

# — EL — ANCLA

## TARDEO CONCEPT

01	Oysters fines claire (und.).....	4€
02	Spanish omelet.....	8€
03	Gazpacho.....	10€
04	Fish croquettes.....	12€
05	Chicken Nuggets.....	13€
06	Sliced manghego cheese (100 grs.) .....	14€
07	Lemon fried anchovies.....	14€
08	Tuna and truffle toast (Unit).....	16€
09	Fried eggs with Padrón peppers and chips .....	16€
10	Russian salad with shrimps.....	17€
11	Tuna belly with tomato .....	18€
12	Chicken salad.....	18€
13	Guacamole with fried white prawns.....	18€
14	Fish and chips.....	18€
15	Capresse salad.....	23€
16	Calamari .....	24€
17	Tuna tartare .....	25€
18	Grilled or steamed prawns (200 grs) .....	28€
19	Boneless Iberian ham (100 grs).....	32€
20	Lobster brioche.....	32€
21	Seafood salad.....	32€
22	Grilled or steamed crayfish (Kg).....	150€
23	Grilled large red shrimps (kg) .....	150€

## SUSHI

24	Nigiri selection (6 pieces) .....	18€
25	Salmon roll (8 pieces).....	18€
26	Tuna roll (8 pieces).....	21€
27	Salmon or tuna Poke.....	24€
28	Tuna Tataki with Nikkey sauce.....	25€
29	Flambéed toro (tuna belly meat) (8 pieces).....	32€
30	Sirloin roll (8 pieces).....	32€
31	Sashimi selection (12 pieces).....	32€

## HOUSE DESSERTS

32	Ice cream (unit).....	3€
33	Fresh seasonal fruits (unit).....	7€
34	Sweet caramel custard.....	7€
35	Cheesecake.....	8€
36	Chocolate glacé.....	8€
37	Tiramisú.....	9€
38	Chocolate coulant.....	10€
39	Lemon sorbet with cava.....	10€
40	Roasted pineapple with coconut ice cream.....	10€
41	Thin apple pie with vanilla ice cream.....	11€
42	White lady - Ball of vanilla, cream and dark chocolate.....	11€
43	Fruit selection.....	28€

## SPECIALTY COFFEE

44	Coffee caramel frappe.....	8€
45	Paris coffee: coffee, balleys and cream.....	9€
46	Vanilla frapuccino.....	9€