



## **Seafood menu**

**Seafood is one of the most typical dishes of traditional cuisine.** It is a dish made up of a variety of shellfish: clams, small crabs, Norway lobsters, crab or spider crabs.

It is a fresh dish that we must accompany with a good white wine or cava.

All the product is fresh and from the local market, which is why some of the products may vary depending on the season.

**The seafood includes:**

- Octopus cooked on a bed of potatoes with paprika and olive oil.
- Mussels
- Cockles
- Clams
- Edible crab
- King crab
- Crayfish
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**Dessert:** Pionono with cream.

Includes a white wine bottle every 4 people.

**PRICE: €65 / PERSON. VAT NOT INCLUDED**



**RED WINE SANGRIA**

Spanish homemade Sangría made with fresh fruit and exquisite red wine.

**2 litres 27 €**

**CAVA SANGRIA**

Spanish homemade Sangría with fresh fruit, exquisite cava, countreau and cognac

**2 litres 32 €**

**PUSHE RECOMMENDATIONS**

Red, white or semi-sweet wine bottle 75 cl

**17 €**



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