

Mediterranean food -

BLM

- Argentine

food - world food

- cocktails

- wines



- DESSERTS.

SALADS

TRADITIONAL SEASONED TOMATO - 8.20€

Tomato, garlic, oregano, basil, salt flakes and extra virgin olive oil.

DE LA CASA - 11€

Mix leaves, tomato, onion, carrot, cucumber, corn, tuna and boiled egg.

QUINOA SALAD - 12.50€

Quinoa with avocado, colored cherry tomatoes, corn, mango, red chillie, coriander y mint.
Optional of feta cheese or boiled egg. + 1€.

BURRATA AND ITALIAN PESTO - 14.20€

Tomato, Italian burrata, basil, pine nuts, EVOO and parmesan.

PRAWN CAESAR - 13.60€

Assorted lettuce, cherry tomatoes, croutons, parmesan, tempura prawns and Caesar sauce.

TUNA TATAKI, CREAM CHEESE AND PISTACHIO - 13.50€

Mix leaves, cream cheese, red tuna, pistachios, cherry tomato and EVOO.

BAHÍA LIMÓN - 14.80€

Mix lettuce, avocado, mango, prawns, cherry tomato, cucumber and yogurt sauce.

“ESPETOS”

SARDINES- 13€

KING PRAWNS- 17.80€

OCTOPUS TENTACLE - 23€

SEA BASS - 19.50€

SEA BREAM - 19.50€

SQUID - 26€

FRIED FISH

SQUID RINGS - 16.90€

ANCHOVIES/WHITE BATE - 13.40€

BABY SQUID - 15.90€

MARINATED DOGFISH - 13.80€

KINGKLIP - 15.50€

FRIED “CHOCO” SQUID - 13.80€

Ask for another fish of the day.

STARTERS

HOMEMADE CHIPS - 7.10€

The good ones.

BAHIA FRIES - 8.90€

Homemade fries with bacon, cheddar, and chive.

CHICKEN FINGERS - 12.80€

Crispy chicken strips.

CROQUETTES - 12€

(ask variety)

SALMON SCRAMBLE - 14€

French fries, salmón and fried egg.

ARTICHOKE STIR-FRY - 17.50€

With ham and prawns.

CLAMS "A LA MARINERA" - 15.50€

Clams, EVOO, oloroso wine, and garlic.

EGGS "A LA MARINERA" - 17.80€

Eggs, prawns, clams, monkfish, dogfish and garlic.

PIL PIL PRAWNS - 14.90€

Prawns, EVOO, hot paprika, chillies, garlic and chamomile wine.

MUSSELS - 14€

Steamed or "a la marinera".

PAELLAS

Minimum 2 persons

Price per person.

BLACK RICE - 14.50€

With calamari and prawns.

SEA FOOD PAELLA - 15.50€

With calamari and prawns.

BEEF PAELLA - 17.50€

Beef entrecot.

VEGETABLE PAELLA - 14.90€

Red and green peppers, red onion, green beans and pumpkin.

FIDEUÁ - 14.50€

With calamari and prawns.

PASTA

SPAGHETTI BOLOGNESE- 12.90€

Wheat pasta, beef and fried tomato sauce.

SPAGHETTI CARBONARA - 12.90€

Wheat pasta with bacon, onion, cream and cheese.

SEA FOOD SPAGHETTI - 15€

Wheat pasta, mussels, prawns, squid, kingklip and pink sauce.

VEGGIE SPAGHETTI - 13.50€

Garlic, onion, broccoli and basil.

FLAVORS OF THE WORLD

ANDALUCIAN GAZPACHO - 7€

Tomato, onion, vinegar and EVOO.

"PANCHO VILLA" NACHOS - 12.80€

Wheat tortilla, cheddar cheese, green jalapeños, guacamole, red onion, tomato and cilantro.

TUNA "MORUNO" SKEWER - 8.20€

Macerated tuna with cilantro, mint and lime.

"PROVOLETA" - 11.80€

Melted provolone cheese with cherry tomatoes, oregano and basil oil.

"PROVOLETA A FEIRA" - 16.50€

Melted Provolone cheese with paprika octopus, garlic and AOVE.

