



OCEAN

BATTERED CALAMARI RINGS

Battered fresh calamari with lime-chives mayonnaise.

SHRIMP CARPACCIO

Shrimp carpaccio with parsley vinaigrette, served with onions, cucumber, “serrano” chili pepper slices, avocado cream, and fried tortilla strips.

GALICIAN STYLE OCTOPUS

Octopus cooked with garlic and paprika, served with steamed potatoes.

MUSSELS “ANDALUZ” STYLE

With Spanish “sofrito”, white wine, and a hint of saffron.

GAMBAS A LA PLANCHA

Cooked with olive oil and seasoned with sea salt.

LAND

SPANISH TORTILLA WITH ALIOLI

Prepared with eggs, potatoes, and onion.

SPICY POTATOES

Crispy potatoes with a spicy sauce prepared with chili peppers, garlic, and paprika.

POTATOES WITH ALIOLI

Crispy boiled potatoes with alioli sauce.

WHITE AND OYSTER MUSHROOMS WITH GARLIC

Fresh white and oyster mushrooms cooked with garlic, olive oil, and chili peppers.

ZUCCHINI FILLED WITH “MANCHEGO’S PISTO”

Filled with a stew prepared with zucchini, bell peppers, garlic, tomato, and fine herbs.

GRILLED ASPARAGUS WITH ROMESCO SAUCE

Accompanied with a sauce prepared with almonds, chili peppers, and tomatoes.

GRILLED ARTICHOKE

WITH LEMON-SCENTED ALIOLI

Grilled with garlic, butter, and lemon juice, served with house’s special alioli.

SKEWERS

PINTXOS MORUNOS

Grilled skewers marinated with paprika, saffron, and garlic. Served with alioli potatoes.

SPANISH FINGER FOOD

Served on home made bread.

BEEF TENDERLOIN WITH BRIE CHEESE

Served with caramelized onion and mustard sauce.

WHITE ANCHOVIES WITH ALIOLI

Accompanied with bell peppers confit.

PORK “CONDAL”

Pork loin with 3 cheeses and sherry sauce.

SMOKED SALMON

With goat cheese and honey-dill vinaigrette.

SPANISH SAUSAGE AND CHEESE

With tomato spread.

“SERRANO” HAM AND MANCHEGO CHEESE

With garlic and parsley mayonnaise.

BRIE CHEESE AND BLACKBERRY

Served “au gratin”.

SALADS

MURCIAN SALAD

Mixed greens, anchovies, avocado, cherry tomatoes, and olives vinaigrette, accompanied with 2 fresh tuna, tapenade, and bell peppers “montaditos”.

GARLIC-TOMATO SALAD

Tomato slices and white anchovies, seasoned with olive oil, garlic, sherry vinegar, cumin, parsley, and sea salt.

“SERRANA” SALAD

Mixed greens, “Serrano” ham, piquillo peppers, pickled mushroom, fried artichoke, Manchego cheese slices, cherry tomatoes, and vinaigrette, accompanied with garlic bread.



GOAT CHEESE AND ROASTED BEET SALAD

Served with orange and grapefruit wedges, pecans, and fresh spinach, seasoned with sherry vinaigrette.

SOUPS

GAZPACHO ANDALUZ

Chilled tomato soup prepared with cucumber, bell peppers, and garlic, served with croutons.

SEA FOOD SOUP "AU" SAFFRON

Saffron and Pernod-scented light seafood broth, served with alioli bread.

ENTREES

CRAB CANNELONI

With creamy crab sauce, served "au gratin" with Manchego cheese.

CHARBROILED TUNA FISH STEAK

With bell peppers and capers murcian style sauce.

TODAY'S CATCH IN WOOD-FIRED OVEN

Cooked with potatoes, crushed tomatoes, lemon, thyme, garlic, and white wine.

WOOD OVEN-ROASTED CHICKEN STEW

Chicken breast cooked with mushrooms, potatoes, tomatoes, garlic, spring onions, and a hint of sherry.

CHARBROILED RIB EYE

Served with garlic-tomato salad and roasted potatoes.

RICE AND PAELLAS

35 minutes preparation time, portion for two.

VALENCIA STYLE PAELLA

Rice prepared with garlic, onion, tomato, chicken, pork, spanish sausage, mussels, calamari, shrimp, artichokes, green beans, green peas, and bell peppers.

SEAFOOD PAELLA

Rice prepared with garlic, onion, tomato, mussels, octopus, clams, squid, scallops, shrimp, artichokes, green beans, green peas, and bell peppers.

BLACK RICE WITH MUSSELS AND SCALLOPS

Rice prepared with garlic, onion, tomato, white wine, squid, scallops, green peas, green beans, bell peppers, and squid's ink.

VEGETABLES PAELLA

Rice prepared with tomato, garlic, onion, green beans, bell peppers, asparagus, cherry tomatoes, green beans, and artichokes.

FIDEUÁ

Noodles prepared with sea food broth, saffron, garlic, onion, bell peppers, tomato, green beans, green peas, spanish sausage, shrimp, mussels, and calamari.

EXTRA ORDER

FRENCH FRIES

GUACAMOLE

"PICO DE GALLO" SAUCE WITH TORTILLA CHIPS

RICE ORDER