



ENTRÉES AND SOUPS

	Euros
SEAFOOD SALAD	16,50
SMOKED SALAD	16,00
MIXED SALAD	14,20
TROPICAL SALAD WITH CHICKEN	15,50
LETTUCE HEARTS, ANCHOVIES, FRIED PEPPERS	15,90
GOAT CHEESE SALAD	15,20
ASPARAGUS WITH MAYONNAISE	10,00
ANDALUSIAN GAZPACHO (summer only)	7,50
MELON WITH HAM	11,50
BOLOGNESE SPAGHETTI	11,00
CARBONARA SPAGHETTI	13,00
SEAFOOD AND FISH SOUPS (min 2 pax. Price are per person)	19,90
BREAD WITH HOMEMADE GARLIC MAYONNAISE (pax)	2,00
BASKED OF BREAD (per person)	1,60
GLUTEN-FREE BREAD (per person)	2,00

RICE DISHES AND PAELLAS

	Euros
FISHERMAN'S RICE	16,50
RICE WITH LOBSTER (by order)	29,50
THICK SEAFOOD AND RICE BROTH	20,50
BLACK RICE	16,50
RICE WITH VEGETABLES (seasonal vegetables)	16,50
FIDEUA NOODLES WITH SEAFOOD	18,00
SEAFOOD PAELLA	19,50
MIXED PAELLA	17,50

Rice dishes and paellas min 2 pax - The prices are per person

FISH DISHES

	Euros
TUNA WITH CARAMELIZED ONIONS	22,00
CODFISH A LA RIOJANA	18,50
GRILLED FRESH SOLE OR SOLE MEUNIERE (approx 450gr)	34,50
SEABASS or SEA BREAM BAKED SKIN SIDE DOWN	19,50
HAKE COOKED IN THE BASQUE STYLE	20,50
HAKE IN PAPILOTE WITH FRESH VEGETABLES	20,50
SELECTION OF GRILLED FISH/SEAFOOD (2 pax)	90,00
THE CHEF'S ANGLER FISH	27,50
FISH/SEAFOOD STEW (Advance order min. 2 pax)	75,00
TURN TO TASTE (by order) (according to market)	
SEAFOOD FISH MARKET OF THE DAY (according to market)	
(FISH ARE MADE WITH SALT (on request)	

MEAT DISHES

	Euros
BAKED SUCKLING SHOULDER (on request)	35,50
RABBIT WITH GARLIC	17,50
CORDON BLUE	18,20
LAMB CUTLETS	24,00
BABY LAMB CUTLETS	29,70
T-BONE STEAK (500 gr. Aproxí)	30,50
ENTRECOTE OF VEAL	25,00
ESCALOPE MILANESA	18,50
GOULASH WITH RICE	18,50
HOUSE SPECIALITY MEDALLIONS	18,50
A SELECTION OF GRILLED MEATS (min 2 pax)	80,00
ROAST SHOULDER OF LAMB	26,50
CHICKEN WITH GARLIC	16,80
1/2 ROAST CHICKEN	13,50
BEEF TENDERLOIN TO TASTE	28,90
PORK TENDERLOIN WITH MUSHROOM AND ONION	19,50

All dishes are served with garnishing

DESSERTS

	Euros
RICE PUDDING	6,00
CHOCOLATE CAKE	7,00
HOMEMADE CATALAN CRÈME BRULÉE	6,00
WHITE LADY VANILLA AND CHOCOLATE ICE-CREAM	8,00
HOUSE SPECIALITY CRÈME CARAMEL	6,00
STRAWBERRIES WITH CREAM (seasonal)	7,50
ASSORTED ICE-CREAMS SERVED IN A GLASS	6,50
PINEAPPLE/MELON/SEASON'S FRUIT	5,50
HOMEMADE CUSTARD CREAM	6,00
PUDDING	6,00
CHEESE CAKE (homemade)	6,50
TIRAMISU (homemade)	6,50

WEEKDAY SET MENU	22,50
WEEKEND AND PUBLIC HOLIDAY SET MENU	32,50
SPECIAL CELEBRATION MENU (according to agreement)	

(The menus include bread and dessert or coffee - drinks are not included)



