
TAPAS

- Northern anchovies with “pan con tomate” 12 eur
- Tuna sashimi, chipotle mayonnaise on corn tortillas (3 units) 11 eur
- smoked salmon toasts with guacamole 9 eur
- Diced vegetable salad with reganyas (Russian salad) 9 eur
- “Papas aliñas” with ají vinaigrette 8 eur
- Patatas Bravas 8 eur
- Iberian ham “croquetas” 9 eur
- Spanish omelette 9 eur
- Andalusian squid with black “ali oli” 12 eur
- clam casserole with artichokes 15 eur
- “Gambas al ajillo” casserole 14 eur
- Razor clams squid with soft jalapeño green sauce 12 eur
- Tempura piparras with soy sauce and ginger 7 eur
- Crispy chicken wings with spicy sauce 9 eur
- Hand slice iberian ham and “pan con tomate” 25 eur
- Iberian ham hand slice EGO style 27 eur

GREEN AND FRESH

- Salmorejo with prawn salpicón and quail eggs 9 eur
- Tomato salad, tuna belly with avocado and softened spring onion 10 eur
- Greens salad, with carrot and zucchini stripes, sesame vinaigrette 11 eur
- Traditional guacamole 12 eur
- Artichoke and eggplant with sauteed vegetables 9 eur
- Tomato tartar with with black olives 12 eur

FISH AND SEAFOOD

- Breaded hake fillet, green salad and tartar sauce 16 eur
- Grilled turbot with asparagus and romesco 25 eur
- Monkfish with clams and stewed potatoes 19 eur
- Octopus in pork rind with potato terrine and soft chilli oil 19 eur

RICES

- Rice with squid, prawns and clams min. 2 pax / 20 eur pp
- Rice with Catalan sausage, mushrooms and asparagus min. 2 pax / 19 eur pp
- Rice with vegetables and candied ceps min. 2 pax / 16 eur pp
- Octopus rice with monkfish and artichokes min. 2 pax / 21 eur pp
- Gandia “fideua” with prawns min. 2 pax / 18 eur pp
- Grandma’s gratin macaroni 16 eur
- Txangurro lasagna with creamy bechamel 18 eur

MEATS

- Grilled Entrecote steak with Café de Paris butter, fries and “piquillo” peppers 21 eur
- Grilled sirloin with cheese sauce and fries 23 eur
- Steak tartar with straw potatoes 18 eur
- Oven chicken stew in its gravy 14 eur
- Grilled hamburger with cheese, fresh lettuce and rye bread 14 eur

DESSERTS

- Natural pineapple with lime and mint 5 eur
- Marinated strawberries with crispy meringue and mascarpone cream 7 eur
- Catalan cream foam with apple and passion fruit 6 eur
- Chocolate brownie with vanilla ice cream 7 eur
- Lemon cake 6 eur
- Carrot cake 6 eur
- Cheese cake 6 eur
- Sorbets: lime, lemon, maracuyá 5 eur
- Ice cream: chocolate, coffee, vanilla, caramel 5 eur

10% TAX included