

— EL —
A N C L A
R E S T A U R A N T E

Bienvenidos

Welcome

Bienvenue

Willkommen

добро пожаловать



STARTERS

01	TOMATO SALAD WITH OLIVE OIL AND GARLIC	8.00 €
02	FISH SOUP	10.00 €
03	GAZPACHO ANDALUZ	9.00 €
04	IBERIAN HAM	22.00 €
05	MIXED GREEN SALAD	12.00 €
06	"EL ANCLA" SALAD	12.00 €
07	ROASTED RED PEPPERS SALAD	10.00 €
08	ROAST CHICKEN SALAD WITH PARMESAN	16.00 €
09	SLICED MANCHEGO CHEESE	12.00 €
10	FRIED EGGS WITH GREEN PEPPERS AND CHIPS	14.00 €
11	PRAWNS PIL-PIL	15.00 €
12	AVOCADO WITH KING PRAWNS	15.00 €
13	KING PRAWNS COCKTAIL	15.00 €
14	HAM AND MELON	18.00 €
15	BABY ANCHOVIES MARINATED IN VINEGAR	13.00 €
16	ANCHOVIES IN BRINE	21.00 €
17	ARTICHOKES WITH CLAMS IN GREEN SAUCE	18.00 €

SEAFOOD

18	ESCUPIÑAS	12.00 €
19	BIG CLAMS "CONCHAS FINAS"	12.00 €
20	SEA SNAILS "CAÑAILLAS"	18.00 €
21	OYSTER FINES CLAIRE (UND.)	3.00 €
22	BABY CLAMS IN OLIVE OIL	22.00 €
23	SEAFOOD SALAD	25.00 €
24	GRILLED OR STEAMED PRAWNS	22.00 €
25	GRILLED OR STEAMED CRAYFISHS (KG.)	120.00 €
26	RED PRAWNS "GARRUCHA" (KG.)	150.00 €
27	LARGE RED SHRIMPS (KG.)	100.00 €
28	RED SPINY LOBSTER (KG.)	130.00 €
29	CLAWED LOBSTER (KG.)	96.00 €

(All of The above subject to availability)

RICES

30	SEAFOOD PAELLA	18.00 €
31	CHICKEN AND VEGETABLES PAELLA	18.00 €
32	BLACK PAELLA WITH PRAWNS AND SQUID	25.00 €
33	LARGE RED SHRIMPS PAELLA	26.00 €
34	WHITE RICE BROTH WITH SEAFOOD	18.00 €

(The above, minimum – 2 people)



FISH

35	FRIED FISH AND CHIPS	16.00 €
36	GRILLED OR FRIED SWORDFISH	21.00 €
37	GRILLED OR "BROCHETTE" MONKFISH	22.00 €
38	SEA BREAM GRILLED OR BAKED IN SALT (KG.)	60.00 €
39	SEA BASS GRILLED OR BAKED IN SALT (KG.)	55.00 €
40	GRILLED OR MEUNIERE SOLE (KG.)	80.00 €
41	FISH OF THE DAY (KG.)	60.00 €
42	TURBOT (KG.)	60.00 €
43	TURBOT IN ALBARIÑO WINE	24.00 €

TUNA ALMADRABA

44	TUNA TARTARE (ALMADRABA)	21.00 €
45	TUNA SASHIMI (ALMADRABA)	21.00 €
46	GRILLED TUNA LOIN	21.00 €
47	GRILLED TUNA VENTRESCA	21.00 €
48	ONION TUNA LOIN	21.00 €

DEEP FRIED SELECTION

49	MATCHSTICK MIXED VEGETABLES "TEMPURA"	9.00 €
50	PRAWNS IN BATTER	12.00 €
51	ANCHOVIES MARINATED IN LEMON	13.00 €
52	BABY SOLES	12.00 €
53	DICED HAKE IN BATTER MARINATED IN VINEGAR	12.00 €
54	MIXED SEAFOOD CROQUETTES	10.00 €
55	BABY SQUID	24.00 €
56	CALAMARI	14.00 €
57	BABY RED MULLET	14.00 €
58	AUTHENTIC WHITEBAIT WITH EGGS AND PEPPERS	24.00 €

MEAT

59	GRILLED PORK FILLET WITH CHIPS	16.00 €
60	PANFRIED PORK LOIN "CORDON BLEU"	17.00 €
61	BRAISED OXTAIL WITH CHIPS	18.00 €
62	GRILLED OR IN PEPPER SAUCE SIRLOIN STEAK	24.00 €

FRESH PASTA

63	LINGUINE WITH PRAWNS IN CORAL SAUCE	26.00 €
64	RAVIOLI STUFFED WITH MUSHROOMS IN TRUFFLE SAUCE	24.00 €

KID'S MENU

65	FISH AND CHIPS	16.00 €
66	CHICKEN NUGGETS AND CHIPS	12.00 €
67	GRILLED PORK FILLET AND CHIPS	16.00 €

COVER CHARGER 1.50 € / VAT NOT INCLUDED



HOUSE DESSERTS

01	SWEET CARAMEL CUSTARD	6.00 €
02	SPANISH RICE PUDDING WITH CARAMEL CRUST	6.00 €
03	CREME CARAMEL	6.00 €
04	CHEESECAKE	6.00 €
05	FRESH SEASONAL FRUITS (UND.)	6.00 €
06	ICE CREAMS (UND.) VANILLA, STRAWBERRY, BELGIAN CHOCOLATE, MOKA	3.00 €
07	LEMON SORBET WITH CAVA	7.00 €
08	SLIM APPLE PIE WITH VANILLA ICE CREAM	10.00 €
09	CHOCOLATE COULANT WITH VANILLA ICE CREAM	8.00 €
10	TIRAMISU	8.00 €
11	PINEAPPLE CARPACCHIO WITH SCOOP OF VANILLA ICE CREAM	8.00 €

SPECIALTY COFFEE

12	PARIS COFFEE: COFFEE, BAYLEIS AND CREAM	8.00 €
13	VANILLA FRAPPUCCINO	8.00 €
14	FRAPE COFFEE CARAMEL	7.00 €

COVER CHARGER 1.50 € / 10% VAT NOT INCLUDED