

EL PUERTO

a la carta

STARTERS

Iberian Ham hand carved / cristal bread with fresh tomato & olive oil
Antipasto NEGRINI
Salmon Tartar with Avocado, soja & wasabi
Artichokes with Iberian Ham
Grilled wild asparagus / salt-dried meat & fried almonds
Baby broad beans / egg & crispy onion
Grilled Octopus with potato *parmentier*
Santoña Premium Anchovies
Santoña Tuna & Piquillo peppers
Cream Ham Croquettes
Lobster salad
Scorpion Fish cake

MAIN COURSES

OUR SPECIALITY

RICE (Price per person)

Seafood Paella
Paella *Señoret*

On request: Rice with Lobster
Broth rice with Lobster
Rice with Red Prawns

MEAT

Grilled Beef Tenderloin Steak - *foie or mushroom sauce*
Beef Entrecote
Wiener Schnitzel
Lamb cutlets
Cochinillo
Free-range Chicken
Beef cheeks in red wine

FISH

Hake
Sole - *grilled or meunière*
Almadraba Tuna Loin
Swordfish - *grilled or Tuscany sauce*

DESSERTS

Custard
Home-made Cream Caramel
Home-made Curd with honey
Home-made cakes: Cheese cake NY, Carrot Cake, Chocolate cake
Lemon mousse
Fruit of the season
Fresh Orange Juice
Ice cream assorted flavours