HAM & CHEESE "QUESADILLA" - 9.50€

Wheat tortilla, ham and cheese.

ARGENTINIAN EMPANADA - 4.50€

Meat/ Spinach with Bechamel.

TUNA CURRY WITH MANGO CHUTNEY - 16.50€

With thai rice and coconut milk.

SEA BASS CEVICHE - 12.60€

Fresh sea bass, tiger milk, red onion, corn, sweet potato, cilantro and jalapeños.

TUNA TARTAR - 16.50€

Fresh tuna, black and gold sesame seeds, soy and gin.

TUNA TATAKI - 16.80€

Fresh tuna and wakame salad.

FISH

GRILLED RED TUNA FROM THE STRAITS - 25€

With sauteed veggies.

SALMON IN LEEK AND PINE NUTS SAUCE - 18€

With potatoes and pepers.

FISH AND PRAWNS SKEWER - 18.60€

Kingklip, prawns, onion, red and green pepper.

GRILL

GRILLED IBERIAN PORK STEAK - 19.50€

With fries.

ARGENTINE BEEF CUT - 18.20€

With baked potatoes and sweet potatoes.

FRIESIAN BEEF TENDERLOIN - 21€

With baked potatoes and sweet potatoes.

ROASTED LAMB - 25€

With baked potatoes.

LOW TENDERLOIN - 22€

With red wine and black pepper.

ANGUS BEEF BURGUER - 15.40€

Lettuce, tomato, pickle, fried onions, cheese and bacon.

VEGAN BURGUER - 15.40€

Vegetable protein, tomato, rocket, avocado and mustard vinaigrette.

CHICKEN SUPREM - 12.40€

Grilled chicken fillet, salad, fries and fried egg.

DESSERTS

HOME MADE MINI CAKES

LEMON PIE - 6.50€

Cookie base, lemon cream and cream.

CHOCOLATE MOUSSE - 6.50€

Creamy chocolate.

BANOFFEE - 6.50€

Baked cookie, banana, "dulce de leche" and cream.

CHEESCAKE - 6.50€

Biscuit base, cream cheese and red fruit sauce.

WINE

RED

FULL FLAP - 20€
D.O. Ribera del Duero.

LÓPEZ DE HARO CRIANZA - 21.50€
D.O Rioja Tempranillo Garnacha Graciano.

FINCA MONCLOA - 26.50€
Tierras de Cádiz

MUGA CRIANZA - 27.50€
D.O Rioja.

CONDE DE SAN CRISTÓBAL - 29.50€
D.O. Ribera del Duero - 2015

LAGARDE GUARDA - 43€
Argentina, Malbec.

CAVA AND CHAMPAGNE

BENJAMÍN - 6.90€
Brut.

CINZANO - 22.50€
Prosecco.

JAUME SERRA - 23.50€
Albariño.

JUVE CAMPS - 33.80€
Reserva Familia.

LLOPART - 38.50€
Brut Nature.

LLOPART ROSE - 43.50 €
D.O. Rioja - 90% Viura y 10% Malvasía.

MUMM CORDON ROUGE - 80€
Champagne.

MUMM ROSE - 85€
Champagne.

DOM PERIGNON - 450€
Champagne.

WHITE

CAL Y CANTO - 19.50€
D.O. VDT Mancha - Verdejo.

MARQUÉS DE RISCAL - 22.50€
D.O. Rueda - Verdejo.

MARQUÉS DE RISCAL - 23.80€
D.O. Rueda - Sauvignon Blanc.

VIÑA DEL VERO - 22.50€
D.O Somontano - Chardonnay

LIBALIS - 17.50€
Frizzante

TIERRABLANCA - 19.50€
Tierras de Cádiz - Semidulce

VALTEA - 23.50€
Albariño Rias Baixas

PAZO DE SAN MAURO 28.50€
Galicia

ROSE

ZINIO - 19.50€
D.O. Ribera del Jucar.

MUGA - 23€
D.O. Rioja.

PUECH-HAUT - 31€
France.

ALLERGENS IN THE ONLINE MENU.