

*Sea Grill*

◆ MARKET FRESH ◆

◆ ◆  
SALAD BAR  
· 36 ·

· TAPAS ·

FINE DE CLAIRE N°1 OYSTER per piece ·6·

- 'SALMOREJO' with cured cheese and Iberian ham fritter ·9·
- SPICY 'PIPIRRANA' with green pickled mango ·8·
- 'COJONUDOS' WHITE ASPARAGUS ·15·
- IBERIAN CASSEROLE ·12·  
blood sausage, 'chistorra', Padron peppers
- PRAWNS pil pil ·21·
- 'COQUINAS' MP
- CLAMS in white wine ·19·
- GRILLED MUSSELS on cast sizzle plate ·19·
- ESCARGOTS DE BOURGOGNE 6 o 12 pieces ·16/29·
- SALT-CURED FOIE GRAS with almond praline flakes ·18·

'CEBO DE CAMPO' IBERIAN HAM ·29·  
served with crystal bread and grated tomato

'100%' IBERIAN HAM ·43·  
served with crystal bread and grated tomato

- GRILLED PRAWNS ·19·
- FRIED ALBINO PRAWNS with onion & fried egg ·17·
- CROQUETTES iberian ham ·12·
- SNOW CRAB COCKTAIL ·24·  
with passion fruit & honey mustard sauce
- 'CHANQUETES' with poached egg ·17·
- 'HUEVOS ROTOS' with Iberian ham ·15·
- COCKLES served with lime & paradise pepper ·29·
- ANDALUSIAN CALAMARI ·18·
- WHITEBAIT ·18·

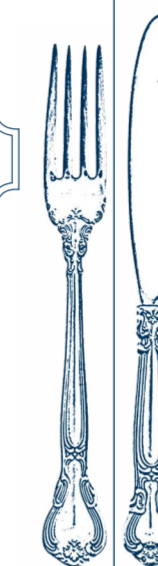
OPEN FIRE

- CORN FED FREE RANGE CHICKEN ·28·
- LAMB CHOPS ·32·
- GALICIAN TOMAHAWK STEAK ·110/ kg·
- GALICIAN BEEF TENDERLOIN ·34·
- WAGYU BEEF T-BONE STEAK ·160/ kg·
- WAGYU TENDERLOIN on the bone ·190/ kg·



TANDOORO

- CHICKEN WING LOLLIPOPS ·24·
- TURBOT MARINATED WITH CORIANDER ·32·
- JUMBO MADAGASCAR PRAWN ·32·
- LAMB CHOPS ·32·
- MIXED VEGETABLES ·12·



· CATCH OF THE DAY ·

Grilled, salt baked or open fire

- SPANISH LOBSTER MP
- CANADIAN LOBSTER MP
- GIANT SCAMPI MP
- BIG SCARLET KING PRAWNS MP
- JUMBO KING PRAWNS per piece ·29/ pc·
- SEA BASS ·72/ kg·
- SEA BREAM ·72/ kg·
- WHOLE SOLE ·85/ pc·
- TURBOT ·80/ kg·

Please ask about our fresh fish & seafood selection

◆ ◆ SEAFOOD TOWER ◆ ◆  
·110·

4 FINE DE CLAIRE OYSTERS N° 1  
LOBSTER  
KING CRAB LEG  
GARRUCHA PRAWN

served on ice with spicy Marie Rose sauce

· PAELLA ·

Minimum 2 people

- SEA GRILL SEAFOOD PAELLA ·38/ pp·
- BLACK RICE WITH BABY SQUID & ALI OLI ·28/ pp·
- WAGYU OXTAIL PAELLA ·28/ pp·
- ARTICHOKE & MUSHROOM PAELLA ·26/ pp·
- BLACK RICE WITH EELS 100 g/ person MP
- PAELLA WITH CANADIAN OR SPANISH LOBSTER MP  
500 g/ person
- SEAFOOD FIDEUA ·38/ pp·

◆ ◆ DESSERT BUFFET ◆ ◆