauliflower and ras el hanout . . . . .	26
Octopus fideuà with garlic shoots and romesco sauce . . . . .	24

ASK ABOUT OUR RICE DISHES OF THE DAY.

Our paellas are prepared to order, slowly and following tradition. For this reason, they require a minimum of 30 minutes. Thank you for your patience—it will be worth the wait!

## MAINS...

Slow-cooked lamb shoulder (for sharing) . . . . .	60
Grilled entrecôte with potatoes and piquillo peppers. . . . .	36
Sea bass with creamy mashed potatoes, olives and lime, served with artichokes and roasted tomatoes. . . . .	28

ASK ABOUT OUR FISH OF THE DAY

## OUR SIDE DISHES

FRENCH FRIES, ROASTED POTATOES, OR MASHED POTATOES	5
SEASONAL VEGETABLES	5
TOMATO AND ONION SALAD	6