

## **TAPAS Y ENTRANTES**

SEA NETTLES IN TEMPURA:	½ PORTION 8.50€ /	I PORTION 15.00€
VALENCIAN OYSTER “LA PERLA DE VALENCIA” ... I X 3.80€ //// 5 OYSTERS.....		16.50€
SEA URCHIN FROM VIGO FISH MARKET .....	I UNIT X 4.50€ //	6 UNIT X 25.00€
SEA URCHIN SCRAMBLED EGGS .....		7.00€
GRILLED OCTOPUS WITH TRINXAT OF POTATOES AND PUMPKIN.....		19.00€
SQUID FROM THE BEACH IN TEMPURA .....		15.00€
ZAMURIÑAS (GALICIAN CLAMS) 8 UNITS .....		12.00€
RED TUNA TATAKI (CANTABRIC BONITO) WITH VALENCIAN RATATOUILLE .....		12.00€
ANCHOVIES FROM SANTOÑA .....		15.00€
ESCALIBADA (BAKED VEGETABLES SERVED COLD) WITH SLICES OF JAMON IBERICO.....		11.00€
PADRON PEPPERS .....		9.00€
AUBERGINE THAI WITH SMOKED SARDINE AND PESTO OF DRY SUN TOMATO AND ROSEMARY .....		9.50€
VALENTIAN TOMATO WITH SLICES OF CURED TUNA, PICKLES AND EXTRA VIRGIN OLIVE OIL .....		10.00€
PATATAS BRAVAS AT LA LOLA STYLE .....		7.50€
<b>2 ARTICHOKE WITH ROMESCU SAUCE AND IBERICO HAM .....</b>		<b>9.50€</b>
FRIED EGGS, POTATOES AND JAMON IBERICO .....		9.90€
3 BITES OF CODFISH IN TEMPURA OVER “TITAINA” .....		14.00€
RUSIAN SALAD .....		6.00€
ARTISAN MINIBURGUER OF GALICIAN BEEF, CHUTNEY, MANCHEGO CHESSE AND CRISPY ONION .....		7.00€
MIX OF ANCHOVIES IN VINEGAR, GILDAS AND OLIVES .....		8.00€
ARGENTINE BEEF ENTRECOT WITH PEPPERS AND POTATOES .....		19.00€

## **SMALL BITES ON CRISTAL BREAD**

SMALL BITE OF SMOKED SARDINE, FRESH CHEESE AND CRAFT ORANGE MERMELADE .....		5.00€
SMALL BITE OF SMOKED HERRING, ROASTED PUMPKIN AND PICKLES .....		6.50€
SMALL BITE OF OX SIRLOIN AND FOIE .....		8.00€
SMALL BITE OF BRIE CHEESE WITH BLACK FIG CRAFT MERMELADE .....		4.50€
SMALL BITE OF PAYOYO BLUE CHEESE WITH PEDRO XIMENEZ GELÉE .....		5.50€
SMALL BITE OF ANCHOVIE, FRESH CHEESE, PEPPERS MERMELADE AND FLAKES OF CHOCOLATE .....		4.50€

## **JAMÓN, QUESO Y TABLAS**

IBERIC LOIN OF ACORN .....	9.00€
½ JAMON IBERICO DE CEBO .....	9.00€
JAMON IBERICO DE CEBO "LA JARA" .....	16.50€
IBERICOS AND CHEESE PLATE .....	15.00€
IBERICOS PLATE (LOMO, SALCHICHON Y CHORIZO) .....	12.00€
MIX PLATE OF JAMON IBERICO WITH CHEESE .....	17.00€
100GR OF SOME ARTISAN CHEESE TO CHOOSE .....	8.00€
PLATE WITH 3 ARTISAN CHEESES WITH HOMEMADE MERMELADE .....	17.00€
TRONCHON GOAT CHEESE FROM MAESTRAT, PAYOYO BLUE CHEESE FROM CANARIAS AND ARTISAN MANCHEGO CHEESE CRAFT CHEESE OF OWN PRODUCTION TOTDEPOBLE IN LES COVES DE VINROMA (CASTELLÓN): .....	19.50€

- "MIRACLE" SEMI CURED CHEESE FOR 2 MONTHS, SOFT AND PLEASURE FLAVOUR
- "TOSSAL GROSS" 6 MONTHS CURED CHEESE, MORE INTENSE AND TASTY FLAVOUR
- "AROMATIZED HERBS" 6 MONTHS CURED CHEESE WITH THYME, ROSEMARY AND TEA. FRESH FLAVOUR AND SMELL OF COUNTRYSIDE

## **COQUITAS: LITTLE BREAD IN OLIVE OIL**

OF BLACK PUDING FROM BURGOS, BLOODY MARY MERMELADE AND PADRON PEPPERS .....	6.50€
OF CURED TUNA, CODFISH AND RED PEPPERS .....	7.50€
OF CAPELLANET (ROASTED FISH), SMOKED AUBERGINE AND SUN DRY TOMATO WITH ROSEMARY PESTO .....	7.50€
OF TOLLINA DE SORRA TUNA, CARAMELIZED ONION AND DATILES .....	8.50€
OF SOBRASADA (PORK CURED MEAT), TRONCHON CHEESE AND ONION .....	6.50€
OF SMOKED SALMON, FRESH CHEESE, DIJON MUSTARD AND APPLE MERMELADE AND CAPERS .....	8.00€
OF SMOKED LOIN COD, TITAINA AND BLACK OLIVE DUST .....	8.00€

## **OUR HOMEMADE CROQUETAS**

- CHEESE CREAM WITH SPICY PEPPERS
- ROASTED CHICKEN WITH MUSHROOMS
- JAMON IBERICO
- CODFISH
- BLACK CUTTLE FISH
- 2 UNIT .....
- 6.00€ / 4 UNITS .....
- 10.00€ (SAME TASTE)
- POTATO BOMB WITH MEAT OVER "MOJO PICÓN" .....
- UNIT 3.50€