GASTROTASCA Marinera

Logar del Pescador

OWENU MENU

All prices are VAT included

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Ta	pas and hot starters		Cold tapas and salads	
₩ •□	Andalusian squid	14€	Iberian ham (120gr.) with bread with tomato.	25€
₩ •□	Fried squid	15€	Ured cheese and quince board.	16€
ð # 🗅	Cod fritters	12€	li Iberian sausage and cheese with bread	26€
8	Tellinas	13€	with tomato.	
8	Knives	13€	○ 🐧 🦞 🐧 🕹 Russian salad in our own way.	8€
8	Steamed mussels	10€		14€
₩ €	Fried fish from the fish market	13€	© Cod with roasted pepper.	14€
8	Land snails	12€	Salted ground tomato carpcho and smoked.	16€
∂	Croquettes	10€		
å o #	Croquettes of bull tail	10€	🐞 "Hummus" of eggplant, chickpea and red pepper with yucca chips.	9€
a • \$	Assortment of croquettes	10€	🖰 Burrata salad on sautéed cherrys and	13€
ð 😂 Ó	Patatas bravas with chipotle sauce	7€	dried tomato with Iberian.	
A O	Broken eggs with garlic gulas	11€	🍓 🦸 🖘 Tuna tartar on avocado with our touch.	15€
٥	Broken eggs with ham.	14€		
٥	Broken eggs with chistorra and onion to cider	11€	Seafood	
٥	Grilled vegetables with our romesco.	8€		
⊕ ¥ 8 ▮	Fish soup.	9€		18€
1/1.	1 		Grilled octopus on parmentier al olive oil.	23€
J/	leaf		Sea bass or golden grilled or baked.	18€
	Veal entrecot (300 gr.)	22€		20€
	Beef sirloin /premium veal (250gr.)	24€		
Rices Minimo 2 personas			Desserts	
		🕯 🍳 Catalan cream from "La casa".	4€	
148 ©	Fideuá marinera.	14€	Tart tatin with cream and ice cream vanilla.	6€
○ 1 8 0 ∞	Black rice with cuttlefish and aioli.	16€	Toast in our style with brioche.	6€
0 4 & ©	Blue crab rice, coconut and turmeric.	16€	Chocolate coulant.	6€
	Arrosejat of cuttlefish and squid.	16€	lce cream.	4€
8	Baked rice with rib, blood sausage,	16€	Homemade stilo basque cheese cake with coulis	7£

chickpeas and snails.

1 Homemade stilo basque cheese cake with coulis

red fruit.