

# LA ESQUINA DEL BACALAO

## BAR DE BARRIO

### TO START

	TAPA	1/2 P.	PORTION
Iberian acorn ham	3,00	--	16,00
Iberians assortment	--	6,00	10,00
Cheese	3,00	9,00	15,00
Seafood cocktail	3,00	6,00	10,00
Prawn salad	3,50	6,00	9,00
Seasoned potatoes from Sanlúcar and tuna belly	3,00	6,00	9,00
Roasted Peppers and tuna	3,00	6,00	9,00
“Chicharrón” from Cádiz, paprika and EVOO	3,00	6,00	9,00
Spanish omelette bite	3,50	--	--
“Salmorejo” with tomatoes and prawns “pipirrana” (plate)			6,00

### WITH 2 EGGS

		PLATE
Fried eggs with potatoes and ham		10,00
Fried eggs with whitebait and roasted peppers		10,00
Fried eggs with black pudding and potatoes		9,00
Fried eggs with “chorizo”		9,00

### FROM THE SEA

	TAPA	1/2 P.	PORTION
Fried anchovies	--	6,00	9,00
Sevillian marinade	--	6,00	9,00
Fried cuttlefish	--	6,00	9,00
Fried “puntillas”	--	6,00	9,00
Tuna with onions	--	6,00	9,00
Potatoes with cuttlefish	--	6,00	9,00

### LAND AHOY!

	TAPA	1/2 P.	PORTION
Iberian cheek with sauce	3,50	6,00	9,00
Whisky sirloin	3,50	6,00	9,00
Lamb cutlets and rosemary mayonnaise	--	6,00	9,00
Meat with tomato	3,50	6,00	9,00

### PAELLA FOR 2

		*PLATE
Shellfish rice		12,00
Meat and vegetables rice		10,00

\* Price per person, minimum 2 people.

### FINISHING

Grandma’s cookies cake		4,50
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