

**EL CANGREJO LOCO WISH YOU A
MERRY CHRISTMAS!**

To share

Ration

Folgueroles coca bread with tomato	3,50€
Mussels fisherman style or grilled	17,50€
Anchovies fillet from Cantabric Sea (6 units)	18,50€
Homemade Iberian ham croquettes (8 units)	18,50€
Homemade seafood croquettes (8 units)	18,50€
Salt Cod Puff Balls	20,50€
Batter Fried Squid Rings accompanied with tartar sauce	22,50€
Gran Reserva acorn-fed Iberian ham cut with a knife	28,00€
Octopus from the Galician coast with "cachelos" and paprika from La Vera	29,50€

To start eating

Warm salad with goat cheese, lettuce hearts, roasted apple and fried corn vinaigrette	16,50€
Fish soup with Rouille toasts	18,00€
Marinated salmon with dill with its own caviar	20,50€
Salmon tartar, mango and orange vinaigrette to mustard	22,50€
"Esqueixada" (Cod salad), roasted cherry tomatoes and Kalamata olives	24,00€
Tuna tartar with creamy avocado and smoked herring roe	26,50€

The flavors of the Earth

Veal entrecote with roasted baby potatoes	24,00€
Veal sirloin, baby vegetables, roasted potatoes and Porto sauce	33,00€
Grilled beef steak (minimum 2 pers.)	76,00€/Kg

Our Rice (Minimum 2 people)

Ration

Black rice with cuttlefish and clams	26,50€/per
Free-range chicken and vegetable paella	26,50€/per
Catalan rice (fish, seafood and chicken)	28,50€/per
Fish and Seafood Paella	30,50€/per
Paella with Lobster or Lobster rice in casserole	40,00€/per

We only cook Bomba variety rice, grown in the Ebro Delta Natural Park.
All our rice dishes are for at least 2 people. Price per person.

Our passion, the Sea

Grilled Northern hake with sautéed garlic, chili and sherry vinegar	27,80€
Tuna fillet from l'Ametlla de Mar, traditional Catalan sanfaina (ratatouille)	28,40€
Cod loin in Idiazábal cheese sauce, fresh spinach and Pedro Ximénez reduction	27,40€
Cod loin baked in the pan with "Santa Pau" beans	27,40€
Monkfish at Fisherman style	31,50€
Monkfish stew with potatoes	31,50€
Wild Sea Bass Supreme Baked or Grilled	40,00€
"Zarzuela Barceloneta" (Fishes and Seafood Stew) (Monkfish, Hake, Crayfish, Prawn, Clams, Mussels and Shrimp)	52,00€
Grilled fish and seafood (Monkfish, Hake, Gilthead, Crayfish, Prawn, Squid, Razor clam and Mussels)	52,00€

Wild fish from the market

In salt, in the oven, Orio style or grilled	98,00€/Kg
Gilthead, sea bass, sole, red seabream and turbot	

Please ask our team about the fish that has arrived today. We recommend that you seek advice in order to choose the type and size that best suits your preferences.

Please note that the fish are served whole.

Seafood

Ration

Guillardeau Oyster nº3 (unit)	5,50€/un.
Cooked "Camarones" (little prawns) (100 gr.)	20,00€
Steamed or grilled cockles from the Galicia Rias	21,95€
Grilled razor clams	21,95€
Sea snails (300 gr.)	23,20€
Grilled Crayfish (Dublin bay prawn) (350 gr.)	36,00€
Galician clams with marinara sauce	36,10€
"Closcada Loca" (Galician clams, cockles from the Rías and mussels)	36,10€
Cooked Barnacles (200 gr.)	60,00€
Spider Crab	65,00€/kg
Sea Crab (according to weight)	36,00€/Kg
Cantabrian Lobster (cooked or grilled) (according to weight)	114,00€/Kg
Mediterranean Lobster (cooked or grilled) (according to weight)	180,00€/Kg

Admiral's Platter

Grilled Seafood Platter (1/2 Lobster, Crayfish, Shrimps, Prawns, Razor Clams, Cockles, Clams and Mussels)	105,00€/per
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Mediterranean Plateau

Live and boiled seafood (1/2 lobster, crayfish, shrimp, crab, prawns,, sea snails, Guillardeau oyster and live clams)	115,00€/per
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Special seafood platter E.C.L.

Starter: Live and boiled seafood (Guillardeau oyster, clams, Sea snails, shrimps, prawns and "bocas")	125,00€/per
Second: Grilled seafood (1/2 lobster, prawns, crayfish, razor clams and cockles)	

For the sweetest...

Seasonal fruit salad	7,00€
Catalan caramelized custard cream with "carquiñoli"	7,00€
Strawberry slushie with Marc de cava (Waikiki)	7,00€
Artisan Ice Cream (dark chocolate with pistachio, vanilla, lemon with lime and ginger, nougat)	7,00€
Cheesecake with berries and its crunchy	8,00€
Caramelized Millefeuille with cream and nougat ice cream	8,00€
Artisan tiramisu with coffee cream	8,00€
Apple tatin with smoked milk ice cream	8,00€