



VEGETABLE, MARINE STARTERS

GUACAMOLE MADE TABLE SIDE WITH FRIED BABY SHRIMPS	12
PORTION OF RUSSIAN SALAD WITH SMOKED EEL	12
PORTION OF RUSSIAN SALAD WITH POTATOES, SHRIMPS AND OLIVES	8
LOBITO SALAD OF TROCADERO LETTUCE	10
TOMATOES WITH OLIVE JUICE, ORANGE AND FRESH SPRING ONIONS	10
*Extra anchovy 2€ unit	
ANCHOVIES FROM MÁLAGA	
- In Vinager	12
- With yelow pepper	12
SMOKED SARDINES WITH WHITE ALMOND GAZPACHO AND GRAPES	12
ANCHOVIES, GREEN OLIVE JUICE AND FRESH ORQANGE WEDGES	12 (4 unid)
ANCHOVIES AND SOURDOUGH BREAD WITH "PAMPLIE" BUTTER	15 (4 units)
CROAKER CEVICHE WITH YELLOW PEPPER	19
HAKE PUDDING	12
RED TUNA PUDDING WITH IBERICAN PORK	14
OMELETTE MADE TABLE SIDE	
- Stilton cheese & sweet onion	10
- Cod	10
- Shrimps	11
POTATOES OMELETTE IN GREEN SAUCE WITH COD KOKOTXAS	16

RICE DISHES **CuLT**

(minimum 2 people)

FISH AND SHELLFISH DRY THIN CRUST RICE	19 p.p.
RICE WITH CHICKEN COQUELET	20 p.p.
RICE WITH SMOKED EEL THRUSH AND NORI SEAWEED	22 p.p.
BLACK RICE WITH MONKFISH, SQUID AND INK	24 p.p.
CREAMY LOBSTER RICE	30 p.p.
MATURED COW CHOP DRY THIN CRUST RICE	34 p.p.
DRY NOODLE FIDEUÁ PAELLA	18 p.p.

FRITTER **Starters**

CROQUETTES	
- Shrimps from Málaga	9
- Cuttlefish	9
AUBERGINES FRIED WITHOUT HONEY	7
MARINATED LOBITO DE MAR	12
WHITE BABY SHRIMPS FRIED	16
FRIED CALAMARI RINGS	16
LOBSTER "CHANQUETES" WITH FRIED EGG AND RED PEPPER SALAD	18



CATCH OF THE DAY


 November, 29th



OYSTERS

- Guillaudeau No 5	3,5 unit
- Especial Cadoret	3.5 unit

LOCAL CLAMS

-Raw	2.5 unit
-Grilled	16

COQUINES FROM SANLÚCAR GRILLED

16

RAZOR CLAMS FROM GALICIA GRILLED

16

GALICIAN CLAMS

-Grilled	15
-Green sauce	16
-Fennel sauce	16

GALICIAN MUSSELS

- Boiled	14
- Spicy	16

OCTOPUS

- Galician Style	16
- Grilled	16

WHITE SHIMPS WITH GARLIC

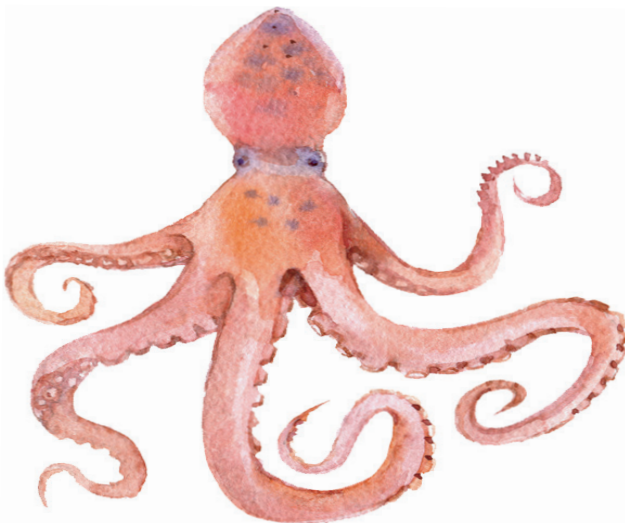
19

WHITE SHRIMPS FROM MARBELLA GRILLED OR BOILES

22

SCARLET SHRIMPS XXL GRILLED

19 100g



TRASMALLO RED MULLET GRILLED OR ESPETO

9 100g

“ESTERO” SOLE GRILLED

35

“BORRIQUETE” FROM CONIL GRILLED OR BUTTERFLY

55 Kg

SEA BASS GRILLED OR BUTTERFLY

65 Kg

SEA BASS IN BLACK SALT CRUST

70 Kg

RED FISH FROM CONIL FRIED OR GRILLED

75 Kg

NATIONAL LOBSTER LLARÁS STYLE TRAVELLING FORMENTERA TO MARBELLA

32 250g

- Extra Formentera 6€

NATIONAL RED SPINY LOBSTER LLARÁS STYLE TRAVELLING FORMENTERA TO MARBELLA

38 250g

- Extra Formentera 6€

Today's SUGGESTIONS

WILS MUSHROOMS “NÍSCALOS”

9 100g

FRIED MUSSELS LOBITO STYLE

10
(6 unit)



bread and extra virgin Olive Oil 3 p.p

PRICES IN EUROS V.A.T. INCLUDED

Lobito de Mar subjects to freeze down seafood products affected by 1420/2006 of 1st December on prevention of anisakis infections.