PORTIONS

	EUROS	
	½ PORTION	PORTION
CLAMS A LA MARINERS OR GEEN SAUCE	13,50	23,50
HOUSE SPECIALITY CODFISH (carpaccio)	11,50	20,00
WHITE ANCHOVIES SERVED ANDALUSIAN STYLE (marinated)	10,00	16,50
GRILLED SQUID (fresh)	----	24,00
ANDALUSIAN SQUID (national)	14,00	24,00
ANDALUSIAN SQUID (Pota)	9,00	17,00
GRILLED CUTTLEFISH	10,00	18,00
FRIED BABY SQUID	10,00	18,00
HOMEMADE CROQUETTES (8 croquettes)	9,00	16,00
FISH FRY FROM THE BAY	10,50	19,00
GAMBON WITH GARLIC	10,50	19,00
GRILLED PRAWNS (12 prawns) (fresh) " Red prawns from the bay"	According to market	
BROKEN EGGS WITH HAM AND CHORIZO	----	15,90
BROKEN YOLK FRIED EGGS WITH IMITATION BABY EELS AND PRAW	----	17,50
STEAMED MUSSELS	11,00	18,00
A SELECTION OF FRESHLY-GRILLED VEGETABLES	9,00	15,50
OCTOPUS A LA GALLEGA	---	27,00
CHARCOAL-GRILLED OCTOPUS	---	22,00
MANCHEGO CHEESE	7,50	13,50
HOMEMADE STUFFED MUSSELS (6 mussel)	6,00	12,00
CHIPS	----	7,00
PRAWNS ORLY (Ongi Etorri)	----	19,50
SHRIMP TRUMPETS	----	21,00
VAT INCLUDED		2025

A minimum of one serving or main course per diner at the table is required.



BREAKFASTS SERVED UNTIL 1 PM

1/2 Toast with olive oil	3,00€
1/2 Toast with butter or jam	3,30€
1/2 Toast with tomato	3,30€
1/2 Toast with tomato and ham	4,70€
1/2 Toast with tomato, ham and cheese	5,10€
English breakfast	12,00€
Toast with beans	6,50€
Toast with scrambled eggs	7,90€

SNACKS

Manolo Burger (100% beef, tomato, lettuce, onion, bacon, cheese and egg)	16,00€
Traditional Burger (100% beef, tomato, lettuce and onion)	14,00€
Bacon sandwich	6,50€
"Croque-monsieur" (ham and cheese)	6,50€
"Ongi Etorri" Special sandwich (Ham, cheese, egg, lettuce, tomato, carrot, asparagus and mayonnaise)	13,50€

SANDWICH

Cold sandwiches (ham & cheese, tomato & cheese, saucisson, etc.)	8,50€
Hot sandwiches (park loin fillet, bacon, chicken breast, etc.)	9,50€
Supplement	0,50€

COFFEES & JUICE

Black coffee	1,90€
Coffee with a small amount of milk	2,00€
Coffee with milk	2,30€
American Coffee	2,00€
Black coffee with brandy	3,20€
Black coffee with bailey's/ whiskey	3,70€
Irish coffee	9,50€
Black coffee with condensed milk & brandy	3,90€
Black coffee with condensed milk	2,40€
Capuccino	3,50€
Infusions	2,20€
Milk with Cola-Cao	2,80€
Cremaet	5,00€
Natural Orange Juice	3,50€
Peach / Orange / Pineapple Juice	3,00€

WATER AND SOFT DRINKS

Water 33 cL.	2,00€
Water 1/2 litro	2,90€
Water 1.5 litro	3,50€
Soft Drinks	3,00€

BEER

Glass of beer	2,40€
Glass of beer with lemon	2,60€
Pint of beer	3,90€
Pint of beer with lemon	4,10€
1/3 of Mahou, Estrella Galicia y San Miguel	3,30€
1/3 of San Miguel 0,0 o San Miguel 0,0 Tostada	3,70€
1/3 of Alhambra Reserva	3,70€
Takeaway beer can	3,00€

WINES (Wine Glass)

House wines	2,60€
White wine Verdejo, Ribera o Rosé wine Navarra	2,90€
Red wine Crianza	3,30€
White wine Albariño	3,60€

BRANDYS

Normal (Soberano, Veterano, 103, etc.)	4,50€
Special (1866, Cardenal, Mendoza, Carlos I, etc.)	12,50€

ALCOHOL DRINKS

RUM	
Normal (Brugal, Barceló, Negrita, Cacique, etc.)	8,50€
Special (Matusalén, Legendario, Havana7, etc.)	12,50€
GIN	
Normal (Beefeater, Larios, Gordon's, etc.)	8,50€
Special (Bombay, Sapphire, etc.)	12,50€
WHISKEY	
Normal (J&B, Ballantine's, Johnnie Walker, etc.)	8,50€
Special (J&B 15 años, Chivas, Cardhu, etc.)	12,50€
COCKTAILS (Mojito, Aperol Spritz y Caipirinha)	9,50€
OTHER	
Glass of Sangría	6,50€
Jug of Sangría 1 L.	16,50€
Glass of Tinto de Verano	4,10€
Jug of Tinto de Verano 1 L.	15,00€
Zurito (Vermut)	3,80€
Martini (Vermut)	4,50€
Campari, Ricard, Pernod, etc.	4,50€

SPIRITS

Licores y Anís	4,00€
Licor de Hierbas / Orujo	4,00€
Pacharán or Similar	4,00€