



Robert Lechuga

OUR
VERMOUTH
COUPAGE
3,80

TO START THE VERMOUTH

<i>Olives-S with piparra juice</i>	2,00€/u ★
<i>“La Pejinuca” Anchovies</i>	4,20€/u
<i>Homemade marinated anchovies</i>	8,20€
<i>Razor clams in saffron white pickle sauce</i>	14,20€ ★
<i>1900 russian salad</i>	5,80€ ★
<i>Smoked mackarel with mullet botarga</i>	10,80€

TO CONTINUE...

<i>Bread with “la Roseta” tomatoes</i>	3,20€
<i>Gran reserva iberian ham</i>	Tapa 15,20€ / Ración 28,20€
<i>Iberian Loin</i>	12,40€
<i>“Rubia Gallega” beef, cured and marinated with spices</i>	15,80€ ★
<i>“Mojama” dried tuna with fried almonds</i>	14,50€
<i>Bonito with catalana sauce</i>	12,90€

HAVE TO TASTE

<i>Small calamari sandwich</i>	4,20€ ★
<i>“Mollete” pork jowl, cheese and mustard</i>	4,30€ ★

★ STAR DISHES

PLATES

<i>Edible crab with mayonnaise, romesco sauce and avocado</i>	14,20€ ★
<i>Cod fish salad with onion, tomato and Kalamata olives</i>	14,60€
<i>“Samfaina” with fried egg</i>	7,50€
<i>Confit quail rilette with foie gras</i>	9,70€
<i>Chickpeas stewed with “cap i pota” and sea cucumber</i>	15,20€

FISH MARKET

<i>Raw oyster “Louis especial nº3”</i>	3,90€
<i>Red prawns cooked in a bed of salt</i>	S/M
<i>Market day fried fish (ask your waiter)</i>	9,80€
<i>Sea bass corvina with “mojo rojo” sauce</i>	13,60€ ★

TO FINISH

<i>Veal- based “fricandó” with “senderuelas”</i>	15,20€
<i>Meatballs with homemade tomato sauce</i>	11,50€ ★
<i>Hanging tender with potatoes, salad, piquillo red peppers and fried piparras</i>	31,20€
<i>Hanging tender roasted in Jospet</i>	23,80€