

TO START...

CARPACCIO OF RED TUNA BELLY	20
SEMI-PRESERVED MUJOL EGG WITH ALMONDS	11
ANCHOVIES "LOLIN" FROM CASTRO URDIALES	3
MARINERA (ASK FOR IT)	4.5
RUSSIAN OCTOPUS SALAD	10/17
SMOKED SARDINE WITH PRESERVED TOMATOES	5
WHITE TUNA BELLY SALAD	20
SMOKED SARDINE SALAD	19.5
CURED, SMOKED MEAT FROM ASTORGA	10/17
SORTED CURED SAUSAGES "CASA GLORIA."	8/12
SORTED CHEESE PLATTER	10/16

WARMING-UP

HOME-MADE "CROQUETAS"	3
GRILLED SMALL CUTTLEFISH	12/20
BABY SQUIDS ON BED OF ONION	21
GRILLED CUTTLEFISH	11 unidad
CUTTLEFISH ON BED OF ONION	11 unidad
CLAMS "MARINERA" STYLE	21
STEAMED MUSSELS	12
SPICY MUSSELS	12
"TWICE BOILED" STYLE OCTOPUS	22

MAIN FOR ONE

COAT-IN-BATTER HAKE	24
ROAST RED TUNA BELLY	30
CALF FILLET	25

THE MOST SPECIALS

SHRIMP 100GR.	17
RED PRAWN	according to market
LOBSTER COCKTAIL	according to market

MAIN TO SHARE

PRICE PER PERSON

TURBOT IN "CASTREÑA WAY"	30
HAKE NAPE	24
SKIN-SIDE-DOWN SEA BASS	29
SKIN-SIDE-DOWN HALIBUT	29
SKIN-SIDE-DOWN TELEOST FISH	30
SKIN-SIDE-DOWN RED BREAM	29
SKIN-SIDE-DOWN SEABREAM	35
ROAST SCORPIO FISH	30
SKIN-SIDE-DOWN ROCK BASS	25
BEEF CHOP (price of the piece)	42/kilo

“TINNING AROUND”

CAVIAR TANIT KING GOLD CAN 10 GR..	30
RAZOR SHELLS	22
MUSSELS IN BRINE WITH CRISPS "REAL CONSERVERA ESPAÑOLA"	16
SMALL SARDINES "REAL CONSERVERA ESPAÑOLA"	22

RUSTICSTYLE BREAD 1€ P.P.
EXTRA SAUCE 1€
SORTED SEASONED ALIVES 1€
FRIED "MARCONA" ALMONDS 2'5€
VERDELISS OLIVE OIL 1,5€ P.P.

Acknowledgments:

TO OUR PARENTS, EDUARDO AND ALICIA, WHO FORGED THIS DREAM SINCE 1988, WHICH TODAY THEIR CHILDREN TRY TO KEEP ALIVE DAY BY DAY.

SIT AT THE TABLE, feel AT YOUR HOME, LET'S UNCORK A GOOD WINE, AND ENJOY OUR PRECIOUS LEGACY.