



April 2017

### Starters

Salad of hake € 5

Ham of duck with red berries and Pistachio Vinaigrette salad € 7

Marinated salmon salad with brie cheese and vinaigrette of dill € 7

Carpaccio of sea bass with cilantro and citric touch € 9

Tuna tartar with salmorejo and guacamole cream € 12

Ingot of foie and gold with vanilla/classic € 8

Steak tartare € 16

Cheeseboard € 6

Sausages of pinoso € 6

### Warm starters

"Patatas bravas" Ocean € 5

Skewer of chicken with sauce and crunchy honey and mustard € 8

Whim of squid in its ink € 8

Croquettes of ham and tomato of Muchamiel mayonnaise € 5

Raspberry jam and gorgonzola Croquettes € 5

Octopus leg au gratin with ali oli paprika € 10

### SUCCULENT DISHES

Iberian confit with Rosemary with potato, smoked pancetta and truffle ingot € 12

Sirloin steak with sauce bourbon and potato confit € 19

Cod with potato foam € 14

Fish of the day *consult*

### HOMEMADE DESSERTS

Fruit of season € 5

Coulant of chocolate with cocoa and ice cream yogurt and raspberry € 6

Brownie dark chocolate with vanilla ice cream and chips of white chocolate € 6

Dessert Ocean Race Club "Me crazy Volvo" € 10

Prices VAT included. Ask for the whims of the chef

