## MARINES & VEGETABLES STARTERS

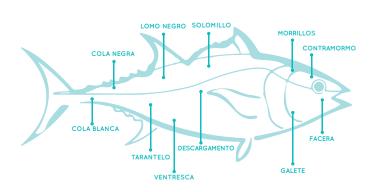
TOMATO		OYSTERS	
- Tomato <b>salad</b> , green olives juice, orange and	14	- Amélie	<b>5</b> 6units
fresh onion		+ Extra UMAI caviar	<b>25</b> <sub>10gr</sub>
+ Extra anchovie	4 <sub>unit</sub>		
		MUREX SEA SNAIL XXL	<b>6</b> unit
RUSSIAN SALAD			
- Shrimps	15	`CHIRLAS' from Málaga sautéed with sherry wine	e <b>16</b>
- Smoked eel and basque country green chilli	15		
pepper		SMOOTH CLAM from Málaga	
		- Natural	<b>5</b> unit
Fried AUBERGINES without honey	9	- Grilled	24
ANCHOVIES 0,0 from Cantabria		Grilled galician RAZOR CLAMS	15
- Anchovies 0,0, green olives juice and fresh	<b>18</b> <sub>4units</sub>		
orange		BABY SHRIMPS from Marbella dressed with lemon	, 39
+ Extra anchovie	4 unit	pepper and EVOO mayo	
Caralys of CARRINGS for an March aller winds land as and	1.4	WHITE CURIND for an Middle and	
Smoked <b>SARDINES from Marbella</b> , ajoblanco and	14	WHITE SHRIMP from Málaga	25
figs		- Boiled or grilled - `Al aiillo´	25 25
ANCHOVIES from Málaga in vinaigrette, `ají	15	- Al ajillo	25
amarillo 'and EVOO	15	FRIED CRYSTAL shrimp with marcona almond	15
amarillo and EVOO		FRIED CRISTAL SHRIMP WITH Marcona almona	15
FRIED CRYSTAL with fried free-range egg and	19	RED PRAWN from Huelva	
roasted pepper salad		- Boiled or grilled	<b>18</b> <sub>100gr</sub>
			10091
GALICIAN STYLE OCTOPUS	22	KING PRAWNS from Sanlúcar	
		- Boiled or grilled	<b>16</b> <sub>100gr</sub>
MARINATED `LOBITO DE MAR	14		
		XXL CRAYFISH	
HAKE		- Boiled or grilled	<b>18</b> 100gr
- Fried bits with lemon	18	+Extra Beurre-blanc	5
		+ Extra Beurre-blanc with UMAI caviar (10gr)	30
CODFISH FRITTERS	14		
		XXL JUMBO SCARLET SHRIMP	
BABY SQUID CROQUETTES	14	- Grilled	<b>24</b> <sub>100gr</sub>



## ODE TO RED TUNA

## RAW

LOIN TARTAR with EVOO	28
O'TORO TARTAR	
<b>O'TORO TARTAR</b> with Umai caviar (15g) in a toast	
<b>TARTAR DUO</b> with pipirrana (belly and loin)	28
<b>TARTAR TRIO</b> with pipirrana (belly, loin and roe)	30
RIBEYE carpaccio with olive oil	
<b>RIBEYE</b> carpaccio with `al ajillo´ fried egg	32
TAPAS & STEW	
Tuna <b>BURGER</b>	7
Tuna belly `PEPITO DE MAR'	
GRILL	
- Grilled <b>TUNA TARANTELO</b> 200 gr	29
- Grilled <b>STEAK</b> 200gr	
- Grilled <b>TUNA NECK</b> 200gr	
- Grilled <b>LOWER FLASK</b> 500gr	
- Grilled <b>RIBEYE</b> 600gr	76



## FISHING OF THE DAY

CATCH OF THE DAY

(The fishmarket comes with roteña potato and fresh lettuce)	es
- Grilled sea bass for one	39
- Grilled sole	40
- Grilled red sea bream for one - Grilled red sea bream for one	48 49
- Grilled wild turbot	<b>85</b> <sub>Kg</sub>
LOBITO DE MAR SPECIALTY	0.5
<ul><li>Grilled red mullet from Marbella</li><li>Sea bass in black salt crust</li></ul>	<b>9,5</b> <sub>100g</sub> <b>79</b> <sub>Kg</sub>
BLUE TAIL LOBSTER	
<ul><li>Fried, grilled, bolied or in the frying pan</li><li>Extra formentera</li></ul>	<b>34</b> <sub>250gr</sub> <b>8</b> p.p.
GARNISHES TO FISH	
- French fries - Sauteéd vegetables	4,5 4,5
Subteed vegetables	4,5
RICE & NOODLES	
(MINIMUM 2 PEOPLE)	
DRY RICE	
- Fish and Seafood	<b>24</b> p.p.
SMOKED RICE	•
<ul> <li>Coquelet chicken</li> <li>Iberian pork rib and mushrooms</li> </ul>	24 <sub>p.p.</sub> 24 <sub>p.p.</sub>
- Beef steak	<b>35</b> p.p.
ROSSEJAT NOODLES	
- Black rossejat with grilled octopus	<b>26</b> p.p
(caballa da angol pandlas)	

(cabello de angel noodles)