

MENU “MY WAY”

We take care of you!!! Real and healthy cooking

2 STARTERS (1 COLD and 1 HOT) + 1 MAIN COURSE +1 DESSERT

1 COLD STARTER TO CHOOSE

Iberian Cured Ham (extra charge 1,00€)
Salad with little prawns, pineapple and coconut sauce
Vichyssoise, cod and orange
Potato and tuna salad with “regañas”

1 HOT STARTER TO CHOOSE

Sautéed little crayfish (extra charge 1,00€)
Batter-dipped Squid rings
Delta mussels in seafood sauce
Baked eggs with shitake and white truffle oil

1 MAIN COURSE TO CHOOSE:

Meat

Veal entrecote with roasted baby potatoes

Seafood

Crayfish (Dublin bay Prawns) Ferrol style
(extra charge 2,50€)

Rice and “Paellas” (Minimum 2 Persons)

Paella “del Senyoret” (without bones or shells)

Fish

Baked Gilthead (extra charge 4,00€)

Cod in Idiazabal sauce and sautéed spinach

Grilled cuttlefish with potatoes, garlic and parsley

Gilthead supreme with fried garlic and chilli

Patron's kitchen

Monkfish “Romescada”

1 DESSERT TO CHOOSE

Thin apple tart with vanilla ice cream
Berries soup and lemon sorbet
Catalan caramelized custard cream with “carquinyoli”
Melon in sangria

Price for Person (Excluded drinks) 33,00 € TAXES INCLUDED

*** On our website www.elcangrejoloco.com you can check the My Way Menu for each day