

**Our rice dishes, a house specialty,
are only available exclusively at midday**

Seafood Rice

Clams & Seaweed 22,00

Squid, cuttlefish and clams in a seaweed marine broth

ALLERGENS: MOLLUSCS · FISH · CRUSTACEANS · SOY · SULPHITES

A Banda 20,00

Concentrated rock fish broth with cuttlefish, mussels, tuna and prawns

ALLERGENS: CRUSTACEANS · FISH · MOLLUSCS · SOY · SULPHITES

Red Carabinero Prawn & Red Shrimp 24,00

Intense crustacean broth with toasted juices

ALLERGENS: CRUSTACEANS · FISH · SOY

The Yolk over the Sea 24,00

Carabinero prawns with creamy free-range egg yolk

Optional seasonal caviar or truffle

ALLERGENS: CRUSTACEANS · FISH · EGG · SULPHITES

Mar Menor Caldero 19,00

Grey mullet and sea bream in a traditional fïora pepper and garlic broth

ALLERGENS: FISH · CRUSTACEANS

Land Rice

Duck & Nougat 25,00

Black trumpets, boletus, confit duck, vermouth and foie gras

ALLERGENS: SULPHITES · SESAME · NUTS · EGG · PEANUTS

Angus Pork Secreto 20,00

Boletus and wild mushrooms

ALLERGENS: SULPHITES

Extra Foie gras option +5€/pp

Torrezno 20,00

Crispy pork belly, cured ham and free-range egg

ALLERGENS: EGG

Vegetable Rice

Seasonal Vegetables 16,00

Eggplant, carrot, zucchini, bimi and boletus mushrooms