MARINES & VEGETABLES STARTERS

TOMATO - Tomato salad, green olives juice, orange and fresh onion - Tomato tartar and sour dough bread	14 14	OYSTERS - Amélie + Extra caviar	4 _{unit} 12,5 _{5g}
+ Extra anchovie	4 unit	Grilled DONAX CLAMS from Sanlúcar	21
AVOCADO FROM MÁLAGA - Guacamole with crystal shrimp prepared	18	Grilled galician RAZOR CLAMS	15
at the table RUSSIAN SALAD - Shrimps - Smoked eel and basque country green chilli pepper	14 16	WHITE SHRIMP from Málaga - Croquettes - Fried crystal shrimp with marcona almor - Boiled or grilled - `Al ajillo´	12 nd 15 25 25
Fried AUBERGINES without honey	9	RED PRAWN from Huelva - Boiled or grilled	18 100g
TUNA TERRINE from `almadraba' and iberian pork	16	- `Al ajillo´ red prawn carpaccio KING PRAWNS from Sanlúcar	26
Smoked SARDINES from Marbella, ajoblanco and grapes	14	- Boiled or grilled XXL CRAYFISH	16 100g
ANCHOVIES from Cantabria - Anchovies 0,0, green olives juice and fresh	16 4 unit	Boiled or grilled+ Extra beurre blanc+ Extra Beurre-blanc with caviar	22 100g 5 30 10g
orange - Anchovies 0,0 on bread toast and butter	18 4 unit	XXL JUMBO SCARLET SHRIMP	
Galician STYLE OCTOPUS	22	- Grilled	24 100g
Marinated `LOBITO DE MAR´	14		
HAKE - Fried hake tail - Fried bits with lemon	17 18		
CODFISH FRITTERS	14		
BABY SQUID AND FAMILY	10		



- Fried squid



18



Bread and Extra Virgin Olive Oil Service 4,00€ p.p.
PRICE IN EUROS VAT INCLUDED

Lobito de Mar freezes all those products affected for RD 1021/2022 of December 13 over pevention of anisakis



RAW

PORTERHOUSE - Ribeye carpaccio with olive oil - Ribeye carpaccio with `al ajillo´fried egg	27 29
LOIN TUNA - Tartar with seasoned potato - Natural tartar	20 26
BELLY TUNA - O' toro tartar - O' toro with caviar (10g) and toast	33 35
POLYAMORY - Tuna trio tartar (tuna belly, loin and fish roe) with `pipirrana´ - Tuna tartar duo (tuna belly and loin) with `pipirrana´	26 28



TAPAS & STEW



- Tuna BURGER	7
- Tuna belly `PEPITO DE MAR ´	7
- Tuna MEATBALLS in gourd sedes	16



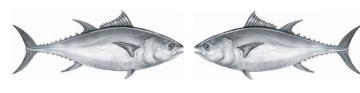
GRILL



Our tuna comes with roteña potatoes and fresh lettuce

- Grilled TUNA TARANTELO (200g)	29
- Grilled STEAK (200g)	29
- Grilled BELLY (200g)	30
- Grilled TUNA NECK (200g)	35
- Grilled LOWER FLASK (500g)	50
- Grilled RIBEYE (600g)	76





FISHING OF THE DAY

CATCH OF THE DAY

The fishmarket comes with `roteña´ potatoes and fresh lettuce

- Grilled sole	40
- Grilled sea bass for one	39
- Grilled red porgy bream for one	48
- Grilled red sea bream for one	49
- Grilled galician alfonsino bream for one	59
- Grilled wild turbot	$\textbf{85}_{\text{Kg}}$

LOBITO DE MAR SPECIALTY

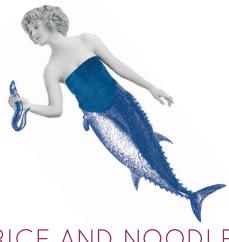
- Sea bass in black salt crust	79 _{Kg}
- Fried red scorpionfish from Conil	85 _{Kg}

BLUE TAIL LOBSTER

DEGE TAIL LODGI EIL	
- Fried or grilled	34 250g
+ Extra formentera	8 p.p.

GARNISHES TO FISH

- French fries	4,5
- Sauteéd vegetables	4,5



RICE AND NOODLES (MINIMUM 2 PEOPLE)

DRY RICE

- Fish and Seatood	24 p.p.
CHOKED DICE	

SMOKED RICE

- Coquelet chicken	24 p.p.
- Iberian pork rib and mushrooms	24 p.p.
- Smoked eel, pork belly and nori seaweed	27 p.p.
- Beef steak	36 p.p.

MELLOW RICE

- Almadraba red tuna ribs	28 p.p
- Lobster rice with horn of plantu mushroom	38

ROSSEJAT NOODLES

- Black rossejat with grilled octopus (`cabello **26** p.p. de angel´ noodles)