



2024

 **DISHES WITH VEGETARIAN OPTIONS** 

**UPDATED ALLERGEN INFORMATION AVAILABLE  
ON OUR DIGITAL MENU**

## APPETIZERS

### **Natural oyster • 4€**

*Fresh oyster served with ice and lemon,  
option to pair with cava (2€)*

### **Angry potatoes • 6€**

*Potatoes with bravas sauce and aioli (traditional spanish garlic  
sauce)*

### **Titaina • 8€**

*Traditional Cabañal "sofrito\*" with tomatoes, peppers, pine nuts,  
and small fish, served with toast*

### **Karaage with wild rice • 7€**

*Japanese-style fried chicken with crispy wild rice and slightly spicy  
kimchi mayonnaise*

### **Smoked sardine toast • 9€**

*Two mini sandwiches of smoked sardines, avocado, and confit  
tomato on focaccia bread*

### **Low-temperature egg • 9€**

*Creamy egg with celeriac cream and seasonal vegetables*

### **Cecina from León (Spain) • 8€**

*Leonese PGI cecina with arugula*

### **Scallop pancetta B.T skewer • 10€**

*Surf and sturf skewer of scallop and marinated pancetta cooked at  
low temperature*

## TO SHARE

### **Tuna tartare • 13,5€**

*Marinated tuna with ponzu and kimchi sauce, accompanied by wakame seaweed and avocado*

### **Seabass ceviche • 12,5€**

*Seabass cured with mango, red onion, cilantro, and lime, served with corn crisps*

### **Cheese platter • 14€**

*Selection of cheeses according to market availability accompanied by jams and nuts*

### **Ham platter • 13€**

*Hand-carved 50% acorn-fed ham*

### **Crab brioche bun • 12€**

*Brioche bred sandwich composed of soft-shell crab fried with tartar sauce*

### **Burrata salad 12€**

*Mixed greens, semi-dried tomatoes, burrata cheese, and caramelized seeds*

### **Greek salad • 11,5€**

*Our version of this classic salad with tomato, cucumber, bell pepper, red onion, feta cheese, and olives.*

### **Bread basket • 3€**

## FISH AND SEAFOOD

### **Tuna tataki with green curry • 17€**

*Tuna with spicy herb sauce, caramelized onion, and glasswort*

### **Seabass with fried seaweed • 15€**

*Fresh seabass with a side of sautéed vegetables*

### **Takoyaki style fried octopus • 24€**

*Signature dish of "La Garduña", crispy octopus with Takoyaki sauce, Japanese mayonnaise, and katsuobushi, served with mashed potato and black garlic*

### **Grilled squid • 18€**

*Served with eggplant and fried seaweed*

### **Red mullet confit • 15€**

*Red mullet confit in flavored lard with a side of vegetables and sweet potato*

## MEAT

### **Slow-cooked lamb • 18€**

*Lamb meat lacquered in the oven with potato foam and smoked egg yolk*

### **"Abanico" of iberian pork • 16€**

*Grilled cut of Iberian pork between the shoulder and the spare rib with a side of roasted peppers and onions "escalivada"-style and romesco sauce (traditional spanish sauce)*

### **Grilled beef entrecote • 19€**

*300g of steak cooked to your desired doneness with a side of potatoes and Padrón peppers*

### **Duck magret de pato with plums • 24€**

*Duck breast sous-vide cooked with buttered vegetables and plum demi-glace gravy*

## DESSERTS

### **Tarte tatin deconstruction • 6€**

*Classic dessert deconstructed into caramelized apple, cinnamon crumble, toffee, and mascarpone*

### **Chocolate textures • 7€**

*Dessert that displays with different types of chocolate in various textures*

### **Passion fruit crème brûlée • 7€**

*Flan of passion fruits with a citrus ice cream*

### **“Cremaet” mille-feuille • 7€**

*The transformation of the traditional Valencian “cremaet” (in which rum, sugar, and lemon are mixed with pieces of cinnamon and coffee beans, heated with steam, and briefly ignited). Thin crispy layers of cinnamon with coffee cream and rum jelly and a hint of lemon aroma*

## BEVERAGES

Cabreiroa Water • 1,8€

Coca-Cola • 2,5€

Diet Coca-Cola • 2,5€

Orange Fanta • 2,5€

Lemon Fanta • 2,5€

Sprite • 2€

Tonic • 2,2€

Spresso with a dash of milk • 1,7€

Spresso • 1,3€

Spresso with a splash of brandy or  
rum • 1,8€

Coffee with milk • 2,2€

Infusions • 2€

Aquarius • 2,6€

Orange Aquarius • 2,6€

Nestea • 2,6€

Bitter kas • 1,8€

Estrella Galicia Beer • 2,5€

1906 Beer • 3€

Sidra Maeloc • 2,5€

Martini • 5€

Vermouth • 4€

Campari • 5€

Aperol Spritz • 5€